



# HEADFORT

ARMS HOTEL

## The Keltic Bar

### Small Plates

<b>Chef's Soup of the Day</b> with homemade brown soda <i>Gluten, Dairy</i>	€6.95
<b>Vanilla Pod Signature Wings</b> with Boyne Valley Blue Cheese dip <i>Egg, Sesame, Dairy</i>	Sml €8.5 Lrg €14.5
<b>Rustic Cheese &amp; Bacon</b> <b>Potato Skins with Garlic Mayo</b> <i>Dairy, Egg</i>	€8.5
<b>Chilli Beef Nachos</b> with salsa, guacamole & sour cream <i>Dairy</i>	€8.5
<b>Kerrigans Breaded Mushrooms</b> with garlic mayo <i>Dairy, Egg, Gluten</i>	€8.5
<b>Classic Caesar Salad</b> sml €7.5 / lrg €15 with house dressing, herb croutons & bacon lardons with chicken sml €9 / lrg €18 with prawn sml €13 / lrg €21	
<b>Tempura Prawns</b> with chilli, pineapple & coriander salsa <i>Crustaceans, Dairy, Egg, Gluten</i>	€12
<b>Grilled Goat's Cheese</b> <b>Sourdough Crostini</b> wild leaf salad, balsamic dressing & candied hazelnut crumb <i>Dairy, Tree Nuts, Gluten, Sulphites</i>	€9.5
<b>Duck Liver Paté</b> toasted hazelnuts, bitter orange compote & sea salt <i>Gluten, Egg, Sulphites</i>	€9.5
<b>Steamed Irish Mussels</b> in a mulled Dan Kelly's cider cream <i>Dairy, Sulphites, Molluscs, Gluten</i>	€12

### Sides All €4

Creamy Garlic Potatoes <i>Dairy</i>
House Fries
House Salad <i>Sulphites, Mustard</i>
Garlic Bread <i>Gluten</i>
Onion Rings <i>Gluten</i>
Creamy Champ <i>Dairy</i>
Sweet Potato Fries
Classic Caesar Side Salad <i>Egg, Dairy</i>

### Mains

<b>Marinated Beef Short Rib</b> <i>Gluten, Dairy, Sulphites</i> fragrant Thai spices, wilted greens, coconut cream broth & Jasmine rice	€21
<b>Spiced Cajun Chicken Pasta</b> garlic sourdough <i>Gluten, Dairy</i>	€17
<b>Slow Cooked Sticky Baby Back Ribs</b> house slaw & fries <i>Gluten, Egg</i>	€19
<b>Brú Beer Battered Fresh Haddock</b> pea purée & house fries <i>Gluten, Fish</i>	€18
<b>Chicken Curry Madras</b> Jasmine rice & poppadom <i>Mustard</i>	€18
<b>Confit of Duck</b> sautéed noodles & wok vegetables, orange & vanilla glaze <i>Egg, Dairy</i>	€23
<b>Buttermilk Chicken Burger</b> <i>Egg, Dairy, Sulphites, Gluten</i> Chiptotle mayo, baby gem, pineapple & chilli salsa	€18
<b>Oven Baked Salmon</b> creamed champ, wilted greens with Hollandaise sauce <i>Fish, Dairy</i>	€24
<b>Signature 8oz Boyne Valley Beef Burger</b> Ballymaloe relish, grilled mozzarella, crispy bacon, served with fries <i>Gluten, Sulphites, Dairy</i>	€18
<b>Philly Steak Sandwich</b> prime beef strips in house barbecue sauce, sauté onion, mozzarella on toasted Ciabatta served with fries <i>Gluten, Dairy</i>	€18
<b>Stone Baked Pizza</b> <i>Gluten, Dairy, Sulphites</i> Margherita Meat Feast (check out Pizza Specials in Keltic Bar)	€12 €14

All of the below served with your choice of side

<b>8oz Prime Irish Fillet Steak</b> <i>Dairy, Sulphites</i> sauté onions & choice of sauces	€29.5
<b>Prime Irish 10oz Sirloin Steak</b> <i>Dairy, Sulphites</i> Served with sauté onions & choice of sauces	€28.5
<b>Signature Steak on a Stone</b> onion rings, house fries, trio of pepper sauce, red wine jus & garlic butter	€29.5



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#### Sweet Treats

All €7.5

Orlaith's Chocolate Brownie,  
with homemade Vanilla Ice Cream  
& Chocolate Sauce *Eggs, Dairy, Gluten*

Coole Swan Tiramisu,  
A retro classic with a local liqueur twist! *Eggs, Dairy, Gluten*

Summer Meringue,  
with Seasonal Irish Berries & Fresh Cream,  
Raspberry Compote *Eggs, Dairy, Gluten*

Warm Deep Filled Bramley Apple Pie  
with Crème Anglaise and Vanilla Ice Cream

Cheesecake  
Please ask for today's special

Sticky Toffee Pudding  
Warm Slane Whiskey Butterscotch Sauce,  
Vanilla Ice Cream *Eggs, Dairy, Gluten*

Almond Rice Pudding  
made with Almond milk, Poached Peach Compote  
(Vegan Friendly, Nuts)

Fun Whipped Ice Cream Sundaes €5.5  
for Grown Ups  
Choose;  
Cookies & Cream with Chocolate Sauce  
Strawberry Meringue with Strawberry Sauce  
Caramel Fudge with Caramel Sauce

Irish Cheese Board €10  
Irish seasonal cheese from  
Sheridans Cheesemongers  
Chutney & Crackers *Gluten, Dairy, Sulphites*

#### Allergens

All items on this menu have been identified for Allergens which may be viewed in our allergens folder for reference on request.

Please ask your server for gluten-free options or dietary requests.

#### Vegetarian Menu

We have a dedicated Vegetarian menu available, please ask your server to view

#### Wine List

WHITE	Gls	Carafe	Bottle
Cuna Del Sol Sauvignon Blanc <i>Chile</i>	€7.5	€14	€26
Mussel Bay Sauvignon Blanc <i>Nz</i>	€8	€16	€28
Pinot Grigio <i>Italy</i>	€8	€16	€28
Head Over Heels Chardonnay <i>Aus</i>	€8	€16	€28
Te Pa Sauvignon Blanc <i>NZ</i>			€34
Picpoul De Pinet <i>France</i>			€30

#### ROSE

Patriarche Syrah Rose <i>France</i>	€7.5	€14	€26
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#### RED

Cuna Del Sol Cab Sauv <i>Chile</i>	€7.5	€14	€26
Rosario Merlot <i>Chile</i>	€8	€14	€26
Baron de Ley Rioja Reserve <i>Spain</i>	€8.90		€36
Don David Melbac <i>Argentina</i>			€33
Cedro Chainti Ruffina <i>Italy</i>			€30

#### PROSECCO

Bortolotti Spumante Prosecco <i>Italy</i>			€36
Bortolotti Spumante Prosecco Snipe <i>Italy</i>			€11

#### CHAMPAGNE

Castleinau Champagne <i>France</i>			€85
Moet & Chandon <i>France</i>			€85

#### Cocktails All €9.95

Kells Collins  
Kells Gin, Lemon, Soda

Passionstar Martini  
Vanilla Vodka, Passionfruit,  
topped with Bosco Prosecco

Espresso Martini  
Absolut Vanilla, Kahula, Espresso

Aperol Spritz  
Aperol, Soda, Bubbly

Gin Bramble  
House premium gin, blackberries,  
Chambord liqueur

Strawberry or  
Passionfruit Daiquiri  
Straw / Passion purée,  
Havana white rum, lime

Whiskey or Amaretto Sour  
Slane / Disaronno, Bitters,  
Lemon Juice

Caribbean Mór  
Peach Schnapps, Malibu,  
fresh fruit juice

Mock Cocktail €5.95  
Please ask your server for options