

  
**RYAN'S**  
**VICTORIAN BAR**  
PARKGATE STREET

## BAR SNACKS

<b>Bongo Ryan's Nuts</b>	4.00
Named after a larger than life character who once owned the pub	
<b>Gordal Olives</b>	5.00
<b>Cheese Board</b>	14.95
A selection of mature Irish & French cheese, apple chutney, crackers	
<b>Ryan's Toasted Special</b>	9.95
Ham & cheese, batch bread	
<b>Achill Island Oyster</b>	Each 3.95
<b>Soup of the Day</b>	9.00
Guinness & treacle bread	
<b>Korean BBQ Chicken Wings</b>	13.95
Coriander & spring onion sauce	
<b>Chowder</b>	15.95
Fresh, smoked & shellfish soup, Guinness bread	
<b>Devilleed Kidneys</b>	14.00
Smoked bacon, mushroom & toasted	
<b>Wild Mushroom En Croute</b>	11.50
rocket & Parmesan salad, truffle dressing	
<b>Short Rib Nugget</b>	14.00
Celeriac, truffle dressing	
<b>Ryan's Sharing Platter</b> serves 2-3 people	27.00
Bongo's nuts, Gordal olives, korean chicken wings, beer battered haddock bites, toasted sourdough & a selection of sauces	

---

## BURGERS & PIES

<b>F.X. Buckley Burger</b>	23.00
Bone marrow, American cheddar, pickles, salad, sesame bun, beef dripping chips	
<b>Beef and Guinness Pie</b>	23.00
Spring onion mash	
<b>Chicken &amp; Ham Hock Pie</b>	23.00
Mustard velouté, spring onion mash	

# F. X. BUCKLEY STEAKS

	FILLET	RIB EYE	STRIPLOIN
	6oz 41.00	10oz 42.00	8oz 32.50
	8oz 49.00	12oz 49.00	10oz 40.00
	10oz 57.00	14oz 56.50	12oz 47.00
	12oz 65.00	16oz 64.00	14oz 54.50
<b>HOW DO YOU LIKE YOURS COOKED?</b>			
<b>RARE</b> Very red cool centre	<b>STRIPLOIN ON THE BONE</b> 16oz served with cajun onions 51.50		
<b>MEDIUM-RARE</b> Red warm centre	<b>T-BONE STEAK</b> 16oz served with cajun onions 61.00		
<b>MEDIUM</b> Warm pink centre	<i>CHOOSE A SIDE: beef dripping chips   mash potato   house salad</i>		
<b>MEDIUM-WELL</b> Slight pink centre	<i>CHOOSE A SAUCE: pepper sauce   garlic butter   Béarnaise   bone marrow jus</i>		
<b>WELL-DONE</b> Cooked through	<b>SHARING STEAKS</b>		
	<b>CHATEAUBRIAND</b> 16oz Fillet		110.00
	<b>PORTERHOUSE</b> 32oz best of both, Fillet & Striploin		125.00
	<i>served with beef dripping chips, mash potato, seasonal vegetables, caramelised onions, mushrooms, a selection of sauces</i>		

OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°

## MAINS

<b>Fresh Fish of the Day</b>	ask your server
<b>Slow Cooked Lamb Rump</b> served pink Fondant potatoes, fresh pea & smoked bacon fricassee	30.00
<b>Haddock Fish 'n' Chips</b> Crushed peas, tartar, beef dripping chips	23.00
<b>Free Range Chicken</b> Crispy polenta & mushroom ragu	27.00
<b>Vegan Cottage Pie</b> Root vegetable mash, green beans	24.00

## SIDES

<b>Colcannon</b> Creamy mashed potato & cabbage	7.00
<b>Organic leaf &amp; shaved vegetable salad</b>	7.00
<b>Tenderstem broccoli</b> Miso mayonnaise, preserved lemon	8.00
<b>French fried onion rings</b>	7.50
<b>Beef dripping chips</b>	7.00
<b>Creamy mashed potato</b> Spring onion	7.00
<b>Sautéed chestnut mushrooms</b> Wilted watercress	8.00
<b>Cajun Onions</b>	7.50
<b>Caramelised Onions</b>	7.00

