



# BARRYS

OF DOUGLAS SINCE 1771

## STARTERS

### Sharing Plate

chicken goujons, BBQ chicken wings, baked goats cheese bon bons, garlic bread & tarragon mayo  
€23

### Baked St.Tolas Goats Cheese Salad

on roasted red & golden beetroot, orange segments, walnuts, rockets & balsamic dressing  
€12/€19

### Warm Chicken Salad

marinated chicken, black pudding, crispy bacon, rustic potato, cherry tomatoes, red onion, mixed organic leaves, ranch dressing  
€12/€17

### Barry's Duck Liver Pate

brioche toast, port wine and redcurrant reduction  
€11

### Vietnamese Spring Rolls

pork, shrimp, black mushrooms & shallots in crisp rice paper with Nam Plah dipping sauce  
€12

### Korean Bao Buns with Pulled Beef Brisket

soft rice buns with slow cooked brisket, Korean BBQ sauce, sesame seeds & Kimchi  
€14

### Prawn Scampi

Panko crumbed prawns, tartare sauce, organic leaves  
€16

### Crispy Calamari

lemon & garlic aioli & tossed organic salad  
€13

### Barry's Chicken Wings

choose from hot & spicy or bourbon bbq  
€12/€18

### Parmesan Covered Chicken Goujons

tossed in louisiana hot sauce & spring onions  
- blue cheese dip €1.50  
€11/€17

### Barry's Creamy Seafood Chowder

smoked fish, salmon, mussels, hake, finished with dill and fresh cream, in-house baked brown soda bread  
€11

### Soup of the Day

please enquire from your server  
in-house baked brown soda bread  
€8

## MAINS

### Fresh Seafood Linguine

poached seafood selection in a rich cream sauce, Parmesan, garlic bread  
€25

### Traditional Beer Battered Fish & Chips

tartar sauce, mushy peas, lemon wedge  
€19

### Grilled Fillet of Salmon

rosti potatoes, squash, samphire & sorrel cream  
€24

### Roasted Fillet of Cod

crushed new potatoes, scallions, lemon parsley butter, tomato & olive compote  
€24

### Eden Curried Halloumi Cauliflower Burger

tomato salsa, roasted red peppers in a beetroot bun  
€16

### Barry's 100% Irish Beef Burgers

Classic €17

Bacon and Cheddar €19

all our burgers are served with pickled cucumber, tomato, onion, lettuce, coleslaw, burger sauce & hand cut fries

### Buttermilk Chicken Burger

buttermilk marinated chicken in a crispy southern-style crumb, lettuce, tomato, onion, pickled gherkin, garlic mayo & hand-cut fries  
€18

### Barry's Philly Steak Sandwich

*Unfortunately, it is not possible to alter this dish.*  
sliced fillet of beef marinated in Worcestershire sauce, sauteed onions & peppers, mature cheddar cheese on a toasted garlic baguette with hand cut fries & a cheese sauce  
€20

### Moroccan Lamb Tagine

chickpeas, root vegetables, harissa & cous cous  
Lamb option €25  
Vegan option €19

### Slow Cooked BBQ Pork Ribs

coated in bourbon BBQ sauce, pickled cucumber, classic slaw, hand cut fries  
€20

### Black Angus 28 Day Dry Aged

#### 10oz Sirloin Steak

onion rings, mushrooms, grilled tomato, hand cut chips, choice of pepper sauce or garlic butter  
€33

### Chargrilled Chicken Supreme

Edamame beans, smoked bacon, garlic potatoes, chorizo oil  
€22

### Chicken Pesto Pasta

sautéed chicken breast, mangetout & spring onion in a creamy pesto sauce, parmesan, garlic bread  
€18

### Yellow Thai Massaman Curry

served with Pilaf rice  
Chicken €19

Monkfish & prawn €25  
Vegetarian €19

### Pad Thai

stir fried chicken, prawn & shrimp with rice noodles, egg, seasonal vegetables in a mild Tamarind sauce, coriander & lime  
€22

## DESSERT MENU All €8

### Chocolate Brownie

chocolate sauce, vanilla ice-cream

### Our Cheesecake of the Day

fresh fruit compote & fresh cream

### Barry's Apple Pie

with fresh cream & vanilla ice cream

### Mixed Berry Roulade

red berry compote

### Lemon Posset

fresh Irish raspberries & sable biscuit

### Black Forest Trifle

Morello cherries, sponge & custard topped with cream & chocolate shavings

### Strawberry Short Bread

butter short bread layered with fresh cream and Irish strawberries

## SIDE ORDERS

### Loaded Fries

garlic mayo, lardons topped with freshly grated parmesan  
€8

### Organic Mixed Leaf Salad €5

#### Pilaf Rice €5

#### Hand-Cut Fries €5

#### Roast Vegetables €5

#### Onion Rings €5

Extra Sauces €1.50

Vegetarian Vegan

*All of our sauces are gluten free.*



Scan for allergens

*While the kitchen endeavours to ensure all products are gluten free, the kitchen does contain products containing gluten.*

*The country of origin of all our beef is Ireland.*



# BARRYS

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## HOUSE WHITE

	175ml	50cl Carafe	75cl Bottle
Bosco, <i>Pinot Grigio</i> , Italy	€7	€19	€26
Les Oliviers, <i>Sauv Blanc</i> , France	€7	€19	€26
Head Over Heels, <i>Chardonnay</i> , Australia	€7.20	€20	€27
Gorgorita, <i>Verdejo</i> , Spain	€7.75	€21	€28
Montford Estate, <i>Sauv Blanc</i> , New Zealand	€8.70	€24	€34

## FRESH & CRISP WHITES

	75cl Bottle
Barón de Ley, <i>Viura</i> , Spain	€33
Etra, <i>Albarino</i> , Spain	€39
Gavi di Gavi, <i>Cortese</i> , Italy	€41
Sylvain Bailly, <i>Sancerre</i> , France	€50
Craggy Range, <i>Sauv Blanc</i> , New Zealand	€44

## CHAMPAGNE & SPARKLING WINE

	200ml Snipe	75cl Bottle
Bedin, <i>Frizzante Prozecco</i> , Italy	€12	
Furlan, <i>Frizzante Prosecco</i> , Italy		€35
Parés Baltà, <i>Organic Cava</i> , Spain		€53
Bottega Gold, <i>Prosecco</i> , Italy		€56
Pannier Brut, <i>Champagne</i> , France		€80

## COCKTAILS

Ketal one Espresso Martini	€12
Dingle Gin Bramble	€12
Cosmopolitan	€12
Strawberry Daiquiri	€12
Original Mojito	€12
Passion Fruit Mojito	€13
French Martini	€12
Appletini	€12
Bellini	€14
Porn Star Martini	€14
Old Fashioned	€12
Traditional Whiskey Sour	€12
Aperol Spritz	€12
Caipirinha	€12

## NON ALCOHOLIC LAGER & CIDER

Heineken 0% Draught Lager Pint	€5.75
Heineken 0% Lager 330 ml Bottle	€4.75
Stonewell 0% Craft Cider 330ml Bottle	€5.75
Guinness Stout 0%	€5.75
Cronins Craft Cider 330ml Bottle	€5.75

## MOCKTAILS

Virgin Apple Mojito	€8
Sin Free Strawberry Daiquiri	€8
Sweet Sunrise	€8

## HOUSE RED

	175ml	50cl Carafe	75cl Bottle
TLG, <i>Tempranillo</i> , Spain	€7	€19	€26
Les Oliviers, <i>Merlot</i> , France	€7	€19	€26
Santoline, <i>Cabernet Sauv</i> , France	€7.20	€20	€27
Foundstone, <i>Shiraz</i> , Australia	€7.75	€21	€28
El Oscuro, <i>Malbec</i> , Argentina	€8.70	€22	€30

## ROUND & FRUITY REDS

	75cl Bottle
Tenuta Giglio, <i>Montepulciano</i> , Italy	€31
El Meson, <i>Rioja Crianza</i> , Spain	€35
Quinta Seara d'Ordens Reserva, <i>Douro</i> , Portugal	€40
Château de Parenchère, <i>Bordeaux Superieur, Merlot</i> , France	€40
Barón de Ley Rioja Reserva, <i>Tempranillo</i> , Spain	€46
J Lohr, <i>Carbenet</i> , California	€55

## ROSÉ

Bosco, <i>Pinot Grigio Rosé</i> , Italy	€7.20	€20	€27
Fontareche Rosé, France	€8	€22	€29

## GLUTEN FREE LAGER & ALE

Brú Brewery Lager 500 ml	€6.75
Stag Saor Pale Ale 500 ml	€6.75

## SPECIALITY COFFEE

Jameson Irish Coffee	€9
French Coffee	€9
Baileys Coffee	€9
Calypso Coffee	€9

## HOT DRINKS

Hot Toddie	€7
Hot Brandy	€8
Hot Port	€8
Hot Punch	€9

## SHOTS

Baby Guinness	€6
B-52	€6
Sambuca	€5.50
Tequila	€6
Apple Sours	€5.50
2 Jagermeister & 1 Red bull	€14