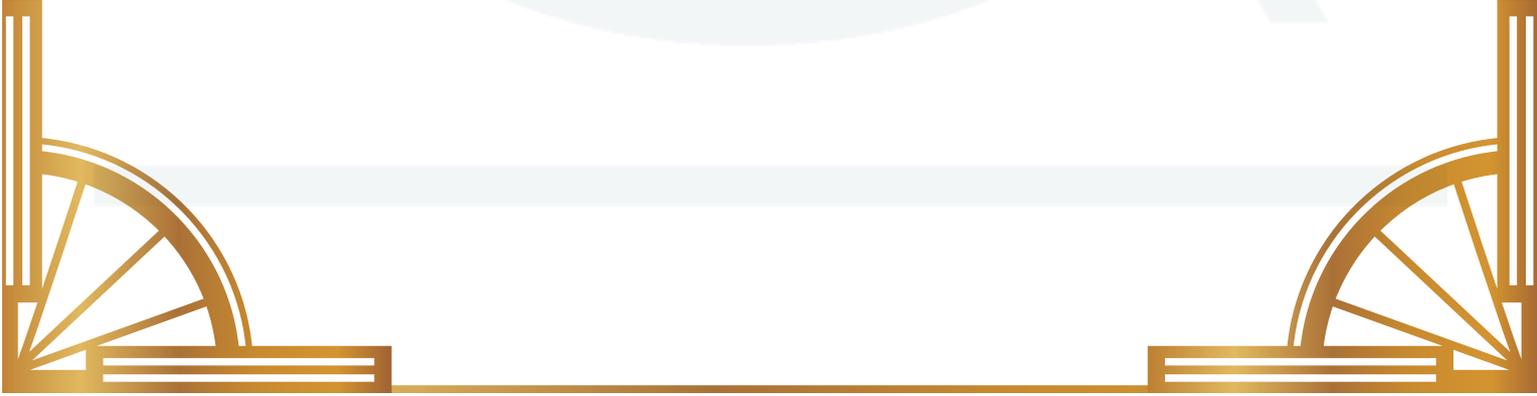




Q U I E T
S T R E E T



DINNER MENU



STARTERS

Homemade Soup of the Day € 7.50

Served with stout soda bread
(WH3 LP2 CY SP)

Baked Goats Salad €13.50

Chèvre Goats Cheese, Wild Rocket, Honeydew Melon, Cherry Tomato,
Apple, Candied Walnuts and House Dressing
(NT SP)

Seafood Chowder €12

Fresh local seafood medley in creamy carrot, celery and thyme broth
served with stout soda bread
(WH3 LP2 CY SP FH CR MK)

Heirloom Tomato and Buffalo Mozzarella Salad €14

Served with rocket pesto and rustic sourdough crostini
(MK WH NT MD)

Buffalo Chicken Wings €14.50

Served with Blue cheese Dip and BBQ Sauce
WH/MD/MK/SP/CY

Crispy Calamari €15.50

Seasoned and Fried Calamari and served with Lime Tartar Sauce
(WH/MD/MK/SP/CY)

Guinness Cured Salmon €18

Cured salmon fillets with Guinness and dill thinly sliced and served with
wild rocket, capers, horseradish cream and dill cucumbers
(SP MD MK FS NT)

Warm Vegetable Salad €14

Roasted vegetables, baby potato spiced with cumin and coriander and
served with mixed greens salad.
(CY MD SY WH)

MAIN COURSE

Beef and Guinness Pot Pie € 20.50

-Rich beef and Guinness goulash topped with crispy puff pastry served with chips and gravy
(EG WH SP CY MD)

Grilled Beef Striploin €36

(make it a surf n turf +€10)

Cooked to your preferred temperature served with sauté onion and mushroom chips and a choice of creamy pepper sauce, café du Paris butter, red wine jus.
(MK CY CS CI MD)

Grilled Angus Beef Burger €20

Smash Burger topped with Jack Cheese, Tomato, Crispy Bacon, Greens
(WH MD SP SY MK)

Fish & Chips €22.50

Served Fried with Lime Tar-tar Sauce Smashed Peas
(MK FI WH1 MD SP SY FI EG)

Seafood Linguine €24.50

Galway Bay Prawns, Mussels, Squids cooked in house in our special white wine sauce tossed with linguine pasta, served with toast and Parmesan cheese.
(WH1 WH2 MK SP NT FH MO CS)

Chicken Goujons & Chips €19.50

Crispy Buttermilk Chicken Tenders served with house salad , Chipotle Mayo and chips.
(WH1 SY MD MK SP)

Pan roasted Chicken Supreme €22.50

Served with creamed potato, petit poi's Les franchise and red wine jus
(MK MD SP CY)

Oven Roasted fillet of Salmon €26

Served with mini seafood paella, burre blanc and crispy fried dillsk seaweed
(FS SP MK MO)

Spinach and Ricotta Tortellini €22

Sautéed in burre noisette, fresh herbs and served with a creamy pesto sauce.
(WH MK EG SP)

WH1 – Wholemeal (Contains Gluten); WH – Wheat (Contains Gluten); CR – Crustaceans (Prawns, Crab, Lobster); EG – Eggs; FI – Fish; LU Lupin; MK – Milk; MO – Molluscs (Mussels, Squid, Clams); MD – Mustard; NT – Nuts (Almonds, Hazelnuts, Walnuts, Cashews, Pecan, Brazil, Pistachio, Macadamia); PN – Peanuts; SE – Sesame Seeds; SO – Soya; SP – Sulphur Dioxide/Sulphites; CY – Celery; CI – Chili;

DESSERT

WARM CHOCOLATE BROWNIE €7.50

Served with Chocolate sauce and Ice Cream
WH, MK, SP

RASPBERRY CHEESECAKE €8

Accompanied by berry compot and Ice cream
WH, MK, SP

MIXED BERRY PAVLOVA €8

Crunchy meringue, cream, french berries and berry compot
WH, MK, SP

SELECTION OF ICE CREAM €7

Choose from vanilla, chocolate or strawberry.
Choice of toffee sauce or chocolate sauce on top
MK, SP

STICKY TOFFEE PUDDING €8

Sticky toffee pudding Queen street special
Sticky toffee pudding served with salted caramel sauce and ice cream
WH, MK, SP

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