

MONKS

BALLYVAUGHAN

NATIVE OYSTERS

Only available September-April

Half dozen Kelly's of Kilcolgan native oysters.

NATURAL 21.5

14

GRILLED 22.5

1, 14

Sauces: Minonette or Tabasco

12

GIGAS OYSTERS

Half dozen Kelly's of Kilcolgan Gigas oysters.

NATURAL 19

14

GRILLED 20

1, 14

Sauces: Minonette or Tabasco

12

OPEN SANDWICHES

Served with our homemade brown bread

CRAB MEAT 22.5

Crab meat, brown bread, Marie Rose sauce, salad.

1, 2, 3, 7, 10, 12

SMOKED SALMON 19

Smoked salmon, brown bread, capers, salad.

1, 4, 7, 10, 12,

PRAWNS 19.5

Irish prawns, brown bread, Marie Rose sauce, salad.

1, 2, 3, 7, 10, 12

SALADS

SMOKED SALMON SALAD 20.5

Smoked salmon, caper berries, salad, brown bread.

1, 4, 7, 10, 12

SMOKED SALMON AND CRAB SALAD 31.5

Smoked salmon, crab meat, Marie Rose sauce, salad, and brown bread.

1, 2, 3, 4, 7, 10, 12

SMOKED SALMON AND PRAWN SALAD 30.5

Smoked salmon, Irish prawns, Marie Rose sauce, salad, brown bread.

1, 2, 3, 4, 7, 10, 12

STARTERS

MONKS SEAFOOD CHOWDER 12.5

Salmon, cod and smoked coley, creamy velouté, with brown bread.

1, 4, 7, 9

SOUP OF THE DAY 8.5

Freshly made, with brown bread.

1, 7, 9

MUSSELS MARINIÈRE 18.5

White wine, garlic, bay leaf, cream, with brown bread.

1, 7, 12, 14

PIL PIL PRAWNS 17.5

Garlic, butter, chilli, coriander and crispy ciabatta bread.

1, 2, 7, 10, 11

ISLAND EDDY CLAMS 16.5

White wine, garlic, bay leaf, with brown bread

1, 7, 14

PRAWN COCKTAIL 16.5

Irish prawns, crisp lettuce, Marie Rose sauce, with brown bread.

1, 2, 3, 7, 12

ST. TOLA GOATS CHEESE SALAD 15.5

Heirloom tomatoes, basil & spinach pesto, crispy kale.

7, 12

SIDES

TRIPLE COOKED CHUNKY CHIPS 5.5

12

TURMERIC INFUSED RICE 5

7, 12

CREAMED MASH POTATO 5

10

SEASONAL SALAD 4.5

1, 7

HOMEMADE BROWN BREAD 6

1, 7

ALLERGENS

- | | |
|------------------------------|-----------------------------------|
| 1. Cereals containing gluten | 8. Nuts |
| 2. Crustaceans | 9. Celery |
| 3. Eggs | 10. Mustard |
| 4. Fish | 11. Sesame Seeds |
| 5. Peanuts | 12. Sulphur dioxide and sulphites |
| 6. Soybeans | 13. Lupin |
| 7. Dairy | 14. Molluscs |

MAINS

MONKS SEAFOOD PLATTER (CHILLED) 49.5

Smoked salmon, crab meat, Irish prawns, Marie Rose sauce, crab claws and a Kelly's oyster, salad and brown bread.

1, 2, 3, 4, 10, 14

MONKS FISH AND CHIPS 23.5

Fresh fish of the day, beer batter, salad, our tartar sauce.

1, 3, 4, 10, 12

PAN FRIED SALMON 29

Seasonal greens, spinach & lovage velouté, creamed potato.

4, 7, 12

MUSSELS AND PRAWNS LINGUINE 28.5

SMussels, prawns, cream, linguine, parmesan.

1, 7, 14

FISH PIE 25

Salmon & smoked haddock, fennel cream, vine tomatoes, parmesan crumb, salad.

1, 4, 7, 12

PRAWN CURRY 29

Mild curry sauce, garlic & turmeric infused rice.

2

MONKS FISH BURGER 26

Coarsely chopped hake, prawns & crab meat, onion, ginger and coriander, served on

brioche bun, fresh leaves, lemon aioli and pickled fennel, with chips

1, 2, 3, 4, 7, 12

RIBEYE STEAK 43.5

10oz Hereford, sauteed onions, garlic butter or pepper sauce,

with chips

7, 10, 12

BEEF AND GUINNESS STEW 24

Slrsh beef slow cooked with a selection of root vegetables in a rich Guinness sauce

topped with creamed mash potato.

1, 6, 7, 9, 12

WHITE WINES



SERITI, CHENIN BLANC, SOUTH AFRICA, 2021 Citrusy, dry finish.	8.5	33
ORSINO DELLE VENEZIE DOC, PINOT GRIGIO, ITALY 2021 Crisp, well rounded, delicate finish.	8.5	33
LEPUS, VINHO BRANCO, PORTUGAL, 2023 Extra dry, great with prawns & grilled fish.	8.5	33
RAMON BILBAO VERDEJO, RUEDA, SPAIN, 2021 Vegan, dry, fruity.	8.5	33



VIGNOBLE MURET, PICPOUL DE PINET, FRANCE 2022 Dry, soft, pairs well with lean fish.	9	36
GRANT BURGE RESERVE CHARDONNAY, BAROSSA, AUSTRALIA, 2020. Citrusy, creamy, oaked.	9	36
RAIMAT ABADIA SAIRA, ALBARINO, COSTES DEL SEGRE, SPAIN 2021 Vegan, intense aroma, fruity flavours.		40
CASTILLO DEL MORO, SAVIGNON BLANC, SPAIN 2021 Crisp, dry, perfect for seafood, (Sustainable farming).	8.5	34

CRAGGY RANGE TE MUNA, SAUVIGNON BLANC, MARTINBOROUGH, NEW ZEALAND 2021. Medium bodied, zesty citrus, floral flavours.		45
BROADBENT, VINHO VERDE, PORTUGAL, 2023 Gentle fizz upon opening, dissipates to a fresh apple fruitiness, pairs well with fish.		46
RCLOS PARADIS DOMAINE FOUSSIER, SANCERRE, LOIRE, FRANCE 2020 100% Sauvignon, organic, biodynamic, well balanced.		62
DOMAINE PAUL NICOLLE CHABLIS VIELLES VIGNES, BURGUNDY, FRANCE 2020 Classic Chablis, perfect with seafood.		69

RED WINES

REMY FEBRAS, MERLOT, PAYS D'OC, FRANCE, 2020 Bold, dry, pairs well with beef & pasta.	8	31
FINCA LOROSCO RESERVA CABERNET SAUVIGNON CHILE 2021 Smooth and well balanced, soft blackberry and red fruit flavours.	8	32
SERITI, SHIRAZ, WESTERN CAPE, SOUTH AFRICA, 2021 Extra dry, great with prawns & grilled fish.	8.5	33
LEPUS TEJO, PORTUGAL, 2023 Semi dry, fresh bright taste, ideal with salads.	8.5	33
VINA REAL RIOJA CRIANZA, RIOJA, SPAIN, 2019 Full bodied, dry, rich, long finish.	9.5	38

CHATEAU DU TRIGNON COTES DU RHONE ROUGE, RHONE VALLEY, FRANCE, 2019 Bold, dry, pairs well with beef & pasta.	10	40
TERRANA FATTORIA NICODEMI, MONTEPULCIANO D'ABRUZZO DOC, ITALY, 2021 Dry, medium bodied.	10.5	42
GOUGENHEIM, MALBEC, UCO VALLEY, ARGENTINA, 2021 Smooth, bold, pairs well with red meat.	10.5	42
MELINI CHIANTI CLASSICO GRANAIO, SANGIOVESE, CHIANTI, ITALY, 2019 Smooth, full bodied, pairs well with poultry, red meat & fish.		44
ONDALAN RIOJA ALAVESA DO, SPAIN, 2021 100% Tempranillo, aromas of mature red fruits and liquorice, medium bodied		45

VECCHIO SOGNO, NEGROAMARO, PUGLIA IGP, ITALY, 2020 Full bodied with smooth finish, Vegan, Organic.		49
CHATEAU DU CARRUGE, LA BERTHELOTTE, MACON-IGE ROUGE, FRANCE, 2020 Macon Ige AOP, Bourgogne, French Pinot Noir. Ruby-red colour, intense, well-balanced. ?????		59
DOMAINE LE MOURRE CHATEAUNEUF DU PAPE ROUGE, RHONE VALLEY, FRANCE 2019 Smooth, bold, intense flavours of red berries.		69

ROSÉ WINES

PETIT PAPILLON, GRENACHE ROSE, PAYS D'OC, FRANCE, 2021 Lively, rich, notes of raspberries.	8	30
FALSE BAY, ROSE, CAPE SOUTH, SOUTH AFRICA, YEAR? Soft, dry, perfect with smoked salmon.	9.5	38
BODEGAS ANTONIO ARRAES, SPAIN, 2023 Beautiful pale pink colour, very fruity, fresh & balanced.	10	40

PROSECCO & CHAMPAGNE

MASCHIO DEI CAVALIERI PROSECCO FRIZZANTE, VENETO, ITALY, 20CL Light, bubbly, low alcohol.		11
MASCHIO DEI CAVALIERI PROSECCO FRIZZANTE, VENETO, ITALY, 75CL Light, bubbly, low alcohol.		35
VIVADOR, SPAIN Sparkling light red wine. Served over ice, 5% ABV.	10	40

PANNIER BRUT CHAMPAGNE, FRANCE, 75CL Vanilla, white fruits.		90
MOET & CHANDON MOET IMPERIAL, BRUT, FRANCE, 75CL Body of pinot noir, finesse of chardonnay.		120