

OYSTERS

Half dozen Kelly's of Kilcolgan Gigas oysters.

NATURAL 

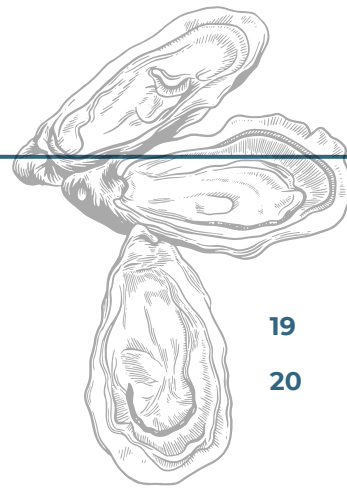
14

GRILLED

1, 14

Sauces: Mignonette or Tabasco

12



19

20

STARTERS

MONKS SEAFOOD CHOWDER

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

1, 4, 7, 9

12.50

SOUP OF THE DAY 

Freshly made, with brown bread.

1, 7, 9

8.50

MUSSELS MARINIÈRE 

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

1, 7, 12, 14

18.50

PIL PIL PRAWNS 

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

1, 2, 7, 10, 11

17.50

ISLAND EDDY CLAMS 

White wine, garlic, bay leaf, with brown bread

1, 7, 14

16.50

ST. TOLA GOATS CHEESE SALAD 

Heirloom tomatoes, basil & spinach pesto, crispy kale.

7, 12

15.50

PRAWN COCKTAIL 

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

1, 2, 3, 7, 12

16.50

SALADS

SMOKED SALMON SALAD 

Smoked salmon, caper berries, salad, brown bread.

1, 4, 7, 10, 12

20.50

SALMON AND CRAB SALAD 

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

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

31.50

SMOKED SALMON AND PRAWN SALAD 

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

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

30.50



Gluten Free / Gluten-Free Option Available

ALLERGENS

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

We take great care to ensure our dishes only contain the allergens listed.

However, as our kitchens handle a variety of ingredients, traces of other allergens may still be present. If you have any dietary requirements, please inform a member of our team.

MAINS

MONKS SEAFOOD PLATTER (CHILLED) 

Burren Smokehouse smoked salmon, crab meat, Irish prawns, Marie Rose sauce, Doonbeg crab claws and a Kelly's oyster, salad and homemade brown bread.

1, 2, 3, 4, 10, 14

49.50

MONKS FISH AND CHIPS

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

1, 3, 4, 10, 12

23.50

PAN FRIED SALMON 

Seasonal greens, spinach & lovage velouté, creamed potato.

4, 7, 12

29

MUSSELS AND PRAWNS LINGUINE

Cream sauce, parmesan

1, 7, 14

28.50

FISH PIE

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

1, 2, 4, 7, 12

25

MONKS FISH BURGER 

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

26

HEREFORD RIBEYE STEAK 

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

7, 10, 12

43.50

BEEF AND GUINNESS STEW

Irish beef slow cooked with a selection of root vegetables in a rich Guinness sauce topped with creamed mash potato.

1, 6, 7, 9, 12

24

PRAWN CURRY 

Prawns, mild curry sauce, garlic & turmeric infused rice, naan bread

1, 2, 7

29

SIDES

TRIPLE COOKED CHUNKY CHIPS

12

5.50

CREAMED MASH POTATO

7, 12

5

SEASONAL SALAD

10

4.50

TURMERIC INFUSED RICE

5

HOMEMADE BROWN BREAD

1, 7

SLICE 2.50

TAKE HOME A LOAF 6

Bills cannot be split for groups of more than 6 guests

WHITE WINE

SERITI, CHENIN BLANC, SOUTH AFRICA Citrusy, dry finish.	8.5/33
ORSINO DELLE VENEZIE DOC, PINOT GRIGIO, ITALY Crisp, well rounded, delicate finish.	8.5/33
LEPUS, VINHO BRANCO, PORTUGAL Extra dry, great with prawns & grilled fish.	8.5/33
RAMON BILBAO VERDEJO, RUEDA, SPAIN Vegan, dry, fruity.	8.5/33
CASTILLO DEL MORO, SAUVIGNON BLANC, SPAIN Crisp, dry, perfect for seafood, (Sustainable farming).	8.5/34
WEINGUT GOLD, WHITE GOLD, WÜRTTEMBERG VDP, GERMANY, KERNER, MÜLLER-THURGAU, MUSKATELLER, RIESLING Aromatic & refreshing, with floral notes, ripe stone fruit, citrus & a crisp mineral finish	8.5/36
VIGNOBLE MURET, PICPOUL DE PINET, FRANCE Dry, soft, pairs well with lean fish.	9/34
GRANT BURGE RESERVE CHARDONNAY, BAROSSA, AUSTRALIA Citrusy, creamy, oaked.	9/34
DOMAINE JEAN PASCAL AUBRON, MUSCADET SEVRE & MAINE SUR LIE, LOIRE VALLEY IGP, FRANCE, MELON DE BOURGOGNE Bone-dry & vibrant, with lemon, green apple, subtle salinity & a clean mineral finish	9/34
LA VAL ALBARINO, RAIS BAIXAS, SPAIN Crisp, intense aromas of green apple, lemon peel, white peach, & fresh herbs	49
CRAGGY RANGE TE MUNA, SAUVIGNON BLANC, MARTINBOROUGH, NEW ZEALAND Medium bodied, zesty citrus, floral flavours.	45
CLOS PARADIS DOMAINE FOUSSIER, SANCERRE, LOIRE, FRANCE 100% Sauvignon, organic, biodynamic, well balanced.	62
DOMAINE PAUL NICOLLE CHABLIS VIELLES VIGNES, BURGUNDY, FRANCE Classic Chablis, perfect with seafood.	69

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
MAISON DU VIN, CREMANT DE LOIRE BRUT, LOIRE VALLEY, FRANCE, CHENIN BLANC, CHARDONNAY Fine, lively bubbles with crisp apples, citrus & delicate brioche notes	69
PANNIER BRUT CHAMPAGNE, FRANCE, 75CL Vanilla, white fruits.	90
MOET & CHANDON MOET IMPERIAL, BRUT, FRANCE, 75CL Body of pinot noir, finesse of chardonnay.	120

RED WINE

REMY FEBRAS, MERLOT, PAYS D’OC, FRANCE Bold, dry, pairs well with beef & pasta.	8/31
FINCA LOROSCO RESERVA CABERNET SAUVIGNON, CHILE Smooth and well balanced, soft blackberry and red fruit flavours.	8/32
SERITI, SHIRAZ, WESTERN CAPE, SOUTH AFRICA Extra dry, great with prawns & grilled fish.	8.5/33
GIUSTINI, AVOGLIA, PUGLIA IGP, ITALY, PRIMITIVO Rich & velvety, offering ripe blackberry, plum & warm spice with soft, rounded tannins	8/34
VINA REAL RIOJA CRIANZA, RIOJA, SPAIN Full bodied, dry, rish, long finish.	9.5/38
CHATEAU DU TRIGNON COTES DU RHONE ROUGE, RHONE VALLEY, FRANCE Bold, dry, pairs well with beef & pasta.	10/40
BARCAROLI, MONTEPULCIANO D’ANBRUZZO DOC, ITALY Dry, medium bodied.	10.50/42
CINCO FINCAS, MALBEC, MENDOZA, ARGENTINA Smooth, bold, pairs well with red meat.	10.50/42
MELINI CHIANTI CLASSICO GRANAIO, SANGIOVESE, CHIANTI, ITALY Smooth, full bodied, pairs well with poultry, red meat & fish.	44
SENORÍO DE LIBRARES, RESERVA, RIOJA DOC, SPAIN, TEMPRANILLO Elegant & mature, with dark cherry, vanilla, cedar and spice supported by smooth tannins	59
VECCHIO SOGNO, NEGROAMARO, PUGLIA IGP, ITALY Full bodied with smooth finish, Vegan, Organic.	49
CHATEAU DU CARRUGE, LA BERTHELOTTE, MACON-IGE ROUGE, FRANCE Macon Ige AOP, Bourgogne, French Pinot Noir. Ruby-red colour, intense, well-balanced.	59
ST. EMILION GRAND CRU, VIEUX CHATEAU FLOUQUET Full bodied and refined, with ripe plum, blackcurrant, cedar and supple tannins	67
HAUTES COTES DE NUITS, JOSEPH EUGENE MELINE Elegant & silky, with red cherry, raspberry, gentle spice & a fresh, savoury finish	67
DOMAINE LE MOURRE CHATEAUNEUF DU PAPE ROUGE, RHONE VALLEY, FRANCE Smooth, bold, intense flavours of red berries.	69

ROSÉ

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