

Backstage Bar OD's Restaurant

À la carte menu

Small Plates

Bruschetta €10.50
plum tomato, Dingle goats' cheese,
balsamic dressed rocket on focaccia
1w | 7 | 12

Seafood Chowder €12.50
smoked haddock, salmon, prawns,
potatoes, leeks, celery, brown bread
and creamy Kerry butter
1w | 1o | 2 | 3 | 4 | 6 | 7 | 9 | 11 | 12

Chefs Soup of the Day €8.50
brown bread & crusty roll
1w | 1o | 3 | 6 | 7 | 9 | 11

Frank's Buffalo Starter €12.50
Chicken Wings Main with fries €20.50
hot sauce, saffron aioli
1w | 3 | 6 | 7 | 9 | 10 | 11 | 12

Deep Fried Corn Ribs €11.50
Mexican spices, crispy onions,
truffle dip
1w | 3 | 6 | 7 | 10 | 12

**Tim Jones Bacon & Smoked
Cheese Croquette** €12.50
walnut & celeriac remoulade,
Ballymaloe relish
1w | 3 | 6 | 7 | 8w | 9 | 10 | 12

Grilled Chicken Starter €14.50
Caesar Salad Main €19.50
baby gem, croutons,
bacon, grated parmesan
1w | 3 | 4 | 6 | 7 | 10 | 12

Mains

Fish and Chips €23.50
lightly battered fresh catch of the day
fries, house made tartare, minted
mushy garden peas
1w | 3 | 6 | 7 | 9 | 10 | 12

**The Big Glen Irish
Beef Burger** €23.00
cheddar cheese, streaky bacon,
onion rings, house dressing,
French fries
1w | 3 | 6 | 7 | 11 | 12

**Slow Cooked Feather
Blade of Irish Beef** €26.00
chive mash, root vegetable
cassolette & pan-roasted
mushroom sauce
6 | 7 | 9 | 10 | 12

**Sweet Potato &
Cauliflower Korma** €21.50
basmati rice, mango chutney,
crispy papadum
6 | 9 | 10 | 12

Spinach Ricotta Ravioli €22.50
cherry tomato, garden peas with
a garlic, basil and butter sauce
1w | 6 | 7 | 8w | 9 | 12

**Pan Seared Supreme
of Chicken** €25.00
wild mushroom & chorizo cream
sauce, burnt shallots, smoked
paprika mash
6 | 7 | 9 | 10 | 12

**Pan Seared Fillet
of Salmon** €28.00
mussels, garlic roasted baby potato,
saffron & chive velouté
2 | 4 | 6 | 7 | 9 | 10 | 12

Char grilled to your liking:
Served with sauteed wild mushrooms,
burnt shallots, confit cherry tomato,
with a choice of peppercorn sauce or
garlic butter.

Ribeye €39.00
6 | 7 | 9 | 12

2x 4oz Fillet €39.00
6 | 7 | 9 | 12

Sirloin €37.00
6 | 7 | 9 | 12

**Surf and Turf
supplement** €10.00
tiger prawns with garlic aioli
2 | 3 | 6 | 10 | 12

Sides



Dressed Seasonal Salad 12 €4.50
Sauteed Mushrooms 7 €4.50
Sweet Potato Fries 1w €5.50
French Fries 1w €5.50
Bouquet of Daily
Vegetables 7 €5.50
Mash potatoes 7 €4.50
Onion Rings 1w €5.50
Buttered Baby Potatoes 7 €5.50
Steamed Rice €4.50

Dips & Sauces

Sweet Chilli €2.50
Saffron Aioli 3 | 6 | 10 | 12 €2.50
BBQ Sauce 1b | 6 | 10 | 12 €2.50
Garlic Butter 7 €2.50
Pepper Sauce 6 | 7 | 10 | 12 €2.50

Desserts

Chocolate Brownie  €9.00
white chocolate ice-cream
3 | 6 | 7 | 8a | 12

**Baked Rice and
Coconut Pudding**   €9.00
served with mango and ginger
compote
6 | 12

**Warm Apple and
Brioche Pudding**  €9.00
with clotted cream
3 | 6 | 7 | 12

Baked Cheesecake €9.00
served with mixed berry compote
1w | 3 | 6 | 7 | 12

Pink Lemonade Cake €9.00
served with fruit coulis
1w | 3 | 6 | 7 | 12

All ingredients are sourced from Quality Assured
Suppliers (In accordance with the Féile Bia Charter).
Please advise your server of any dietary needs.

**All 14 allergens are used in our kitchen; trace
amounts may be present.**

ALLERGENS:

Barley: 1b | Oats: 1o | Rye: 1r | Wheat: 1w | Crustaceans: 2 | Eggs: 3 | Fish: 4 | Peanuts: 5 | Soybeans: 6
Milk: 7 | Almonds: 8a | Brazil Nuts: 8b | Cashews: 8c | Hazelnuts: 8h | Macadamia: 8m | Pecans: 8pe | Pistachios: 8pi
Walnuts: 8w | Celery: 9 | Mustard: 10 | Sesame Seeds: 11 | Sulphites: 12 | Lupin: 13 | Molluscs: 14