

# MENU

D'CHEFS FAVORITE

## IT'S ALL TO SAVOR

**SOUL SOUP** Made fresh daily.  
*(Your lovely server has the info)*

### BOARD OF BEAUTY

An Irish Egg, our Dalkey Duo, Bang Bang's chicken and Beef in Bed all on one beautiful board to share (Serves two).

### SMOKIE CITY

Creamy baked smoked haddock & Dubliner cheese dip with potatoes, tomatoes and toasted sourdough.

### NOM NOM WINGS

Sweet 'n' spicy wings tossed in a honey, chili flake, soy & ginger sauce.

### KISS BEFORE SHRIMP

Pan seared shrimp, in a garlic & chili lemon butter sauce with sliced baguette.

### AN IRISH EGG

Guinness & onion sausage crusted egg, Bushmills bacon jam, wholegrain mustard aioli.

### BEEF IN BED

Smoked pulled beef shortrib on buttermilk cheddar bread, roasted corn, smoked onion puree and crispy fried shallots.

### BANG BANG'S CHICKEN

Buttermilk marinated fried chicken with a spicy bang bang mayonnaise.

### DALKEY DUO

Dalkey mustard beer battered Cheshire heritage pork sausages, Dalkey mustard mayonnaise & buffalo apple sauce.

### PULL THE BOXTY

Irish style crispy boxty potato cake, pulled ham hock and caramelized red onions with a Dubliner cheese sauce.

### SCALLOP FOREST

Foleys all natural Georges Bank sea scallops in a golden batter served with a citrus lime dipping sauce & sweet chili jam.

## IT'S ALL TO DEVOUR

### BANGERS + MASH = YUM

Cheshire heritage pork Irish banger, champ mashed potato, traditional red wine jus and crispy fried leeks.

### OMG BURGER

Dry aged prime short rib and brisket beef burger, Irish bacon, Dubliner Irish cheddar, crispy potato straws with Jameson Irish whiskey BBQ sauce.

### SALMON RUN

Roasted Atlantic Salmon filet on Raglan signature potato cake, roasted broccolini, spinach white wine butter sauce and confit tomato.

### WORTH THE WAIT BEEF SANDWICH

12 Hour braised beef, garlic aioli, sautéed mushrooms, crispy onions & smoked cheddar on ciabatta.

### RISOTTO NUA

Roasted butternut squash and wild mushroom risotto, basil croutons, confit cherry tomatoes & parmesan.  
*Add chicken / Add shrimp*

### SHEPHERD'S TO DIE FOR PIE

Braised and pulled beef & lamb with root vegetables in a rich red wine jus with Irish peat smoked mashed potato.

### FISH & CHIPS

Our famous Premium North Atlantic cod filet, beer battered & served with chips and fresh tartar sauce.

*(Ask your lovely server for gluten free option)*

### GNOCCHI SEA GNOCCHI DO

Handmade potato gnocchi, seared Foleys Georges Bank scallops, crispy pork belly, tomatoes & kale in a white wine butter sauce.

### NOW YOU'RE TALKIN' CHICKEN SANDWICH

Fried buttermilk chicken breast, hot sauce, scallions, shredded pickled slaw, truffle aioli and grated parmesan.

### BRAISED BE BEEF

12 hour slow cooked beef short ribs in a red wine reduction, colcannon mashed potatoes, roasted broccolini, carrots and sugar snaps.

### SERIOUS STEAK

10oz sirloin, mashed potatoes, battered onion rings & whiskey peppercorn sauce.

### LET THERE BE NO RUSH PORK

12 hour slow braised pork shoulder, champ mashed potato, sautéed cabbage with crispy bacon, carrot puree, apple cider jus.

### ME MA'S BEST CHICKEN

Roasted Bell and Evans chicken breast with a chicken, spinach, wild mushrooms and leek pie in roast chicken jus, topped with herb stuffing crumble with champ mashed potato.

### THIS SHEPHERD WENT VEGAN

Faro barley, carrots, wild mushrooms, green onion, peas and rutabaga topped with olive oil mashed potato with a burnt onion gravy.

### CHICKEN PIE DO TRY

Chicken, wild mushrooms and leeks in a white wine cream sauce, wrapped in pastry served with colcannon mashed potato and sticky glazed carrots.

### RAGLAN SALMON SALAD

Pan roasted Foleys salmon filet with mixed garden leaves, pickled carrots and beetroots, alfalfa sprouts, smoked almonds, pomegranate & lemon oil dressing.

### THAT SALAD WITH CHICKEN

Grilled Bell & Evans chicken breast, arugula, roasted broccolini, pickled red cabbage, confit tomatoes, roasted butternut squash, red quinoa, smoked almonds, honey mustard dressing.

Sides

HOUSE SALAD  
SEASONAL VEG

ONION RINGS  
MASHED POTATO

CHIPS  
GARLIC PARMESAN CHIPS

**A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 8 OR MORE.**

Consuming raw or undercooked Meats, Poultry, Seafood or Shellfish may increase your risk of foodborne illness. Whilst we offer gluten friendly menu options, we are NOT a gluten free restaurant. Cross-contamination may occur and thus we CAN NOT GUARANTEE that any dish we prepare will be completely free of gluten/allergens.