



STARTERS

ROARING WATER BAY MUSSELS €XX

CREAMY WHITE WINE SAUCE, FRESH CHILLI, SHALLOTS
AND HOME MADE GUINNESS BREAD (1A,1B,5,8,12,14)

PRAWN PIL PIL €XX

CHILLI AND GARLIC INFUSED OLIVE OIL,
SMOKED PAPRIKA, BAY LEAF, CHILLI,
GARLIC WITH HOME MADE SOURDOUGH BREAD (1A,4,8,12,14)

CRISPY PORK BELLY €XX

KIMCHI, SWEET APPLE SAUCE AND MICRO HERBS (GF,6,7,9,10,12)

SOUP OF THE DAY €XX

SERVED WITH HOME MADE GUINNESS BREAD (V-ASK SERVER)

MEAGHERS SEA FOOD CHOWDER €XX

SELECTION OF FRESH FISH AND SHELLFISH
SERVED WITH HOME MADE GUINNESS BREAD (1A,1B,4,5,6,8,9,12,14)

FRIED CHICKEN WINGS €15

[PICK ONE: HOME MADE JAMESON BBQ, BUFFALO, OR SWEET & SOUR]
BLUE CHEESE DIP (GF,7,8,9,10,12)

MAINS

(All Sandwiches served on Housemade Bread with choice of Hand Cut Chips,
Soup of the Day, or Small House Salad))

SHEPHERD'S PIE €XX

BRAISED LEG OF LAMB, PEAS, CREAMY MASH, MATURE IRISH RED
CHEDDAR AND PARMESAN AND HOME MADE GUINNESS BREAD (GF,1A,1B,8,9,)

FISH & CHIPS €XX

SMITHWICKS BEER-BATTERED HADDOCK, PEA PUREE, TARTAR SAUCE
AND HAND CUT CHIPS (1A,1C,1D,6,8,12)

MEAGHERS 8OZ BEEF BURGER €XX

SMOKED GUBBEEN, ONION MARMELADE, STREAKY BACON,
BABY GEM AND ROAST GARLIC MAYO (1A,8,12)

PULLED PORK BBQ BAP €XX

SLOW COOKED PORK, ORANGE BBQ SAUCE, ASIAN SLAW
ON BRIOCHE BAP (1A,7,8,9,10,12)

JERK CHICKEN SANDWICH €XX

MARINATED CHICKEN THIGHS, ROAST GARLIC MAYO, HERB AND LIME SLAW,
ROCKET LEAVES ON TOASTED SOURDOUGH (1A,8,12)

STEAK FRITES €XX

CAST IRON SEARED 10OZ STRIPLOIN, SKINNY FRIES, PEPPER SAUCE (GF,8)

MEAGHERS PASTA €XX

PLEASE ASK YOUR SERVER FOR DETAILS AND ALLERGEN INFORMATION

MEXICAN STYLE CHICKEN BURGER €XX

BUTTERMILK MARINATED CHICKEN BREAST, PINEAPPLE SALSA,
CHIPOTLE MAYO AND PICKLED ONIONS (1A,8,12)

PAN-ROASTED CHICKEN SUPREME €XX

ASPARAGUS, CAULIFLOWER PUREE, ROSEMARY AND THYME,
BABY POTATOES AND CHICKEN JUS (8,9,12)

ROAST CAULIFLOWER STEAK €XX

BUTTERNUT SQUASH PUREE, CRISPY ONIONS AND SALSA VERDE (VE,8)

SIDES

ROSEMARY AND PARMESAN CHIPS €XX

HAND CUP CHIPS COATED IN ROSEMARY AND PARMESAN DUST (GF,V,8)

HOUSE SALAD €XX

ROASTED SWEET PEPPERS, GRAND PADANO, TOASTED WALNUTS,
AND SHERRY VINAIGRETTE (GF,V,2,12)

GRILLED TENDER STEM BROCCOLI €XX

(GF,V,2,12)

CREAMY MASH POTATOES €XX

(GF,V,8)

SNACKS

CRISPY CHICKEN SKINS €XX

DEEP FRIED CHICKEN SKINS WITH MALDON SEA SALT
(GF,12)

HOUSEMADE SALT AND VINEGAR CRISPS €XX

(GF,VE,12)

HAND CUT CHIPS €XX

ROAST GARLIC MAYO
(GF,VE,5,10,12)

GOATS CHEESE BON BON €XX

DEEP FRIED GOATS CHEESE ,CHILLI, LIME,
HONEY AND PARSLEY SERVED ON BACON JAM
(V,1A,5,8,12)

SALADS

MEAGHERS CAESAR SALAD €XX

BABY GEM, GARLIC CROUTONS, HOUSE DRESSING
AND CRISPY BACON (1A,5,6,12)

WARM GOATS CHEESE SALAD €XX

BAKED BEETROOT, CANDY WALNUTS, MIX LEAVES AND
GOATS CHEESE SERVED WITH BALSAMIC DRESSING (VE,2)

DESSERTS

WARM APPLE CRUMBLE €XX

GRANNY SMITH APPLE, BERRY COMPOTE
SERVED WITH VANILLA ICE-CREAM (V,GF,5,8)

BROWN BUTTER CHOCOLATE COOKIE €XX

ESPRESSO AND WHITE CHOCOLATE ICE CREAM , ALMOND GRANOLA
SALTED CARAMEL (V,1A,2,5,8)

BUTTERMILK PANNA COTTA €XX

CHEF CHOICE OF FRESH FRUIT SALAD (GF,8,12)

ALLERGENS

1. GLUTEN [A. WHEAT | B. OATS | C. RYE | D. BARLEY] | 2. NUTS | 3. PEANUTS
4. CRUSTACEANS | 5. EGGS | 6. FISH | 7. SOYA | 8. LACTOSE (MILK/DAIRY) | 9. CELERY
10. MUSTARD | 11. SESAME SEEDS | 12. SULPHITES | 13. LUPIN | 14. MOLLUSCS
V. VEGETARIAN | VE. VEGAN | GF. GLUTEN FREE