

Carrygerry Takeaway Menu

Meere's Black Pudding Bon Bons,
Dressed Leaves, Mango Chutney (2,5,12,14) €6.00

Carrygerry Chicken Liver Patè, Chilli Apple Jelly,
Toasted Sourdough Bread (Gluten Free Bread Available) (5,10,12,14) €6.50

Crisp Calamari Rings, Dressed Leaves, Sweet Chilli Mayo (5,10,12,13) €7.00

Oven Baked Irish Brie,
Puff Pastry, Cranberry Compot, toasted mixed nuts & seeds (2,5,7,9,12,14) €7.00

Stuffed Breast of Chicken wrapped in Bacon
Red Wine Sauce (GF)(5,14) €21.50

Baked Goats Cheese En Croute, Dressed leaves, Fig Jam,
Red Pepper Coulis & Basil Pesto (GF) (V) (5, 7,14) €18.50

Slow Braised Featherblade of Beef,
Smoked Bacon, Pearl Onion & Rosemary Red Wine Jus (GF)(5,14) €20.00

Pan-Fried Fillet of Salmon Herb Crusted ,
White Wine Cream Sauce (GF)(3,5,13,14) €21.00

Chunky Vegetable & Chickpea Tikka,
Coconut Cream & Ginger served with Steamed Rice (GF)(V)(14) €19.00

All the above served with Selection of Fresh Vegetables & Potatoes

Baileys & Biscoff Cheesecake (5,12,14) €7.50

Warm Chocolate Brownie, Torched Marshmallow,
& Chocolate Sauce (GF)(2,5) €7.50

Sticky Toffee Pudding, Caramel Sauce (GF) (2,5,14) €7.50

Warm Spiced Apple Crumble served with Creme Anglaise (2,5,12) €7.50

Strawberry Meringue, Pineapple & Malibu Gel (GF)(2,5) €7.50

Gluten Free (GF)) Vegetarian Friendly (V) Allergen List Below

Allergen List

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