

THE VALLEY HOUSE MENU

STARTERS

SUPERFOOD SALAD

Butternut Squash, Beetroot,
Avocado, Quinoa, Toasted Seeds,
Homemade Brown Bread CY G SS

€9.50

MOZZARELLA STICKS

Spicy Arrabiata Tomato Sauce
MK E G

€8.00

RED HOT CHICKEN WINGS

Blue Cheese/Garlic Mayo MD MK CY E
Mains portion with Chips: €14.50

€9.50

BAKED BRIE

Golden Breadcrumb, Mixed Salad,
Cranberry MK E G

€9.00

CLEW BAY MUSSELS

White Wine, Garlic & Cream
Brown Bread M MK G

€9.90

FRESH PAN-FRIED FISH OF THE DAY

Chips & Salad or Potatoes &
Vegetables F MK

€21.00

10 OZ STRIPLOIN STEAK

Premium Irish Hereford. Mushrooms
& Sautéed Onions with Peppercorn
Sauce or Garlic Butter. Chips &
Salad or Potatoes & Vegetables MK

€27.50

CHICKEN STIR FRY

Sweet Chili & Garlic, Egg Noodles
G E S SS P

€16.00

Prawn €18.00 G E S SS P C

Vegetable €14.00 G E S SS P

IRISH BEEF BURGER

Brioche Bun, Chips, Salad G E MK SP
with Cheddar Cheese €15.50

€14.50

VALLEY HOUSE SPECIAL BURGER

Brioche Bun, Smoked Bacon, Brie,
Bourbon Poached Pear, Caramelized
Onion, Chips & Salad G E MK SP

€16.50

FISH & CHIPS

Craft Beer Battered Fish
Homemade Tartar Sauce, Mushy
Peas F MK G E

€18.00

BEYOND VEGAN BURGER

Chips & Salad
with Cheddar or Vegan Cheese €15.50
G E MK

€14.50

Gluten Free/Vegan Burger Baps available, please ask your
Server. (S SS)

CLEW BAY MUSSELS

White Wine, Garlic & Cream
Served with Chips M MK

€16.50

SUPERFOOD SALAD

Butternut Squash, Beetroot, Quinoa,
Avocado, Toasted Seeds
with Chicken €17.50 // with Prawns €18.50

€14.50

COCKTAILS



DESSERTS

ALL DESSERTS €6.90

CHOCOLATE BROWNIE

Ice Cream & Caramel Sauce G MK E S P N

BAKED VANILLA CHEESECAKE

Blueberry Compote & Cream G MK E N

STICKY TOFFEE PUDDING

Served with Ice Cream G MK E N

CHOCOLATE & COCONUT TART

Vegan and Gluten Free S N

SELECTION OF ICE CREAM

Selection of Ice Cream MK
(Vegan Vanilla Ice Cream Also
Available)



SIDES

Twice Cooked Chips **€4.00**
Potato MK
Vegetables MK
Mixed House Salad
Garlic Bread G MK
Brown Soda Bread G

JUST FOR KIDS

ALL KIDS MEALS €8.50

Irish Beef Burger or Cheeseburger & Chips
G E MK SP

Sweet Chilli Chicken or Vegetable Stir Fry,
Egg Noodles G E S

Chicken Goujons, Chips or Potato G E

Pasta Pesto or Pasta with Tomato Sauce,
Garlic Bread G N MK

Gluten Free & Vegan Options Available, Please Ask Your Server
Full range of Tea/Coffee/Spirits/Cocktails/Wines Available from The Valley House Bar

Allergens: Gluten-G, Milk-MK, Eggs-E, Crustaceans-C, Mollusks-M, Fish-F, Soybeans-S, Peanuts-P, Nuts-N, Celery-CY,
Mustard-MD, Sesame Seeds-SS, Sulphites-SP, Lupin-L



COCKTAILS





PIZZA MENU

12" Stone Baked Pizza

Margherita G, MK Tomato & Mozzarella Cheese	€11.50
The Sally Gardens G, MK Margherita with Olives, Mushrooms, Peppers, Red Onion & Tomatoes	€12.00
The Wild Rover G, MK, SP Margherita with Spicy Pepperoni	€13.00
The Spanish Lady G, MK, SP Margherita with Chorizo, Olives and Peppers	€13.00
The Wild Colonial Boy G, MK, SP Margherita with Pineapple, Ham and Mushroom	€13.00
Molly Malone G, MK, SP, C Margherita with Prawns, Garlic, Rocket & Red Onion	€14.00
Paddy McGinty's Goat G, MK Margherita with Goat Cheese, Cherry Tomatoes, Rocket and Red Onion	€14.00

Extra Toppings €1.50 each

Mushroom, Peppers, Olives, Ham, Prawns, Pineapple, Rocket, Red Onion, Chorizo, Pepperoni

Gluten Free Pizza Base available – please ask your Server

Allergens:

Gluten-G, Crustaceans-C, Eggs-E, Mollusks-M, Fish-F, Soybeans-S, Peanuts-P, Nuts-N, Celery-CY, Mustard-MD, Sesame Seeds-SS, Sulphites-SP, Lupin-L, Milk-MK

Wine List

White

Red

Conto Vecchio Pinot Grigio Italy

A light bodied and refreshing white wine with slight notes of stone fruits and a floral finish. Dry and crisp with an elegant finish.

By the glass 7.00 By the bottle 26.00

El Colectivo Malbec Mendoza, Argentina

Medium to full bodied red with velvety tannins and dark fruit flavours such as black cherry and plum. Finishes with notes of chocolate and spice for a well-balanced taste.

By the glass 7.00 By the bottle 26.00

Tolten Sauvignon Blanc Chile

A medium bodied wine with crisp acidity, this sauvignon blanc is balanced with herbaceous flavours, intense citrus notes & light peach aromas.

By the glass 7.00 By the bottle 26.00

Tolten Cabernet Sauvignon Chile

Medium bodied, ruby in colour and delicate tannins. Strong red stone fruits such as cherries, plums and blackcurrant characteristics are followed by a delicate touch of spice.

By the glass 7.00 By the bottle 26.00

Macon Lugny Joseph Drouhin (Organic) Burgundy, France

Aromas of lemon, apple, white florals and stone fruits. Very straightforward and direct on the palate, fresh and light with a pleasant finish. Hints of vanilla and oak.

By the bottle 39.00

Ederra Crianza Rioja Spain

A lovely blend of Tempranillo (90%) and Garnacha (10%) grapes combine to make this an expressive red wine with intense red/black fruit & enchanting tannins. Aged in an oak barrel for 12 months.

By the glass 8.00 By the bottle 28.00

Mar de Frades Albarino Spain

A pure expression of the Albarino grape variety. Aromas of citrus, pear, and apple. On the palate this wine is dry, light bodied, acidic with a light saline finish. A great pairing with seafood.

By the bottle 39.50

Domaine St. Jacques Cotes Du Rhone (Organic) Northern Rhone Valley, France

Bright and ruby in colour, this wine carries ripe & fruity aromas of blackcurrants, redcurrants, and liquorice. Medium bodied, dry, medium tannin and acidity levels. This wine is both fresh and with a lasting finish on the palate. Great pairing with any meat dish.

By the bottle 32.00

ROSÉ

False Bay Rosé South Africa

An elegant, soft and intriguing wine. It flaunts a pale blush hue with floral nuances and red berries on the nose. The Mourvedre grape variety brings great freshness and persistence to the palate.

By the glass 7.00 By the bottle 26.00

Little Eden Pinot Noir Mildura Region, South Eastern Australia

A cornucopia of black cherry, plum and boysenberry fruit well integrated with rich vanilla bean and cocoa aromas on the nose. A medium bodied wine showcasing ripe varietal expressions along with dusty tannins.

By the bottle 40.00

Sparkling - Bottega Prosecco Frizzante Spago (Sustainable), Italy

Intense and fragrant with hints of candied pear and acacia blossoms.

Elegant, velvety, and fruity on the palate. *By the bottle 32.00*

Cocktails

Pimmlet 12.50

Pimms, Dry Gin & Lime

Margarita 11.50

Tequila, Triple Sec & Lime

Cosmopolitan 12.50

Vodka, Cointreau, Lime & Cranberry

Old Fashioned 10.50

Irish American Whiskey, Bitters

White Russian 12.50

Vodka, Tia Maria

Espresso Martini 12.50

Vodka, Tia Maria, Espresso

Many more Cocktails available... Just ask your Server!

Spirits (35.5ml Measure)**Gin**

Bombay Sapphire - 6.50

Cork Dry Gin - 5.50

Dingle Gin - 6.50

Gordon's London Dry Gin 6.50

Gordon's Pink Gin 6.50

Hendrick's - 7.50

Drumshanbo Gunpowder - 7.50

Vodka

Smirnoff - 5.50

Dingle Vodka - 6.50

Absolut Citron - 5.50

Grey Goose - 7.50

Rum

Bacardi - 5.50

Old Sea Dog Dark Rum - 5.50

Captain Morgan - 5.50

Whiskey

Paddy - 5.50

Powers - 5.50

Bushmills - 5.50

Jameson - 6.00

Black Bush - 6.50

Jack Daniels - 5.50

Canadian Club - 5.50

Southern Comfort - 5.50

Irish American 10-Year Old - 8.00

Redbreast 12 Year - 8.50

Other Spirits & Liqueurs (35.5ml Measure)

Tequila - 6.00

Hennessy Brandy - 6.50

Cointreau - 6.00

Amaretto di Saronno - 6.00

Peach Schnapps - 6.00

After Shock - 6.00

Jaegermeister - 6.00

Sambuca - 6.00

Tia Maria - 6.00

Malibu - 6.00

Baileys (50ml) - 6.00

Port (71ml) - 6.00

Martini (71ml) - 6.00

Pimms No. 1 (71ml) - 6.00

Speciality Coffees

Irish Coffee, Whiskey - 9.50

Baileys - 9.00

Italian: Amaretto - 9.50

Mexican: Kahlua - 9.50

Caribbean: Old Sea Dog Rum - 9.50

French: Cognac - 10.50

Mixers/Soft Drinks

Schweppes Tonic - 3.00

Schweppes Slimline Tonic - 3.00

Fevertree Tonic Water: Indian, Mediterranean
or Elderflower - 3.50

White Lemonade - 3.00

Bitter Lemon - 3.00

Ginger Ale - 3.00

Soda Water - 3.00

Orange Juice/Apple Juice - 3.50

Tipperary Still/Sparkling Water - 3.50

Coke, Sprite, Fanta, Cidona, Lucozade - 3.50

Beer & Cider on Draft, Price Per Pint

Guinness – 5.00
 Smithwicks - 5.00
 Heineken – 5.50
 Carlsberg – 5.50
 Bulmers Original Cider – 5.50

Beer & Cider – Bottles & Cans*330ml Bottle*

Heineken – 5.50
 Budweiser – 5.50
 Miller – 5.50
 Coors Light – 5.50
 Corona – 5.50
 Peroni Nastro Azzurro – 5.50
 Peroni Nastro Azzurro Gluten Free – 5.50
 Bulmers Cider Longneck Bottle – 5.50
 Bulmers Cider Can 568ml – 5.50

Non-Alcohol Option

Heineken Zero, 330ml bottle – 3.50
 Carlsberg 00, 330ml bottle – 3.50

Craft Beer on Draft, Price Per Pint

The Valley House Special Brew – 5.50
 Jack The Lad – 5.50

Reel Deel Brewery Craft Beer*500ml Bottle*

Jack the Lad – 5.50
 Say Nowt Stout – 5.50
 Irish Blonde – 5.50
 Mayo Red – 5.50

**Craft Beer Selection***(see prices above)***The Valley House Special Brew**

A Blond Pale Ale specially brewed by the Reel Deel Brewery in Crossmolina, County Mayo for The Valley House Bar. Reel Deel uses only the finest Irish malt and hops from around the world to create beers to be proud of.

Jack the Lad

A bold, malty pale ale with a hoppy explosion of flavour. New world citrus balancing a solid malt profile, this brew is effortlessly current whilst retaining depth and character. A full-bodied beer that packs a serious punch.

Irish Blond

An easy-going Irish Blond - she's fair and crisp at first, with moderate malt character. A combination of European and New World hops gives a spicy herbal tone with citrusy aroma.

Say Nowt Stout

Full of roasted and chocolate malt tones with a slightly fruity blackcurrant flavour. Mellow hops reveal the true character of this brew at the bitter end.

Mayo Red

A well-grounded, three-dimensional Red Ale. Full flavoured malty goodness with a small addition of Dillisk seaweed from the Atlantic and a moderate addition of hops.