

# VALENTINE'S MENU

14th/15th February

€79 for two people

T&Cs: Choose 2 starters, 2 mains,  
2 desserts and 2 \*cocktails

## STARTERS

SOUP OF THE DAY (1a)

Homemade Guinness brown bread

MARKET CHOWDER (1a)(4)(5D)(8)(9)

Fresh seasoned fish, soft herbs, lemon, white wine, cream reduction and served with homemade Guinness brown bread

STREAM PRAWN COCKTAIL (1A)(4)(5D)(7)(12)

Freshed prawns served with crispy lettuce and classic marie rose sauce.

WRIGHTS FISH CAKES (1A)(4)(7)(8)(12)(13)

Lightly crumbed, served with tartare sauce.

CAESAR SALAD (1A)(4)(7)(8)(12)(13)

Cos lettuce, garlic croutons, grated parmesan, crispy bacon, chicken and home-made Caesar dressing.

CHICKEN WINGS (4)(7)(9)(13)

Irish wings tossed in our signature spicy wings sauce; with crunchy celery and blue cheese dip.

## MAINS

8oz STRIPLOIN STEAK (4)

Grilled to your liking served with fries & peppercorn sauce. (€5 Supplement)

THE STREAM BEEF BURGER (1)(3)(5)(11)(14)

with beef tomato, red onion, salad, melted cheddar cheese served on toasted bap with fries.

WRIGHTS FISHERMAN'S PIE (1a)(4)(5)(8)(12)

Chunks of the freshest fish, leeks in a thick creamy sauce topped by mashed potatoes, crispy herb crust and side salad.

TRADITIONAL FISH AND CHIPS (1A)(7)(8)(13)

Golden fried fish of the day in a light crispy batter, with mushy peas, home made tartare sauce, lemon and fries.

PRAWN & MUSSELS PAPPARDELLE PASTA (3)(5)(9)

Served in tomato basil sauce, olives and freshly grated parmesan.

DARNE OF SALMON (4)(8)(13)

Served with sauteed potatoes, seasonal greens and buerre blanc sauce.

VEGAN BURGER (VG) (1a)(11)(12)(13)

with beef tomato, red onion, salad, melted cheese served on toasted bap with fries

## DESSERTS

PROFITEROLES (1)(3)(5)

CHOCOLATE ROYAL MOUSSE DOME (1A)(4)(7)

SELECTION OF ICE CREAM (1a)(4)

CHEESE CAKE OF THE DAY (1a)(4)



### SERVICE CHARGE

Tables of 5 or more are subject to 10% service charge.

Here at The Bloody Stream we believe in sourcing local growers, Irish meat & fish.

### ALLERGENS/INTOLERANCE

If you have a food allergy or intolerance please speak to a member of staff before ordering your food or drink. The following allergen key is designated to help you understand which allergens are presented in individual dishes. Our staff have been trained to follow safe food guidelines. However, because this is a mixed food preparation environment is not possible for us to totally isolate allergens.

(1) Gluten (a) wheat (b) spelt (c) Khorasan (d) Rye (e) barley (f) oat (2) Peanuts (3) Nuts (a) almonds (b) hazelnuts (c) walnuts (d) chestnuts (e) cashews (f) pecan (g) brazil nuts (h) pistachio (i) macadamia / Queensland nut (4) milk & cream (5) Crustaceans (a) crab (b) lobster (c) crayfish (d) shrimp (6) Molluscs (7) Eggs (8) Fish (9) Celery (10) soy (11) sesame seeds (12) mustard (13) Sulphur Dioxide & Sulphites (14) Lupin (V) vegetarian (VG) vegan