

# THE BLARNEY STONE IRISH TAVERN

## Dietary Requirements Menu

 = Gluten Friendly  
or can be adapted












 = Vegetarian  
or can be adapted

 = Vegan  
or can be adapted

 = Dairy Free  
or can be adapted

Please describe any allergies, dietary needs, & food preferences in detail to your server who will consult with the chef to ensure we are meeting your specific needs. Please note when we are busy in the restaurant this may just take a little more time for additional modifications.

### STARTERS

Mini Yorkies 	9.95
• MUSHSHIRES roasted mushrooms with horseradish mayo	
Glazed Onion Rings 	9.25
Guinness reduction, H.P. mayo	
Pickle Fries 	8.95
Magners Cider "ranch"	
Kale & Quinoa Bites    	9.25
Served with our yellow curry sauce	
Bucket of Blarney Fries    	7.95
Hand cut, triple cooked, yellow curry sauce	



### Soup · Stew · Salads

Soup of the Day   	8.95
Always Vegan and Gluten Free Pair it with: Any beer you like!	
Irish Onion Soup 	8.95
Smithwicks broth, soda bread, Irish cheddar Pair it with: A pint of Smithwicks	
Irish Lamb Stew 	15.95
Slow braised lamb leg, root vegetables, herbs, Irish ale Pair it with: Kilkeny Irish Cream	
Irish Flag Salad   	15.95
Turnips, apple, winter squash, carrots, spinach, pumpkin seeds, crispy barley, orange-fennel dressing. + Add grilled chicken \$4 Pair it with: A Pint of Magners Cider	











### Sides

Winter Vegetables 3.95
Root vegetables, steamed & lightly seasoned
Colcannon Irish Mash 4.95
Creamy potatoes with cabbage, onion & kale
Garden Salad 4.95
Shaved salad vegetables, winterslaw, whole grain mustard vinaigrette

### DESSERT




Banoffee Pie 	8.95
Digestive biscuit, caramel, bananas, whipped cream	
Sticky Toffee Pudding 	8.95
Served warm with vanilla ice cream	

### On a Board

Whiskey BBQ Ribs 	17.45
Spiced whiskey sauce, BLARNEY fries, winterslaw Make it a full rack! 24.25 Pair it with: Mt. Begbie Scotch Ale	
Irish (Almost All-Day) Breakfast 	16.95
Eggs, bacon, Guinness sausages, maple-stout beans, roasted mushrooms, tomato, country potatoes (Served until 3pm) + GF Bread \$2 Pair it with: A pint of Triple J Lager	
Chicken Curry Kebabs  	16.95
Skewered & spiced roast chicken, chargrilled Served with BLARNEY fries and a salad of apples, Irish cheddar, spiced walnuts, red cabbage Pair it with: A pint of Postmark Brewing IPA	
Blarney Burger  	16.95
8oz Guinness-marinated beef, ham hock, crispy onions, Irish cheddar, cider aioli, BLARNEY fries + Extra patty \$4 + Fried Egg \$2 + GF Bun \$2 Pair it with: A pint of Smithwicks	
Bubble & Squeak Burger   	15.95
Veggie patty with potato & mixed veggies, Irish cheddar, crunchy leeks, HP mayo, BLARNEY fries + Add fried egg \$2 + GF Bun \$2 Pair it with: Magners Irish Pear Cider	
Irish Steak Sandwich 	17.45
Irish Ale marinated skirt steak, green peppercorn-mushroom jus, crispy bacon, onion rings, open faced on housemade beer bread, served with BLARNEY fries + GF Bun \$2 Pair it with: Lighthouse Keepers Stout	

### Pies

All of our housemade pies are served with Colcannon Irish Mash.

Chicken, Bacon & Leek Pot Pie 	15.95
Braised chicken, leek confit, hickory bacon	
Shepherds Pie 	16.95
Lamb, winter vegetables, mashed potato	
Veggie Cornish 	14.95
Winter vegetables, Irish cheddar, cream sauce, Magners Mayo	

Our pies are all made right here, baked to order & may take a little longer. Sample some small bites first or enjoy another Guinness while you wait!

Split Plate Requests \$2  
Onion rings instead of fries?.. \$2  
Salad instead of fries?.. \$2  
Half fries, half salad.. \$2

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Please alert your server if you have any special dietary requirements or allergies.

Executive Chef : Ben Hansford · Restaurant Chef : Joe Dierickse · Restaurant Manager : Stephanie Briscoe

All prices exclude tax & gratuity.  
An 18% service charge is applied for groups of 6 or more.

