

O'Hara's Bar Menu

HERBERT J. YATES
presents

JOHN FORD'S GREATEST TRIUMPH

THE Quiet Man

starring

JOHN

WAYNE

MAUREEN

O'HARA

BARRY

FITZGERALD



WITH
WARD BOND
VICTOR McLAGLEN
MILDRED NATWICK
FRANCIS FORD

ARTHUR SHIELDS and ABBEY THEATRE PLAYERS

A REPUBLIC PICTURE

Color by **TECHNICOLOR**

Directed by

JOHN FORD

Screen Play by FRANK S. NUGENT

From the story by MAURICE WALSH

Produced by MERIAN C. COOPER

LITHO IN U.S.A.



The
Lakeside
HOTEL & LEISURE CENTRE
★★★★★
EST 1900

The Lakeside Hotel, Ballina/Killaloe, Co. Clare V94E2D6
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O'Hara's Bar Menu

STARTERS

Lakeside Seafood & Shellfish Chowder (1w, 2, 3, 4, 7, 9, 10, 11, 12, 14)	€11.50
served with our homemade brown bread	
Homemade Soup of the Day (1w, 3, 7, 10, 11, 12)	€7.50
Buffalo Chicken Wings (1w, 3, 6, 7, 10, 12)	€13.50
Choose your style: sticky BBQ sauce or hot sauce.	Main Course €23.00
Served with Cashel Blue cheese dip.	
Main course includes chips.	
Organic Fresh Irish Mussels (1w, 3, 7, 9, 12, 14)	€14.00
Cooked in white wine & garlic cream sauce	Main Course €23.00
served with lemon wedge & rustic toasted garlic bread. Main course includes chips.	
Goats Cheese, Pear & Walnut Salad (7, 8, 10, 12)	€12.95
seasonal leaves, pear pieces, and candied walnuts dressed with our house dressing, beetroot glaze, and chargrilled goat's cheese.	
King Prawn Piri Piri (1w, 2, 3, 7, 12)	€15.50
king prawns cooked in white wine, garlic, parsley, and Piri Piri seasoning with garlic bread.	Main Course €24.00
Main course served with chips or rice.	
Healthy Mexican Bowl (1, 3, 10, 12, 13)	€12.50
salad with Cúlbhac farm organic egg.	Main Course €16.50
Mixed leaves, avocado, pinto beans, kidney beans, Sicilian sundried cherry tomatoes, fresh coriander, and crushed chilli tortilla chips.	
add southern chicken (3,9,10,12,13)	€21.00
add baked fillet salmon with sundried tomato butter (3,4,7,10,12,13)	€23.50
Warm Smoked Chicken & Bacon Salad (10,12)	€13.50
with sundried tomatoes, crispy bacon, sauteed baby potatoes, and honey mustard dressed salad leaves.	Main Course €17.50
Main course includes chips.	

GOURMET SANDWICHES

AVAILABLE DAILY
12.00-18.00

Chicken Goujon Caesar Wrap (1w,3,7,10,12)	€17.00
crispy Chicken goujons, cos lettuce, Caesar dressing & parmesan shavings.	
Served with chips & salad.	
Toasted Ciabatta B.L.T. (1w, 3, 7, 10, 12)	€17.00
buttered, oven-roasted ciabatta with crispy bacon, lettuce, tomato, and mayonnaise.	
Served with chips & salad.	
Florentine Organic Falafel & Tomato Wrap (1w, 10, 12)	€17.00
Crisp organic falafel nuggets with fresh tomato, lettuce, and Caesar dressing, topped with sweet red pepper drops and Parmesan shavings. Served with a side salad and chips.	

SOURDOUGH SANDWICHES

Regular €8.00 | Toasted €9.00

Choose 3 fillings: ham, chicken, tuna, bacon, cheese, lettuce, tomato, peppers, onion.

Extra fillings €1.00

SIDE ORDERS

Chips (1w,12)	€4.50
Onion Rings (1w, 12)	€4.50
Rustic Garlic Bread ((1,3,7)	€4.50
Side Salad (10,12)	€4.50
Coleslaw (3,10,12)	€4.50
Buttered Vegetables (7)	€4.50
Roasted Vegetables	€4.50
Creamed Potato (7,12)	€4.50
Sweet Potato Fries (1)	€4.50

MAIN COURSES

6oz Hereford Steak Sandwich (1w, 3, 6, 7, 10, 11, 12)	€23.50
served on toasted garlic ciabatta with sautéed onions, mushrooms, pepper sauce, chips, and salad garnish.	
Southern Buttermilk Chicken Burger (1w, 3, 6, 7, 10, 1)	€21.50
seasoned battered chicken fillet with lettuce, tomato, avocado, and sweet chilli mayonnaise in an artisan brioche bun. Served with chips and salad.	
Lakeside 8oz Beef Burger (1w, 3, 6, 7, 10, 12)	€21.50
with streaky bacon, and smoked Applewood cheese on a brioche bun. Served with your choice of tomato relish, peppercorn sauce, or Lakeside burger sauce (4), chips, and salad.	
Spinach, Chickpea & Potato Curry (1,11)	€18.00
add sautéed chicken (1,11)	€21.00
add prawns (1,2,11)	€22.50
served with basmati rice and garlic coriander naan bread.	
Cajun or Plain Baked Fillet of Salmon (4,7,9,12)	€24.50
with on buttered leak & samphire & a garlic white wine cream sauce	
Beer-Battered Fish & Chips (1, 4, 7, 12)	€22.00
Made with local Tipperary craft beer. Served with mushy peas, tartar sauce, and chips.	
Lemon Chicken (1w,7)	€21.00
Escalope of Chicken with Serrano ham and pesto herb crust, sauté potato and lemon cream sauce	
Creamy Garlic, Tomato & Chorizo Pasta Tagliatelle. (1w, 3, 7, 12)	€19.50
add chicken	€21.50
add prawns (2)	€22.95
served with Parmesan shavings and toasted garlic sourdough bread.	
Vegetarian Creamy Garlic Pasta Tagliatelle (1w, 3, 7, 12)	€19.50
with peppers, red onion, and spinach. Served with garlic sourdough bread.	
add seafood (1w,2,3,4,13,14)	€23.95
10oz 28-day aged Hereford Sirloin Steak (1w, 3, 6, 7, 10, 11, 12)	€36.00
with grilled asparagus wrapped in serrano ham, cooked to your liking. Served with a choice of cracked black peppercorn sauce, garlic butter, or red wine jus. Includes crispy onion rings and a choice of chips & salad or potato & vegetables.	

Chefs House Special & Fish Special of the day - Please ask your server

DESSERTS

All of our desserts are made in-house by our pastry team

Cheesecake of the Day (1w,3,7,8)	€9.00
with fruit coulis & vanilla ice cream & chantilly cream	
Hot Apple Sponge (1w, 3, 7, 12)	€9.00
with warm custard, vanilla ice cream & chantilly cream.	
Sticky Toffee Pudding (1w, 3, 7)	€9.00
with caramel sauce & vanilla ice cream.	
Warm Chocolate Brownie (1w,3,6,7)	€9.00
with vanilla ice cream & Belgian chocolate sauce	
Chef's Strawberry & Lime Pana Cotta (3,7)	€9.00
smooth Italian cream dessert infused with vanilla and seasonal fruit, served with a fruit coulis	
Tiramisu (1w,3,6,7)	€9.00
lady finger biscuits soaked in coffee & rum with sweetened mascarpone cheese & cocoa	
Trio of Ice Creams (3,7,8)	€7.00
with caramel and chocolate sauce	

Available from 12.00-21.00 Daily | We kindly ask for your understanding as certain menu items may experience slight delays due to high demand or preparation time. Please speak to your server if you are in a hurry. | Vegan Menu Available, please ask your server.

ALLERGENS: 1w=cereals containing gluten, 2= crustaceans, 3=eggs, 4= fish, 5= peanuts, 6= soya, 7= milk, 8 =nuts, 9= celery/celeraic, 10 =mustard, 11= seame seeds, 12= sulphur dioxide (sulphites), 13= lupin, 14= molluscs
GF / AGF: If you are coeliac, highlighted dishes are gluten free or available gluten free by modifying the dish. Please inform your server.
Please note: Some products are produced in environments where nuts or nut oils are present. We cannot guarantee a nut-free kitchen.