

STARTERS

OUR SEASONAL €7.00 SOUP OF THE DAY Served with Homemade Guinness & Black Treacle Bread (1(A&C) 3, 7, 9, 12) €14.00 CREAMY KILMORE QUAY SEAFOOD CHOWDER Smoked Mackerel, Cod & Salmon, bound in a Dill and Lemon Velouté, and served with Homemade Guinness Brown Bread (1, A&C, 4, 7, 9, 12, 14.) €14.00 GLIN VALLEY CHICKEN WINGS Served with Celery Battons, and Cashel Blue Aioli. Choose from Franks Hot Sauce, or Korean BBQ Sauce (3, 6, 7, 9, 10, 11.) ROASTED RED PEPPER & SWEET €9.50 RED ONION BRUSCHETTA Honey & Thyme Infused Goats Cheese, with Heirloom Tomatoes and an Aged Balsamic Dressing (1(A) 7, 8(B)) €13.50 KING PRAWN COCKTAIL With Pickled Cucumber, Vine Cherry Tomatoes, Marie Rose Sauce, and Served with Homemade Guinness & Black Treacle Bread (1(A&C) 2, 3, 4, 9, 12, 14) SALADS THE GOATS CAESAR SALAD Served with Garlic & Herb Sourdough Croutons, Crisp Pancetta, Baby Gem Lettuce, Aged Parmesan, and a Creamy Caesar Dressing €4.00 ADD CHICKEN (1(A) 3, 4, 7, 10, 12) SHREDDED €19.50 DUCK SALAD Served with Egg Noodles, Chinese Cabbage, Watercress, Mooli, Chilli, Radish, Ginger, Toasted Sesame Seeds, with an Orange & Soy Dressing (1(A) 3, 4, 5, 6, 11, 12) €17.50

MAINS

PRIME ROAST	€19.00	HOMEMADE	€17.50
ANGUS IRISH BEEF		SHEPHERD'S PIE	
Grass Fed Irish Hereford Beef, with Irish Butter Mash, Duck Fat Roast Potato, Seasonal Vegetables & Gravy		Served with Honey Roasted Vegetables & Garden Peas	
made from Roasting Juices		(4, 7, 9, 12)	
OUR SECOND TRADITIONAL	€18.50	OPEN STEAK SANDWICH	€21.00
JOINT OF THE DAY		Grilled 6oz Dry Aged, Grass Fed Irish Hereford	
Served with Irish Butter Mash, Duck Fat Roast Potato, Seasonal Vegetables & Gravy made from Roasting Juices. Please ask your Server for todays		Sirloin Steak, served with Sticky Onions, Rocket, and Sweet Garlic Aioli on Toasted Sourdough	
second joint		(1(A) 3, 6, 7, 9, 10, 12)	
(7, 9, 12)	€18.00	GOURMET SANDWICHES	
HOMEMADE LASAGNE	€18.00		_
AL FORNO			
Layered with our Slow Cooked Beef Ragu, Creamy Bechamel Sauce, Melted Buffalo Mozzarella &		TODAY'S HOT ROAST	€14.50
Aged Parmesan. Served with Toasted Garlic		JOINT SAMBO	
Ciabatta & Fries		Please ask your server	
(1(A) 3, 4, 7, 9, 10, 12)		(1(A) 6, 7, 9, 12)	
SOUTHERN FRIED	€18.50	SLOW HONEY ROAST	€13.50
BUTTERMILK CHICKEN BURGER		IRISH HAM	01).)0
Served with Crisp Lettuce, Sliced Tomato, Caramelised Red Onion on a Toasted Brioche Bun, with Smokey BBQ Sauce, Slaw & Fries		Served with Melted Dubliner Cheddar, Sliced Tomato & Caramelised Red Onion on Toasted Sourdough	
(1(A) 3, 6, 7, 9, 10, 12)		(1(A) 3, 6, 7, 9, 10, 12)	
THE GOAT'S HALF POUND	€19.50	DILLED	€13.50
HEREFORD BEEF BURGER		PULLED	
A Grilled Double Dry-Aged Patty, Applewood Cheddar, Streaky Rashers, Crisp Lettuce, Sliced Tomato,		CORONATION CHICKEN	
Caramelised Red Onion & Pickle on a Toasted Brioche Bun Served with Fries		Served with Curried Mayonnaise, Crème Fraîche & Mango Chutney, Baby Watercress & Scallions, on a Toasted Waterford Blaa	
		(1(A)7, 12)	
TRADITIONAL KILMORE	€19.50	MELTED BUFFALO	€13.50
QUAY FISH & CHIPS		MOZZARELLA	
Fillet of Hake, in a Crisp Bill Chawke Legacy Lager Batter, with Homemade Tartare Sauce, Garden Pea Purée & Lemon Wedge		Served with Grilled Italian Vegetables, Harissa Spiced Hummus, Sun Blushed Tomatoes &	
(1(A) 3, 4, 7, 10, 12)		Basil on Toasted Focaccia	
FRAGRANT THAI SPICED	€16.50		C
LENTIL & CHICKPEA CURRY		THE GOAT'S	€13.50
Coconut, Lime, Peanut & Fresh Coriander. Served with		WRAP OF THE DAY	
Crispy Poppadoms, Basmati Rice & Naan Bread		Please ask your server	~ The
ADD CHICKEN	+ €4.00	(1(A) 12)	
ADD PRAWN	+ €5.00	ALL SANDWICHES SERVED	Walt
(1(A) 2, 5, 6, 11, 12. V&VE)		WITH FRIES OR SOUP	



SIDES

€5.50

- FRIES
- IRISH BUTTER MASH (7,12)
- HONEY ROAST VEGETABLES
- CRISPY CAJUN SPICED BATTERED ONION RINGS

(1(A))

DESSERT

WARM DARK €8.50 CHOCOLATE BROWNIE Served with Salted Caramel Sauce, and a Raspberry Sorbet

(1(A) 3, 7)

€8.50 WARM BRIOCHE BUTTER PUDDING

Served with Strawberry Compote, and Bourbon Vanilla Ice-Cream

(1(A) 3, 7)

€8.50 CADBURYS CHOCOLATE CHEESECAKE

Served with Seville Orange Sorbet, and a Blackcurrant Coulis

(1(A) 3, 7, 8(B))

CLASSIC ETON MESS

Served with a Strawberry and Raspberry Compote, and Bourbon Vanilla Ice-Cream

(1(A) 3, 7, 8(B))

SELECTION OF ICE-CREAM

Please ask your server

(3,7)

SELECTION OF TEA, COFFEE & HERBAL TEAS AVAILABLE



€8.50

€6.50

66 Our restaurant prepares and serves products that contains peanuts, tree nuts, wheat, soy, milk, egg and fish. To ensure our guests' safety, we cannot guarantee any of our products are free of those allergens. If you suffer from an intolerance or allergy, please ask your server for a full list of allergens used

1. Gluten (1A) Wheat (1B) Rye (1C) Barley (1D) Oats 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk 8. Nuts (8A) Almonds (8B) Hazelnuts (8C) Walnuts (8D) Cashew (8E) Pecan (8F) Brazil (8G) Pistachio (8H) Macadamia 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Molluscs V – Vegetarian. VE – Vegan. GF – Gluten Free.

ADD CHICKEN

MEDITERRANEAN

FALAFEL BUDDHA BOWL

€4.00

Roasted Sweet Potato, Chickpeas,

Pickled Carrot, Kale, Red Cabbage,

Quinoa, Red Onion & Hummus

