

WELCOME TO DINNER AT THE GOAT

We source local produce where possible and our beef is 100% Irish.

Service charge is not included; gratuities are at your discretion

IT MAY NOT BE POSSIBLE TO SPLIT LARGE BILLS DURING BUSY PERIODS
12.5% SERVICE CHARGE APPLIES TO GROUPS OF 8 OR MORE

STARTER SELECTION

HOMEMADE SEAFOOD CHOWDER _____ €15.50

Daily Fresh & Natural Smoked Fish, Wild Atlantic Prawns & Roaring Bay Mussels, Served with Guinness Treacle Brown Bread

[1(A), 2, 4, 7, 9, 14]

GLIN VALLEY CRISPY CHICKEN WINGS _____ €16.00

Glazed in Signature House Buffalo Sauce, Served with Blue Cheese Dip & Celery Stick

[1.(A), 7, 9]

BEEF & GUINNESS CROQUETTES _____ €14.00

Panko Crusted Braised Beef Short Rib, Traditional Beef & Guinness Stew, Parmesan, and Sun Blushed Tomato Mayonnaise

[1(A), 7, 9, 12]

PAN SEARED KILKEEL HARBOUR SCALLOPS _____ €18.00

Bacon Lardons, Malt Vinegar Emulsion, Parsley Panko

[1.(A)&(C), 7, 12, 14]

WILD ATLANTIC GAMBAS & NDUJA PIL PIL _____ €16.00

Sizzling Atlantic Gambas, Spicy Nduja, Garlic and Chilli Oil, Garlic Butter Sourdough

[1(A), 2, 3, 7, 12]

BURRATA BRUSCHETTA _____ €14.00

Toasted Sourdough, Burrata, Cherry Tomatoes, Basil

[1(A), 3, 7]

THE GOATS SALADS

TRADITIONAL CAESAR SALAD _____ €14.00

Cos Lettuce Leaf Dressed in Homemade Caesar Dressing, Smoked Tom Lynch Bacon, Croutons & Parmesan Cheese

ADD CHICKEN €4

[1.(A), 3, 4, 7, 10, 12]

CRUNCHY ARDSALLAGH GOATS CHEESE SALAD _____ €14.00

Salt Baked Beetroot, Rocket Leaves, Honey & Balsamic Reduction, Toasted Almonds

ADD CHICKEN €4

[1.(A), 3, 6, 7, 8(A), 12]

THE GOATS' SIDES

FRIES _____	€5.50	PARMESAN TRUFFLE FRIES, <i>Truffle Aioli</i> _____	€7.50
IRISH BUTTER MASH _____	€5.50	CAJUN SPICED ONION RINGS _____	€5.50
SIDE SALAD WITH ROCKET, PARMESAN & BALSAMIC _____	€5.50	ROAST ROOT VEGETABLES _____	€5.50
GARLIC BABY POTATOES _____	€6.50		

ALLERGENS

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

FROM THE GRILL

10oz AGED RIB-EYE STEAK _____ €40.00

Kiltymon Farm Rib-Eye Steak, Served with Crispy Shoestring Onions, Buttered Green Beans, Fries & Pepper Sauce

[1(A), 3, 7, 12]

7OZ PETITE FILLET STEAK _____ €38.00

Kiltymon Farm Fillet Steak, Served with Crispy Shoestring Onions, Buttered Green Beans, Fries & Pepper Sauce

[1(A), 3, 7, 12]

THE GOAT HALF POUND HEREFORD BEEF BURGER _____ €19.50

Grilled Double Dry-Aged Patty, Melted Smoked Cheddar, Streaky Rasher, Crisp Lettuce, Sliced Tomato, Caramelised Red Onion & Pickle, on a Toasted Brioche Bun. Served with Fries [1(A), 3, 7]

CHAR-GRILLED ANDARL FARM PORK CHOP _____ €30.00

Colcannon Mash, Inch House Black Pudding, Apple Puree, Cider Vinegar, Sage [1. (D), 7 12]

6oz STEAK SANDWICH _____ €24.00

6oz Sirloin Steak, Toasted Ciabatta, Shoestring Onions, Wild Forest Mushrooms, Dressed Rocket, Aioli, Served with Pepper Sauce & Fries [1(A), 3, 7, 10, 13]

FROM THE SEA

PAN-SEARED DINGLE HAKE _____ €30.00

Grilled Broccoli, Sautéed Baby Potatoes, Romesco Sauce, Toasted Almonds, Kalamata Olives

[4, 7, 8. (A), 12]

TRADITIONAL KILMORE QUAY FISH AND CHIPS _____ €23.00

Bill Chawke Legacy Battered Fillet of Haddock, Served with Homemade Tartar Sauce, Crushed Garden Peas & Fries

[1.(A)&(C), 3, 4]

HOUSE SPECIALS

HERB ROASTED CORN FED CHICKEN SUPREME _____ €24.50

Creamed Mash, Gubbeen Chorizo Bon Bon, Carrot Puree, Kale, Roasted Shallot & Baby Carrots, Roasting Juices

[1(A), 3, 7]

HOMEMADE SHEPHERD'S PIE _____ €23.00

Prime Wicklow Lamb Mince in a Tyhme Jus, Topped with Parmesan Creamed Mash Potato, Served with Butter Garden Vegetables

[7, 9, 12]

FRAGRANT THAI SPICED LENTIL & CHICKPEA CURRY _____ €18.00

Thai Curry with Coconut, Lime, Peanut & Fresh Coriander. Served with Crispy Poppadom, Basmati Rice & Naan Bread

ADD CHICKEN €4 ADD PRAWNS €6

[1(A), 2, 5, 6, 11, 12]

HOMEMADE LASAGNE FORNO _____ €19.00

Layered with our Slow Cooked Beef Ragu, Creamy Bechamel Sauce, Melted Buffalo Mozzarella & Aged Parmesan. Served with Toasted Garlic Ciabatta & Fries

[1(A), 3, 7, 9, 12]

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DESSERTS

GRAND MARNIER CREME BRULEE €9.00

Served with Berries and Ice-Cream
[3, 7, 12]

WARM CHOCOLATE BROWNIE €9.00

Homemade Brownie with Crème Anglaise, Vanilla Ice Cream & Toasted Hazelnuts
[1.(A), 3, 7]

CHEESECAKE OF THE WEEK €9.00

Homemade Cheesecake served with Ice Cream
Gluten Free Option Available
[1.(A), 3, 7]

SWEET BRIOCHE BREAD & BUTTER PUDDING €9.00

Layered with Fresh Strawberry Compote, Vanilla Custard,
& Served with Honeycomb Ice-Cream
[7]

ETON MESS €9.00

Homemade Meringue, Wexford Strawberries, Seasonal Berries, Irish Cream
[7]

SELECTION OF ICE CREAM €7.00

Served with Fresh Berries
[7]

HOT BEVERAGES

BREAKFAST TEA €3.80

HERBAL TEAS & INFUSIONS €3.80

Please Ask about our selection of herbal teas and infusions

COFFEE

Café Americano €3.80

Café Latte 7 €4.00

Cappuccino 7 €4.00

Flat White 7 €3.90

Café Mocha 7 €3.90

Decaf Coffee €3.60

Espresso €3.20

Double Espresso €3.60

HOT CHOCOLATE

The Goat's Hot Chocolate 7 €4.00

AFTER DINNER DRINKS

Teeling Small Batch Irish Coffee 7, 12 €8.50

Baileys Coffee 7, 12 €8.50

French Coffee 7, 12 €8.50

Espresso Martini 7, 12 €8.50