

## dinner



## starters / light bites

**bread & dips €6 ( 1a, 1b, 1d, 4, 7, 11, 12, 13, 14 )**

A selection of our artisan breads including Bacus sourdough & sea salt flatbread, sun blushed tomato tapenade, slow roasted beetroot hummus & sage olive oil with aged balsamic vinegar.

**chefs homemade soup of the day €5 ( 4, 9, 11, 13 ) (GF)**

Served with our own artisan bread ( 1a, 1d, 4, 7, 12, 13 )

**kenmare bay seafood and shellfish chowder €8 ( 4, 5, 6, 8, 9, 13, 14 )**

Served with our own artisan bread (1a, 1d, 4, 7, 12, 13)

**pil pil king prawns €9.95 ( 1a, 4, 5, 7, 13 )**

Succulent plump prawns sauteed in homemade pil pil sauce with lemon & scallion served with garlic scented crusty bloomer bread for tearing & dipping  
Served as a main with skinny fries €16.50

**sticky Texan bbq pork spare ribs €9 ( 1a, 1c, 4, 7, 11, 13 )**

Served with Alfie's homemade coleslaw, toasted rosemary & sea salt flatbread  
Served as a main with Alfie's style salad & skinny fries €16

**alfies's special bruschetta €7 ( 1a, 4, 7, 13 ) (v)**

Herb scented fresh vine tomatoes, buffalo mozzarella pearls, onions & garlic butter on toasted Bacus bloomer bread, drizzled with homemade basil pesto

**bluebell falls goats cheese €8.50 ( 1a, 4, 7, 11, 12, 13, 14 ) (V)**

Delicious panko breaded Bluebell Falls goats cheese with beet carpaccio, cherry tomato & red cabbage salad, beetroot aioli & basil croute topped with mixed seeds & balsamic reduction  
Served as main course with skinny fries €14.50

**pan seared Kenmare bay scallops €14 ( 1a, 1d, 4, 6, 13, 14 )**

Creamy celeriac puree. Annascaul black pudding & parma ham chips drizzled with smoked chilli olive oil & soft herbs.

## salads

**classic caesar salad €11 ( 1a, 1c, 4, 7, 11, 13, 14 )**

Cos leaves, toasted croutons, bacon lardons, parmesan shavings & chefs house dressing  
Add Chicken +€2.50 Add Prawns (5) +€5

**thai beef salad €16 ( 1c, 7, 9, 11, 12, 13 )**

Juicy, warm chilli scented sirloin strips tossed with snow peas, asian slaw & charred bell pepper, finished with sesame seeds, drizzled with creamy Lime & Harissa Ranch dressing.

**superfood salad €12.50 ( 4, 11, 13 ) (V) (GF)**

Packed full of the good stuff, fluffy trio of quinoa, broccoli florets, baby spinach, roasted beetroot, avocado, cured sweet potatoes, red cabbage & blood orange with a green goddess dressing & crumbled feta cheese.  
Add Cajun Chicken +€2.50 Add Prawns (5) +€5

**grilled halloumi salad €14 ( 1a, 4, 9, 11, 12, 13 )**

Sesame seeds crusted grilled Halloumi cheese on a bed of cous cous, tossed with sun dried tomatoes, spiced courgettes, olives, baby spinach & fine herbs, finished with fresh basil pesto & pomegranate pearls.  
Add cajun chicken (9) +€2.50

## main dishes

**chilli, teriyaki & lime stir fry €13.50 ( 1a, 1c, 12, 13 ) (V)**

Wok charred bell peppers, snow peas, broccoli & scallions, tossed in soft udon noodles & finished with toasted sesame seeds  
Add chicken +€2.50 add beef +€3.50 add prawns (5) +€5

**alfies house burger €17 ( 1a, 4, 7, 11, 12, 13, 14 )**

Grilled 8oz Irish beef burger with lettuce, tomato & crispy fried onions topped with streaky bacon & Knockanore oak smoked cheddar cheese, harrisa & gherkin mayo in a toasted seeded bap with skinny fries.

**traditional fish and chips €17 ( 1a, 4, 7, 8, 11, 13, 14 )**

Fresh fillet of Castletownbere cod, golden fried in craft ale batter with house tartar sauce, minted peas, curry sauce & chunky fries

**alfies special steak sandwich €17.50 ( 1a, 1b, 1c, 4, 13 )**

6oz Irish sirloin steak with sautéed onions & button mushrooms, cheddar cheese & garlic butter on toasted ciabatta bread with skinny fries

**fillet of sea bass €18 ( 4, 8, 9, 11, 13 )**

Grilled Atlantic Seabass on the bed of pan fried sweet potatoes & chorizo with lightly spiced courgette & yellow peppers drizzled with confit cherry vine tomato & herb salsa

**beer battered scampi €16 ( 1a, 1c, 5, 7, 11, 13, 14 )**

Fresh water king prawns in a light tempura batter with Asian style slaw with skinny fries, served with tangy lemon, chilli & dill aioli

**alfies chicken curry €16.50 ( 1a, 4, 11, 13 )**

Mildly spiced chicken & Mediterranean vegetable curry, served with lemon & coconut infused basmati rice & toasted naan bread, finished with mango chutney.

**crispy fried buttermilk chicken burger €16**

( 1a, 4, 7, 9, 11, 12, 13 )

Golden fried chicken fillet with crispy lettuce, ripened tomato & red onion, topped with melted Brie & garlic mayo in a toasted seeded bap

**rigatoni vegetable pasta €13.50 ( 1a, 4, 7, 9, 11, 13 ) (v)**

With grilled light spiced courgette, snow peas, baby spinach and broccoli florets tossed in sage & butternut squash creamy sauce finished with mozzarella pearls and garlic scented croute.  
Add chicken +€2.50 Add prawns (5) +€5

**steak of the evening € market price ( 1a, 4, 13, 14 )**

Prime cut of Irish beef with sautéed onions & mushrooms, slow roasted cherry vine tomatoes, served with skinny fries & a choice of green peppercorn café au lait or garlic & herb butter

## sides

Chunky Chips.....	€3.75 ( 1a, 13 )
Creamy Mashed Potato.....	€3.75 ( 4 )
Garden Leaf Salad.....	€3.75 ( 11, 13 )
Buttered Vegetables.....	€3.75 ( 4 )
Crispy Fried Onion Rings.....	€3.75 ( 1a, 13 )
Garlic Bread.....	€3.75 ( 1a, 4, 7, 11, 13 )
Sweet Potato Fries.....	€4.00 ( 1a, 13 )
Skinny Fries.....	€3.75 ( 1a, 13 )
Coleslaw.....	€2.00 ( 7, 11 )

## ALLERGEN GUIDE

1.Cereal 1a.Wheat 1b. Rye 1c.Barley 1d.Oats 2.Peanuts 3.Nuts 3a.Almonds 3b.Brazil Nuts  
3c.Cashews 3d.Hazelnuts 3e.Macadamia 3f.Pecan 3g.Pistachio.  
3h.Walnuts 4.Milk 5.Crustaceans 6.Mollusc 7.Eggs 8.Fish 9.Celery 10.Lupin 11.Mustard  
12.Sesame Seeds 13.Soya 14.Sulphar Dioxide