



Clarke's Bar

Menu

Main Course

Darne of Salmon	€15.95
<i>Salmon wrapped in parma ham, on a bed of lemon couscous with a tomato salsa</i>	
Cod	€15.95
<i>Smithwick's Beer Battered Cod served with homemade tartar sauce</i>	
Fresh Catch of the Day	€ _____
<i>Please Ask Your Server For Details</i>	
Fillet of Plaice	€12.95
<i>Grilled Fillet of Plaice topped with lemon chive butter</i>	
10oz Sirloin Steak	€19.95
<i>Served to your liking with a choice of pepper sauce or garlic butter</i>	
Steak Sandwich	€14.95
<i>6oz Steak on a garlic ciabatta topped with red onion marmalade</i>	
Clarke's "Moone Boy" Burger	€12.95
<i>Homemade "Monster Burger" topped with bacon, egg and cheese, served with chips & side salad</i>	
Beef Stir Fry	€14.95
Chicken Stir Fry	€14.95
Vegetable Stir Fry	€13.95
<i>Stir Fry in Clarke's special sauce served with Noodles</i>	
Chicken Parmigiana	€14.95
<i>Chicken Breast Breaded, topped with roast tomato sauce and melted brie</i>	
Chicken Maryland	€14.95
<i>Crumbed Breast of Chicken, slice of bacon, tomato, crumbed with pineapple and banana</i>	



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Starters

Homemade Soup of the Day	€4.50
Garlic Bread, with or without Cheese	€4.50
<i>Ciabatta Bread smothered in Garlic Butter and baked in the oven</i>	
Lissadell Mussels Marinieres	€7.50
<i>Lissadell Mussels poached in creamy garlic, white wine and parsley sauce</i>	
Deep Fried Brie	€6.95
<i>Fresh Breaded Brie served with a tomato relish</i>	
Rustic Bruchetta	€5.95
<i>Garlic Ciabatta topped with vine ripen tomatoes, pesto, red onion & drizzled with balsamic & olive oil</i>	
Clarke's Style Garlic Mushrooms	€6.95
<i>Battered mushrooms stuffed with garlic cheese served with a salad garnish and garlic dip</i>	
Prawns A La Picante	€8.95
<i>Prawns pan fried in crushed chillies and tomato sauce, served with a salad garnish</i>	
Goat's Cheese Tartlet	€7.95
<i>Tipperary Goat's Cheese baked with caramelized red onion drizzled with fresh basil pesto</i>	

Salads

Caesar Salad topped with Warm Cajun Chicken	€8.95
Honey Baked Ham Salad	€11.95
Smoked Salmon Salad	€9.95

All Salads served with Brown Bread



Welcome to

Clarke's Bar

AND RESTAURANT

St. Patrick Street, Boyle, Co. Roscommon.

Tel: 071 9662064

We hope you have an enjoyable evening with us.



Clarke's Bar

Wine List

House Recommendations

Red Wine

J Moreau et Fils Pinot Noir €18.95

This is a wine which bursts with sunshine! Aromas and flavours of ripe red berries and hints of violets. Soft and smooth on the palate. Easily enjoyed on its own or with a wide variety of foods.

J Moreau et Fils Merlot €18.95

This Merlot has a meaty nose laced with red berries. On the palate are notes of red berries preserved in alcohol and mild spice, all of which is supported by structured tannins.

1/2 Bottle €10.95

White Wine

J Moreau et Fils Sauvignon Blanc €18.95

A very expressive, slightly sweet nose, reminiscent of blackcurrant buds, citrus and boxwood flowers. Fresh and well-rounded, fruity and typical of the Sauvignon varietal with floral and lemony notes.

J Moreau et Fils Chardonnay €18.95

This is an elegant unoaked wine with ripe fruit undertones and a good finish.

1/2 Bottle €10.95

House Wines by the Glass €5.50



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Kid's Corner

Chicken Bites	€5.95
Sausages	€5.95
Fish Fingers	€5.95
Baby Bowl (potato and soup)	€3.00
Kid's Ice-Cream	€2.95

Served with a choice of chips, potato & vegetable or beans

Desserts

Please Ask Server for today's selection €4.95

Beverages

Regular Coffee	€2.00
Latte	€3.00
Cappuccino	€2.50
Double Espresso	€3.00
Espresso	€1.80
Hot Chocolate	€3.00
Tea	€1.50
Herbal Tea - Ask for Detailed Menu	€3.00

Irish Coffee	€5.50
Bailey's Coffee	€5.75
French Coffee	€5.95
Calypso Coffee	€5.95

LIST OF SUPPLIERS

*Beef: Boyle Country Meats and of Irish Origin
Pork & Chicken: Lundy Foods Chicken: Michael Gannon
Fish: Albatross Seafood's Vegetables: Langan Fruit & Veg.*



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Menu

Main Course

Creamy Chicken & Pesto Pappardelle Pasta €14.95

Ribbons of pasta and golden fried chicken strips in a homemade pesto cream sauce

Camembert Parcel €13.95

Camembert cheese and red onion marmalade baked in puff pastry and garnished with a rocket salad

Pork €17.95

Medallions layered with caramelized apples, black pudding and thyme gravy

Rack of Lamb €24.95

Succulent Lamb roasted with a wholegrain mustard and herb crust served with a mint jus

Main Courses include a choice of:
*Fresh Market Potatoes or Vegetables
French Fries or Side Salad*

Customers, please inform your server if you have any special dietary requirements

Please Note: All ingredients used are sourced locally where possible - Beef, Pork & Poultry are traceable Irish produce

Side Orders

Selection of Fresh Market Vegetables	€3.00
Portion of Potatoes	€3.00
Portion of French Fries	€3.00
Mixed Side Salad	€3.00
Saute Onions	€3.00
Brown Bread & Butter	€1.00
Portion of Onion Rings	€3.00



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Chilean Red

Miguel Torres Santa Digna €21.95

Cabernet Sauvignon Reserva

an intense, full and very fruity aroma.

The palate is majestically structured - velvety, meaty and with elegant body. It's smooth, fine tannins, outlined by new oak, ensure a long evolution in the bottle.

¹/₄ Bottle €5.50

Chilean White

Miguel Torres Santa Digna €21.95

Sauvignon Blanc Reserva

A fresh, floral wine with fruity body and a silky palate of great elegance. It shows intriguing notes of exotic fruit (passion fruit, grapefruit).

¹/₄ Bottle €5.50

Spanish Red

Torres Ibericos Rioja Crianza €28.00

On the nose, it reveals notes of forest fruits (blueberries and blackberries) balanced with dark-toasted notes from the oak. On the palate it has smooth tannins and fine fruity sensations.

Slán abhaile
agus go raibh míle maith agat.



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Wine List

Australian Red

Artisan's Blend Cabernet Merlot €20.95

Bright raspberry and cherry fruit aromas with nuances of chocolate and cedar. Good berry fruit flavours with spicy-savoury note making this a wine that will go well with food.

Australian White

Artisan's Blend Semillon Sauvignon €20.95

Fresh and aromatic with Feijoa, gold kiwi fruit and pineapple. Fruity and savoury with feijoa and lingering lime flavours. Light-bodied and soft.

French Red

Belleruche Rouge, €22.95

Cotes Du Rhone, Chapoutier

Ripe, full, juicy flavour with lovely balance and a satisfying finish.

Italian Red

Peppoli Chianti Classico, Antinori €26.50

Intense red fruit aromas, especially redcurrants and raspberries, are amplified by light hints of vanilla and coffee sensations. This full-bodied wine is pleasantly lingering with soft, sweet tannins.

Italian White

Pinot Grigio delle Venezia, Vaja €21.95

A very pleasant bouquet, this wine is soft, dry and full-flavoured with a fresh finish.