



## Clarke's Bar

### Menu

#### Main Course

**Darne of Salmon** €15.95  
*Salmon wrapped in parma ham,  
on a bed of lemon couscous with a tomato salsa*

**Cod** €15.95  
*Smithwick's Beer Battered Cod  
served with homemade tartar sauce*

**Fresh Catch of the Day** €\_\_\_\_  
*Please Ask Your Server For Details*

**Fillet of Plaice** €12.95  
*Grilled Fillet of Plaice topped with lemon chive butter*

**10oz Sirloin Steak** €19.95  
*Served to your liking with a choice of pepper sauce  
or garlic butter*

**Steak Sandwich** €14.95  
*6oz Steak on a garlic ciabatta  
topped with red onion marmalade*

**Clarke's "Moone Boy" Burger** €12.95  
*Homemade "Monster Burger" topped with bacon,  
egg and cheese, served with chips & side salad*

**Beef Stir Fry** €14.95  
**Chicken Stir Fry** €14.95  
**Vegetable Stir Fry** €13.95  
*Stir Fry in Clarke's special sauce served with Noodles*

**Chicken Parmigiana** €14.95  
*Chicken Breast Breaded,  
topped with roast tomato sauce and melted brie*

**Chicken Maryland** €14.95  
*Crumbed Breast of Chicken, slice of bacon, tomato,  
crumbed with pineapple and banana*



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### Menu

#### Starters

**Homemade Soup of the Day** €4.50

**Garlic Bread, with or without Cheese** €4.50  
*Ciabatta Bread smothered in Garlic Butter  
and baked in the oven*

**Lissadell Mussels Marinieres** €7.50  
*Lissadell Mussels poached in creamy garlic,  
white wine and parsley sauce*

**Deep Fried Brie** €6.95  
*Fresh Breaded Brie served with a tomato relish*

**Rustic Bruchetta** €5.95  
*Garlic Ciabatta topped with vine ripen tomatoes,  
pesto, red onion & drizzled with balsamic & olive oil*

**Clarke's Style Garlic Mushrooms** €6.95  
*Battered mushrooms stuffed with garlic cheese  
served with a salad garnish and garlic dip*

**Prawns A La Picante** €8.95  
*Prawns pan fried in crushed chillies and tomato sauce,  
served with a salad garnish*

**Goat's Cheese Tartlet** €7.95  
*Tipperary Goat's Cheese baked with caramelized red onion  
drizzled with fresh basil pesto*

#### Salads

**Caesar Salad** €8.95  
**topped with Warm Cajun Chicken**

**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.*

<sup>1</sup>/<sub>2</sub> 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.*

<sup>1</sup>/<sub>2</sub> Bottle €10.95

**House Wines by the Glass €5.50**



## Clarke's Bar

### Menu

#### Kid's Corner

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

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

#### Desserts

**Please Ask Server for today's selection** €4.95

#### Beverages

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

<b>Irish Coffee</b>	€5.50
<b>Bailey's Coffee</b>	€5.75
<b>French Coffee</b>	€5.95
<b>Calypso Coffee</b>	€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.



## Clarke's Bar

### 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

<b>Selection of Fresh Market Vegetables</b>	€3.00
<b>Portion of Potatoes</b>	€3.00
<b>Portion of French Fries</b>	€3.00
<b>Mixed Side Salad</b>	€3.00
<b>Saute Onions</b>	€3.00
<b>Brown Bread &amp; Butter</b>	€1.00
<b>Portion of Onion Rings</b>	€3.00





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### Wine List

#### 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.*

<sup>1</sup>/<sub>4</sub> 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).*

<sup>1</sup>/<sub>4</sub> 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.*