



Bailey's Evening Menu

STARTERS

This Evening's Vegetable Soup - €7.90
Selection of Breads 1,7,9

Chicken Liver Pâté - €10.70
Spiced Apple & Plum Chutney, Toasted Sourdough 1,6,7,

Smoked Red Pepper & Gubbeen Cheese Arancini - €10.90
Aged Parmesan, Tomato & Basil sauce 1,3,7,9,10,12

Wild Kilmore Seafood & Vegetable Chowder - €11.50
Treacle & Stout Bread 1,2,4, 7,9,12,14

Shredded Duck & Vegetable Spring Rolls - €10.70
Sweet Soy & Chilli Dressing 1,6,8,11

Crispy Chicken Wings - €11.50
Choice of Hot, BBQ or Honey Sesame Sauce with Blue Cheese Dip & Celery Sticks 1,6,7,9,11

Selection of Sourdough & Wholemeal Breads - €5.90
Balsamic Oil, Olives, Pesto 1,7,8,11

Bailey's Bar Bites
Starter €12.90 / Main €17.90
Chicken Goujons, Cocktail Sausages, Spicy Wedges & Crispy Onion Rings 1,3,7,12



Bailey Fennin meets JFK at New Ross 1963

SALADS

Starter €10.90 / Main €19.00

Goats Cheese Salad
Sweet Beets, Candied Pecans, Pear & Pickled Carrot, Pumpkin Seeds 6,8,12

Buttermilk Chicken Caesar Salad
Crisp Breadcrded Chicken Strips, Baby Gem Lettuce, Garlic Croutons, Parmesan, Smoked Bacon and Caesar Dressing 1,3,4,7,10

Clonakilty Black Pudding & Poached Egg Salad
Ballymaloe Relish, Crispy Bacon, Poached Egg 1,3,7,10

MAINS

All the below are served with a choice of Skinny Fries or Potato & Veg

7oz Prime Hereford Open Steak Sandwich - €23.90
Smokey Bacon Jam, Rocket, Tobacco Onions, Roast Garlic Sourdough, Cashel Blue Bearnaise 1,3,7,12

10oz Sirloin Steak - €34.90
Portobello Mushroom, Tobacco Onions, Whiskey Pepper Sauce or Cashel Blue Bearnaise 1,3,7,12

8oz Nolan's Beef Burger - €21.90
Streaky Bacon, Garlic Aioli, Baby Gem Lettuce, Onion Rings, Smoked Cheddar 1, 3, 7, 10

Ballykilcavan Beer Battered Fish & Chips - €21.90
Garden Pea Puree, Tartare Sauce 1,3,4,7,10

32 Hour Braised Blade of Beef - €23.90
Honey Roast Carrot, Turnip & Milleens Cheese Purée, Roast Gravy 1,7,9,12

Sticky Pork Belly Bites - €23.90
Soy & Chilli Glaze, Cardamom & Coriander Rice 1,7,9,11,12

Pan-Seared Fillets of Salmon & Seabass - €27.90
Crisp Tiger Prawns, Smoked Salmon Mash, Lemon & Chilli Cream Sauce 2,4,7,12

Crispy Buttermilk Chicken Burger - €21.90
Tomato & Chilli Jam, Crisp Lettuce, Red Onion, Sweet Chilli Mayo 1,3,7

Bailey's Pie of the Evening - €20.90
1,3,4,7,9,12

Traditional Beef Lasagne - €19.90
1,7,9,12

Wok Fried Chicken Stir Fry..... €22.50
Cashew Nuts, Baby Spinach, Mixed Vegetables in Our Bailey's Stir Fry Sauce with Noodles or Steamed Rice 1,3,6,8,11

Bailey's Chicken Curry..... €21.50
Cardamom & Coriander Rice, Naan Bread 1,6,9,11

Please be advised that we are not in a position to split bills larger than 6 guests.

If you have an allergy or food intolerance please inform your server and we will do our utmost to accommodate your request.



All our Beef is of Irish Origin

Plant Based Menu

STARTERS

Beetroot & Candied Pecan Salad - €9.90
Pear & Pickled Carrot, Pumpkin Seeds 6,8,12

Buffalo Cauliflower Wings - €9.90
Salad Leaves, Plant Based Ranch Dressing 9

MAINS

Shepherdless Pie - €21.50
Wild Mushroom, Black Beans & Lentils, Almond Milk Mash 8,9,10,11

Bailey's Chickpea Curry - €20.50
Mild Curry, Cardamom & Coriander Rice 1,6,9

Beetroot & Chickpea Burger - €20.50
Vegan Garlic Mayo, Pickled Red Onion, Vegan Bun 1, 6, 11

PIZZA

Margherita.....€16.00
Vine Ripened Tomato Sauce & Fresh Mozzarella Cheese 1,6,7,11,12

Spicy Nduja Sausage.....€17.90
Honey, Rocket, Garlic Aioli 1,6,7,11,12

SIDE ORDERS

Vegetables & Potatoes 7.....€4.50

Mixed Leaf Salad 3,7,10.....€4.50

Chips / Chunky Chips.....€4.50

Homemade Onion Rings 1,3.....€4.50

Sweet Potato Fries.....€5.00



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Celebrations

AT THE
CLANARD
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A MESSAGE FROM THE BAILEY'S TEAM

REALLY GOOD FOOD is so important to us and our food philosophy guarantees you, our customers, that we source quality produce from suppliers we know and trust, with an emphasis on seasonal, artisan, local and Irish provenance.

Our Lamb and Beef is sourced from various craft butchers using livestock exclusively from Irish pastures

Please let your friends know if you liked your meal and time with us, if not do let us know!

