

Room Service Menu

PLEASE DIAL 303 TO PLACE ORDER

Tray Charge: €6.00 per tray



Bailey Fennin meets JFK in New Ross 1963

STARTERS

- SEASONAL VEGETABLE SOUP** €7.90
Selection of Breads 1,7,9
- WILD KILMORE SEAFOOD & VEGETABLE CHOWDER** €10.90
Treachle & Stout Bread 1,2,4,7,9,12,14
- SHREDDED DUCK & VEGETABLE SPRING ROLLS** .. €10.30
Sweet Soy & Chilli Dressing 1,6,8,11
- CHICKEN LIVER PÂTÉ** €10.30
Spiced Apple & Plum Chutney, Toasted Sourdough 1,6,7
- CRISPY CHICKEN WINGS** €10.90
Choice of Hot, BBQ or Honey Sesame Sauce with Blue Cheese Dip & Celery Sticks 1,6,7,9,11
- BAILEY'S BAR BITES** €12.50 / €17.90
Chicken Goujons, Cocktail Sausages, Spicy Wedges & Crispy Onion Rings 1,3,7,12
- SMOKED RED PEPPER & GUBBEEN CHEESE ARANCINI** . €10.90
Aged Parmesan, Tomato & Basil Sauce 1,3,7,9,10,12

SALADS

STARTER €10.50 / MAIN €18.00

- GOATS CHEESE SALAD**
Sweet Beets, Candied Pecans, Pear & Pickled Carrot, Pumpkin Seeds 6,8,12
- CRISP BUTTERMILK CHICKEN CAESAR SALAD**
Crisp Breaded 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

Plant Based Menu

STARTERS

- BETROOT & 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
- BETROOT & CHICKPEA BURGER** - €20.50
Vegan Garlic Mayo, Pickled Red Onion, Vegan Bun 1, 6, 11

MAIN COURSE

- 7oz PRIME HEREFORD STEAK SANDWICH** €22.00
Smokey Bacon Jam, Rocket, Tobacco Onions, Roast Garlic Sourdough 1,7,12
- 8oz NOLAN'S BEEF BURGER** €20.90
Streaky Bacon, Garlic Aioli, Baby Gem Lettuce, Onion Rings, Smoked Cheddar 1, 3, 7, 10
- BALLYKILCAVAN BEER BATTERED FISH & CHIPS** .. €20.90
Garden Pea Puree, Tartare Sauce 1,3,4,7,10,12
- CRISPY BUTTERMILK CHICKEN BURGER** €20.90
Tomato & Chilli Jam, Crisp Lettuce, Red Onion, Sweet Chilli Mayo 1, 3, 7
- BAILEY'S PIE OF THE DAY** 1,3,4,7,9,12..... €18.90
- TRADITIONAL BEEF LASAGNE** 1,7,9,12 €18.90
- BAILEY'S CHICKEN CURRY**..... €20.90
Cardamom & Coriander Rice, Naan Bread 1,6,9,11

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

SANDWICHES, WRAPS & PANINI

- HOUSE SPECIAL SANDWICH/WRAP** €13.50
- CHIPOTLE CHICKEN PANINI** €13.50
Chicken, Cheddar, Roast Red Pepper, Chipotle Mayo, Rocket 1,3,7,11
- CLUB SANDWICH** €13.50
Egg Mayonnaise, Crispy Bacon, Tomato & Roast Chicken on Sourdough 1,3,6,7,11,12
- HONEY ROAST HAM & CHEESE** €13.50
Honey & Mustard Roast Ham, Dubliner Cheddar, Ballymaloe Relish, on Sourdough 1,3,6,7,10
- BALLYCOTTON OPEN SMOKED SALMON** €13.50
Cucumber Yogurt, Treacle Soda Bread 1,4,7,9,10
All the above are served with Fries
- PLAIN OR TOASTED SANDWICH** With a choice of fillings . €9.50
- WITH AN ADD-ON** Mug of Soup €11.50

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

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



1
Cereal
Gluten



2
Crustacean



3
Eggs



4
Fish



5
Peanuts



6
Soybeans



7
Milk



8
Nuts



9
Celery



10
Mustard



11
Sesame
Seeds



12
Sulphur
Dioxide &
Sulphites



13
Lupin



14
Molluscs

All our Beef is of Irish Origin

DESSERT €8.50

WHITE CHOCOLATE & MALTESER MOUSSE

Crushed Raspberry & Maltesers 1,7

ORANGE & VANILLA CRÈME BRÛLÉE

Butter Shortbread, Berry Compote 1,3,7,12

STICKY TOFFEE PUDDING

Toffee Sauce, Bourbon Vanilla Ice Cream 1,3,7

ETON MESS

Seasonal Fruits, Fresh Cream, Crushed Meringue, Honeycomb 1,3,7

BRAMLEY APPLE & OAT & HAZELNUT CRUMBLE

Apple & Clove, Oat & Hazelnut Crumble, Custard 1,5,7,8

BROWNIE SUNDAE

Bourbon Vanilla Ice Cream, Chocolate Sauce 1,3,7,12

BANOFFI SUNDAE

Banana, Whiskey Salted Caramel, Crushed Cookie, Vanilla Ice-Cream 1,3,7,12

PLANT BASED DESSERTS

BRAMLEY APPLE & HAZELNUT CRUMBLE

Apple & Clove, Oat & Hazelnut Crumble, Soya Vanilla Ice Cream 6,8

CHOCOLATE BROWNIE

Soya Vanilla Ice Cream 1,6,8

RED WINE

ROSARIO ESTATE CABERNET SAUVIGNON

Sustainable Methods Full-bodied wine, that is balanced and complex, with ripe and strong tannins. Mint and tobacco notes together with pepper and vanilla.

175ml €7.20 / 250ml €9.20 / Bottle €27.00

TERRE FORTI NERO D'AVOLA

Vegan friendly Intensely red with violet hues. Typical aromas of blackberry and cherry. Round and complete on the palate.

175ml €7.50 / 250ml €9.50 / Bottle €28.00

IL PORTONE MONTEPULCIANO D'ABRUZZO DOC

Traditional wine methods Markedly spicy on the nose with a slight chocolatey edge, the bouquet reveals a pleasant scent of plum and ripe cherry. 175ml €8.00 / 250ml €10.00 / Bottle €30.00

MURIEL RIOJA CRIANZA

Vegan friendly This wine is elegant with a clean aftertaste, notes of vanilla, coconut and roasted coffee. Cherry red in colour, clean and bright. On the nose there are ripe red fruit aromas. Bottle €35.00

DON DAVID RESERVE MALBEC

Organic Very well balanced with sweet and soft tannins. Fruity, full of plums and chocolate notes. Bottle €35.00

CHALK HILL BLUE SHIRAZ CABERNET

Organic wine methods On the palate the wine shows vibrant mouth-filling fruit with cherry and plum, good length, a touch of wood and a soft full finish. Bottle €33.00

TENUTA GARETTO BARBERA D'ASTI DOCG

Organic Intense notes of not fully ripened red fruits like currants and raspberries, floral notes of hibiscus and spicy notes of pink pepper and dehydrated juniper. Bottle €40.00

CH PUYNARD TRADITION

Organic Pleasant nose of red fruits, wild blueberries and peony flowers. Supple on the attack and well balanced, the palate shows a beautiful overall harmony and a long aromatic finish. Bottle €45.00

EDOUARD DELAUNAY SEPTEMBRE

BOURGOGNE PINOT NOIR
Traditional wine methods Full and fresh, elegant and savoury, with berry-fruit flavours. Bottle €48.00

WHITE WINE

ROSARIO ESTATE SAUV BLANC

Sustainable methods Intense, balanced and refreshing, with a good acidity and citrus fruits flavours. 175ml €7.20 / 250ml €9.20 / Bottle €27.00

TERRE FORTI PINOT GRIGIO VENEZIA IGT

Vegan friendly Well-balanced and dry, fruity wine, with hints of almonds, Peach, and grapefruit 175ml €7.50 / 250ml €9.50 / Bottle €29.00

LES ROUCAS CHARDONNAY

Traditional wine methods A well-crafted and fresh white with loads of ripe apple, pear, and cream flavours. 175ml €8.00 / 250ml €10.00 / Bottle €30.00

CHALK HILL BLUE SEMILION SAUVIGNON BLANC

Organic wine methods Light green-yellow colour. Flavours flow seamlessly onto the palate with crisp tropical fruit and a clean finish. Bottle €33.00

PICPOUL DE PINET LES PINS DE CAMILLE

Traditional wine methods A vibrant and fresh wine, with notes of citrus and white flowers. Bottle €34.00

LEOPARDS LEAP CHENIN BLANC

Vegan friendly and sustainable A medium-bodied wine made in a fresh and fruity New World style. The interesting combination of spicy and tropical aromas, underlined by a bold acidity, makes this wine a versatile companion. Bottle €34.00

RABBIT ISLAND SAUVIGNON BLANC

Vegan friendly The Rabbit Island Nelson Sauvignon Blanc is a crisp, clean varietal with notes of passionfruit and melon. The palate is broad and flavoursome, leaving a lasting impression. Bottle €36.00

EDOUARD DELAUNAY SEPTEMBRE

BOURGOGNE CHARDONNAY
Traditional wine methods Fresh and crisp, revealing notes of melted butter and hazelnut. An expressive nose of ripe citrus and orange blossom along with a hint of barley sugar and spice. Bottle €45.00

SANCERRE CHAVIGNOL BLANC

Sustainable wine methods Our Sancerre Chavignol comes from our hillsides in Chavignol. This clay-limestone terroir gives the wine a subtle balance between roundness and freshness. Typical Sauvignon Blanc crispness and elegance. Bottle €55.00

ROSÉ WINE

CAVES DE L'ANGEVINE ROSE D'ANJOU

Vegan friendly and sustainable An intense strawberry aroma rises from this bright pink wine. The slightly sweet fruit goes immediately dry, nicely tart and bloomy. 175ml €7.50 / 250ml €9.50 / Bottle €33.00

SPARKLING

MASOTTINA PROSECCO FRIZZANTE

Organic, sustainable and vegan friendly Pale straw yellow colour with greenish highlights. Intense, fruity aroma with a rich scent of apple, lemon and grapefruit. It has pronounced aroma of wisteria in bloom and acacia flowers. Bottle €40.00

COLLE DE PRINCIPE FRIZZANTE SNIPE

Traditional wine methods Full-bodied wine with a soft, fruity taste. Snipe: €10.00

MOET ET CHANDON

Moët is the ultimate celebratory fizz. It's crisp and refreshing, but rich and ripe and full of stone fruit flavours. Think peach and lemon zest. With aromas of biscuit and brioche, it's as decadent as it is moreish. Bottle €130.00

TEAS & COFFEES

CAFÉ AMERICANO €4.00

TEA €3.80

CAFÉ LATTE 7 €4.20

CAPPUCCINO 7 €4.20

ESPRESSO €4.00

DOUBLE ESPRESSO €5.00

CAFÉ MOCHA 7 €4.30

HOT CHOCOLATE 7 €4.30

HERBAL TEA €4.00

ADD A FLAVOURED SYRUP 60c

Choose From: Vanilla, Caramel or Hazelnut 8

* LIQUEUR COFFEES €8.50 *

The Full Irish Coffee Fresh ground coffee served with Irish Whiskey and topped with fresh cream

Baileys Coffee The creamy smooth sensation of Baileys combined with a smooth latté

Irish Monk Baileys, Frangelica, fresh ground coffee and cream

Calypto Coffee Fresh ground coffee with a hint of Tia Maria and cream

Cat's Eye Crème De Menthe, fresh ground coffee and cream

TiJuana Beanrun Kahlua, Tequila, fresh ground coffee and cream

Nose Warmer Tia Maria, Baileys, Grand Marnier, Frangelica, fresh ground coffee and cream

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!

