

Welcome to Parklanes Bar & Restaurant

We strive to offer a wide range of freshly cooked foods
All our Beef is 100% Irish and we source most of our products locally.
Our Chef's cut and prepare all our steaks in-house to ensure the best possible quality.

Our delicious homemade desserts are prepared by one of the
most experienced pastry chefs in Ireland.

Parklanes Bar & Restaurant provide excellent party packages for all occasions
and meet any requirement you may have.

With the use of our private function room on the first floor, the Vortex Suite,
your guests will enjoy fine food and great views with friends and family.

Sit Back, Relax and Enjoy.....
Your Parklanes Team

Please Note

We will be unable to split tabs for parties of 10 or more persons on a table. We apologise for any inconvenience.

The food allergens used in the preparation of our food can be viewed in the separate folder available at the counter. Please ask a member of staff if you need additional information on food allergens.

Allergens

- | | |
|-------------------------|--|
| 1. Glutens | 2. Crustaceans – Shellfish |
| 3. Eggs | 4. Fish |
| 5. Peanuts | 6. Soya Beans |
| 7. Milk / Cream / Dairy | 8. Nuts |
| 9. Celery | 10. Mustard |
| 11. Sesame Seeds | 12. Sulphur Dioxide and Sulphites – E220 preservatives |
| 13. Lupin (nut family) | 14. Molluscs |

Please note:-

Salad Dressings contains Allergen 10 (Mustard)

Noodles contain Allergen 1 and 6

Peanuts are used within our kitchen environment and we make every effort to avoid cross contamination

Starters

All of our produce is sourced locally and prepared to the highest standards

V – Denotes dishes that are suitable for Vegetarians

C – Denotes dishes that can be prepared to suit Celiac

GF – Gluten-Free alternatives are available – please ask your server

Homemade Soup of the Day (Allergens 7 and 9)

€4.50 V/C

Served with Homemade Brown Bread or Crusty Roll (Allergen 1 – Bread Roll)

Golden Crumb Garlic Mushrooms (Allergens 1, 3, 7 and 10)

€6.90 V

Served with Garlic and Chive Dip

Goats Cheese Tartlet (Allergens 1, 3, 7 and 10)

€6.90 V

Served With Red Onion Marmalade and Pesto

Fiery Mozzarella Balls (Allergens 1, 3, 7 and 10)

€6.90 V

Served With Coconut and Lime Dip

Gateway BBQ Pork Ribs (Allergens 9 and 10)

€6.90

Slow Roasted Pork Ribs served with a BBQ sauce

Kataifi Prawns (Allergens 2, 9 and 10)

€7.90

Served on a crispy salad and a house dipping sauce

Parklanes Chicken Wings (Allergens 1, 3, 7 and 10)

€6.90

Served with salad

Caesar Salad (Allergens 1, 3, 4, 7 and 10)

€6.50 V/C

Crispy Lettuce coated with Caesar dressing, Garlic Croutons and Parmesan Shavings.

Served with or without bacon

With Plain or Cajun Chicken

€2.00

Sharing Platter

BBQ Board Sharing Platter

€16.90

A Real BBQ feast! Our Blue Cheese Chicken Tenders, Succulent hand cut Ribs, house battered Wild Atlantic prawns, BBQ Chicken Wings and Chorizo pieces,

Served with Kataifi and BBQ Sauce for dipping.

(Allergens 10 – Blue Cheese Chicken Tenders 1, Ribs 9 and 10, Prawns 1, 2, 3 and 4, Wings 9 and 10)

Main Courses

Char grilled 8oz Prime Irish Rib Eye Steak €19.90 C

Served with Sauté Mushrooms and Onions, and a choice of Baked Potato, Mashed Potato or Chips
Choose your sauce, see below (If ordered with salad - Allergen 10)

10oz Prime choice Centre cut Irish Sirloin Steak €22.90 C

Served with Sauté Mushrooms & Onions, and a choice of Baked Potato, Mashed Potato or Chips
Choose your sauce, see below (If ordered with salad - Allergen 10)

Please choose one of our sauces to compliment your steak dish.

Pepper Sauce (Allergen 7), **Garlic Butter** (Allergen 7) **Brandy & Mushroom Sauce** (Allergen 7)

Parklanes 5oz Prime Irish Sirloin Steak Sandwich (Allergens 1, 7 and 10) €14.90

Served on toasted Garlic Ciabatta with Sauté Onions & Mushrooms and homemade Chips

The Smoking Stack Burger (Allergens 1 and 7) €14.90

Prime Irish Beef Burger with Jalepenos and Cheese served on a Brioche Bun with Beef Tomato, Lettuce, Red Onion and served with Onion Rings and a BBQ Relish

Parklanes Classic 6oz Homemade Beef Burger (Allergens 1, 3 and 10) €14.90

Juicy seasoned Beef topped with smoked Back Bacon, and mature Cheddar, Lettuce and Red Onion and mayonnaise served on a Brioche Bun. Served with homemade chips

Piri Piri Chicken Fillet Burger (Allergens 1 and 10) €12.90

Spicy Battered Chicken Fillet Burger on a Brioche Bun served with crispy lettuce, Beef Tomato, Piri Piri Sauce, Onion and Mayo

Breaded Chicken Goujons (Allergens 1, 3, 7 and 10) €11.90

Served with Side salad and chips and a Sweet Chilli Dip

Parklanes Chicken DRY, HOT & SPICY & Spring Onion (Allergens 1, 3 and 12) €13.90

Served with, rice, noodles or chips, Please choose from one of our sauces:-

Curry Sauce (Allergen 1, 9 and 10), **Sweet & Sour Sauce** (Allergen 1 and 6) **Sweet Chilli Sauce**

Our famous House Special – The Sweet Chilli Sizzler

Served with Rice or Noodles these dishes are served on a sizzling skillet to your table.

Chicken €13.90

Sirloin Beef €14.90

King Prawns (Allergen 2) €14.90

Veggie €10.90

House special Sizzler Chicken, Beef and King Prawns (Allergen 2) €19.90

Half and Half (rice and chips) (Allergen 7) € 1.50 extra

Main Courses

House Style Curries

All our Curries are prepared in house using only the best ingredients to maximise the ultimate and authentic taste in curries.

Mouth-watering House style curries (served Mild) (Allergens 1, 7, 9 and 10 – all Curries)

Chicken	€13.90
Sirloin Beef	€14.90
King Prawns (Allergen 2)	€14.90
Veggie	€10.90
House Special Curry Chicken, Beef and King Prawns (Allergen 2)	€19.90
Half and Half (rice and chips) (Allergen 7)	€1.50 extra

Parklanes Chow Mein (Allergen 1, 6, 10 and 11) **€14.90**

Chicken or Beef with Stir-fried vegetables, chilli, garlic, ginger, Katjap Manis soy sauce, Sweet Chilli Noodle dish topped with toasted sesame seeds

Prawn Chow Mein (Allergen 1, 2, 6, 10 and 11) **€16.90**

Prawns with Stirfried vegetables, chilli, garlic, ginger, Katjap Manis soy sauce, sweet chilli noodle dish topped with toasted sesame seeds

Guinness Beer Battered Fresh Fillet of Cod (Allergens 1 and 4) **€13.90**

Served with Chips, Mushy Peas & Tartar Sauce

Breaded Squid Strips (Allergens 1, 9, 14 and 6) **€14.90**

Served with Salad, Chips and Tartare Sauce

Pasta Carbonara (Allergens 1 and 7) **€13.90**

Penne Pasta Carbonara with Bacon, Mushroom, Garlic and Creamy Parmesan Cheese sauce. Served with Garlic Bread
Available as a vegetarian option – please ask your server

Add Chicken **€ 2.00**

Side Orders

Sweet Potato Fries	€ 4.00
Smoked Cheese Champ Mash (Allergen 7)	€ 4.00
Homemade Sumo Wedges (Allergen 3)	€ 4.00
Fries	€ 3.20
Spicy Fries	€ 3.20
Onion Rings (Allergen 1)	€ 2.50
Rice (Allergen 7)	€ 2.50
Noodles (Allergen 1 and 6)	€ 2.50
Curry Sauce (Allergen 1,9 and 10)	€ 1.00

Pizzas

(Allergens 1 and 7 – All Pizzas)

9" €7.90
12" €12.90

Margherita Cheese and Tomato

Pepperoni Mozzarella and Cheddar Cheese with Pepperoni

Cajun Chicken Delight Onion, Cajun Chicken, Tomato and Jalapeno

Hot & Spicy Chilli Beef, Pepperoni and Jalapenos.

Veggie Mushroom, Onions, Peppers, Sweet Corn and Pineapple

Create your own pizza with 5 toppings

9" €8.90
12" €13.90

€1 for every additional topping

Chicken, Bacon, Chilli Beef, Mushrooms, Onions, Olives, Pepperoni, Peppers, Sausage, Sweet Corn, Pineapple, Jalapeno, Tomato, Pesto, Sun Dried Tomato, Mozzarella Cheese.

Desserts

Our Famous Gateway Glory (Allergens 1 and 7) A selection of Ice Cream, Served in a glass with cream, fruit and treats.	€6.00
Chocolate Cookie Stack (Allergens 1, 3 and 7) Served with ice cream and salted caramel sauce.	€5.90
Baked Apple Crumble (Allergens 1, 3 and 7) “What a Classic” Delicious Pastry enclosing slices of cinnamon sugared apples with a crumble topping Served with fresh vanilla cream or ice cream	€5.90
Sherry Trifle (Allergens 1 and 7)	€5.90
Warm Chocolate Brownies (Allergens 1, 3 and 7) “Always a Gateway Favourite” Served with warm Chocolate Sauce and Ice Cream	€6.90
Baked Alaska (Allergens 1, 3 and 7) Scrumptious dessert made in three parts. Layers of Sponge and Ice Cream. Smothered in Meringue and baked in a hot oven.	€6.90
Trio of Ice-Cream (Allergen 7)	€4.90
Cheesecake of the Day (Allergens 1, 3 and 7) Served with fresh cream	€5.90
Banoffi Pie (Allergens 1 and 7) A wonderful combination of flavours. Starting with crumbly biscuit layer, followed by smooth toffee, moist bananas, soft cream and finished with a touch of chocolate.	€6.90
Jelly and Ice Cream (C) (Allergens 7 and 8)	€4.90

From The Bar

White Wines

Kintu Sauvignon Blanc

Glass €5.80

€20.00

An attractive pale yellow straw colour with hints of green. Intense and expressive in aroma with notes of citrus fruits that tie together the pleasant herbal notes.

Lazo Chardonnay

Glass €5.80

€ 20.00

This wine is an excellent example of Chile's Central Valley Chardonnay. It has beautiful pale color with golden tones and a bouquet that displays ripe fruit characters. In the palate it is fresh with great balance.

Las Moras Pinot Grigio Glass

Glass€6.00

€ 24.00

Pale mid-lemon white wine with shallow water rim. Fresh clean tropical fruit aromas with youthful development. Dry fruity wine with refreshing acidity and a clean crisp finish. A very well weighted wine and great value.

Wakefield Chardonnay

€ 25.00

A refined, elegant wine of exceptional length with natural fruit flavours of lime, melon and white peach, subtly enhanced by nuances of fine grain French Oak

Red Wines

Lazo Cabernet Sauvignon

Glass €5.80

€20.00

Straightforward currant, toast and cedar notes run through this easy drinking Cabernet with a nice slightly smoky finish.

Santiago Merlot

Glass €5.80

€24.00

This is an eminently quaffable wine with a frankly appealing bouquet dominated by bright red fruit flavours backed up by a hint of spice. It's medium weight and dry on the palate with agreeably soft subtle tannins.

Cielo Merlot

€24.00

Very soft berry like flavours, a lighter Merlot with lovely aromas, tannins and fruit.

Las Moras Malbec

€23.00

The dessert-like climate allowed the production of a full-bodied, delicate wine with aromas of red fruits and notes of smoke and vanilla achieved through a smart contact with wood that rounded up a stylish wine.

Tempranillo Crianza Rioja

€24.00

A wine with a deep purple colour, one of Spain's leading wines, oak, tannins and slight notes of vanilla.

Wakefield Shiraz

€25.00

A fleshy Shiraz boasting a lively palate of juicy red berry fruits, plum and spice, along with subtle chocolate.