

# Backstage

BAR & GRILL

## STARTERS

### BACKSTAGE HOMEMADE SOUP OF THE DAY

**CHEESY GARLIC BREAD** (G, S, MK, N, CY, SE)  
WITH A PESTO OLIVE OIL

**BBQ CHICKEN WINGS** (G, E, S, CY, MD)  
WITH A BLUE CHEESE DIP & CELERY STICKS

**BREADED MUSHROOMS** (G, E, S, CY, MK)  
SERVED WITH A GARLIC AIOLI

## MAINS

**FLAMED GRILLED MINUTE SIRLOIN STEAK** (MK)  
SERVED WITH SAUTÉ ONIONS, MUSHROOMS &  
PEPPER SAUCE

**CHARGRILLED CHICKEN FILLET MELTER**  
(G, E, S, MK)  
TOPPED WITH SMOKED BACON, CHEDDAR CHEESE,  
CRISPY ONIONS, SERVED WITH A CREAMY PEPPER  
SAUCE

**GOLDEN FRIED CHICKEN GOUJONS** (G, E, S, MK)  
WITH A DUO OF DIPS

**80Z BEEF BURGER** (G, E, S, MK)  
TOPPED WITH BACON, SAUTÉ ONION, SMOKED  
CHEDDAR & SERVED IN A TOASTED FLOURY BAP

**ALL OF THE ABOVE MAINS SERVED WITH A SIDE  
OF YOUR CHOICE BELOW:**

SKINNY FRIES, REGULAR CHIPS, GARLIC POTATOES,  
SIDE SALAD, MASH

## EARLY BIRD MENU

**SERVED FROM:  
3PM -7PM DAILY**

**2 COURSE €15.00  
3 COURSE €17.00**

**VEGETABLE & NOODLE BOWL** (G, E, S, MK)  
FRESH MIXED STIR FRIED VEGETABLES COOKED IN  
A HOI SIN SAUCE & TOSSED WITH EGG NOODLES

**WARM CHICKEN SALAD** (G, MK, MD)  
WITH CRISPY BACON, SAUTÉ GARLIC POTATOES,  
MIXED SALAD AND DRIZZLED WITH A HOUSE  
DRESSING

**FISH & CHIPS** (G, E, F, S, MK, MD, SS)  
FRESHLY BATTERED HADDOCK FILLETS SERVED  
WITH HOMEMADE CHIPS, MUSHY PEAS & TARTAR  
SAUCE

## DESSERTS

**CHOCOLATE FUDGE CAKE**  
SERVED WITH WARM CHOCOLATE SAUCE

**SELECTION OF ICE CREAM & SORBET**

**STICKY TOFFEE PUDDING**  
WITH WARM TOFFEE SAUCE

**PROFITEROLES**  
TOPPED WITH A BUTTERSCOTCH SAUCE

## DIETARY INFORMATION

Allergens: G: cereal containing gluten. C: crustaceans. E: eggs. F: fish. P: peanuts. S: soybeans.  
MK: milk. N: nuts. CY: celery. MD: mustard. SE: sesame. SS: sulphates. L: lupin. M: molluscs.

Please advise a member of staff if you have any allergies.  
We cannot guarantee for items to be 100% free of all allergens

\*GLUTEN FREE OPTIONS AVAILABLE, PLEASE ASK YOUR SERVER