

Main Courses

Braised Meats & Stews

12. Cottage Pie



Home cooked minced ground beef in a rich gravy topped with mash potato

€20.95 Add chips €3

13. Traditional Irish Stew

A slow cooked stew of diced Irish lamb, potatoes, carrots, celery, onions, finished with fresh parsley and thyme served with brown bread and butter

€23.95 Add mash potato or chips €3

14. Slow Cooked Beef & Guinness Stew



Tender beef reduced in red wine and Guinness, root vegetables, baby potatoes, fresh parsley and thyme served with brown bread

€22.95 Add mash potato or chips €3

15. Quays Bangers & Mash

Pan fried pork and onion sausages, chive mash & red wine jus

€20.95

16. The Famous Dublin Coddle

Quays recipe of bangers, mash and traditional Irish stew Served in a large bowl

€24.95

17. Braised Irish Lamb Shank

Cooked in red wine with root vegetables fresh parsley and thyme. Served with chive mash and red wine jus

€31.95

Chicken & Salads

18. Large Bowl of Crispy Chicken Wings

With a choice of bbq or hot and spicy sauce, Served with blue cheese dip and crispy chips

€21.95

19. Classic Cajun Chicken Caesar Salad

Cos lettuce, crispy bacon, fresh parmesan cheese and croutons tossed with our own homemade Caesar dressing

€19.95 Add chips €3

20. Shallow Fried Breaded Goats Cheese & Black Pudding Salad

Mixed leaf salad, red currant jam, lemon & lime dressing

€19.95 Add chips €3