



# GASTROBAR MENU

## STARTERS, SNACKS & SALADS



### COCKTAILS

- Pornstar Martini**  
Vanilla Vodka, Pineapple Juice. Triple Sec, Lime Juice, shot of Prosecco 12
- Margarita**  
Tequila, Triple Sec, Simple Syrup, Lime Juice 10
- Aperol Spritz**  
Aperol, Prosecco, Soda Water 10
- Sakura Sour**  
Amaretto, Cherry Liqueur, Lemon Juice, Aquafaba, Cherry Bitters 10
- French Martini**  
Absolut Vanilla, Homemade Raspberry Puree, Pineapple Juice, Chambord 12
- Old Fashioned**  
Jameson Black Barrell or Woodford Reserve, Angostura Bitters, Simple Syrup 12
- Mojito**  
Havana Rum, Simple Syrup, Lime Juice, Mint Leaves, Soda Water 10
- Whiskey Sour**  
Jameson Black Barrell, Lemon Juice, Aquafaba, Sugar, Angostura Bitters 11
- East Coast Cooler**  
Blackwater Strawberry, Lemon Juice, Simple Syrup, Prosecco 12
- Espresso Martini**  
Absolute Vanilla, Borghetti, Fresh Espresso, Simple Syrup 11
- Reg Strawberry Daquiri**  
Havana Club, Strawberry Liqueur, Strawberry Syrup, Lime Juice 10
- Blackwater Martini**  
Blackwater No.5 Gin or Blackwater Vodka Stirred, not shaken (of course) 10

- Dunmore East Seafood Chowder - 10**  
Fresh Salmon, Smoked Haddock and Mussels, Parsley, Treacle Bread, Irish Creamery Butter (GFA) 1,2,4,7,9,14
- Soup of the Day - 6.5**  
Treacle Bread, Irish Creamery Butter (GFA +VG) 1
- Salt & Pepper Calamari - 10.5**  
Garlic Aioli, Lemon (GFA) 1,3,14

Lemon Chicken Goujons 9.5  
Garlic Mayonnaise (GFA) 1,3,7

Crispy Chicken Wings 9.5  
"Franks" Hot Sauce or BBQ Spiced Chicken Wings, Cashel Blue Cheese Dip, Celery (GF) 3,9

Woodstown Bay Oysters  
½ Dozen - 17 / Dozen - 32  
Crushed Ice, Lemon, Tabasco Sauce (GF) 14

Cashel Blue and Walnut Salad 10  
Dried Wild Cranberries, Granny Smith Apples, Pear, Honeyed Walnuts, Celery Leaf (GF/V) 8,9,12

Caesar Chicken Salad 10  
Baby Gem Lettuce, Bacon Lardons, Croutes, Parmesan, Caesar Dressing (GFA) 3

### DESSERTS

- Lemon Posset - 9  
Crème Chantilly, Raspberries, Meringue (GF) 7
- Deconstructed Vanilla Cheesecake - 9  
Biscuit Crumb, Berry Compote 3,7,12
- Smashed Bitter Chocolate & Walnut Brownie - 9  
Muldoon's Chocolate Sauce with Vanilla Bean Ice Cream (GF) 7,8
- Muldoon's and Vanilla Crème Brulée - 9  
(GF) 3,7
- Ice-Cream Sundae - 9  
Vanilla Ice-Cream, Fresh Berries, Fresh Cream & Fruit Coulis (GFA) 3,7

## MAINS

### SEAFOOD & SHELLFISH

- Pan Fried Fresh Hake - 23**  
Saffron Sauce, Vegetables, Creamed Potato (GF) 4,7,12
- Dunmore East Mussels - 18**  
Fresh Mussels, White Wine and Garlic Cream, Parsley, Lemon, House Cut Chips (GF) 7,14
- Beer Battered Cod & Chips - 17**  
Mushy Peas, Tartar Sauce and House Cut Chips 1,3,4,7,12
- Dunmore East Fisherman's Pie - 18**  
Salmon, Cod & Smoked Haddock Pie, Creamed Potato, Topped with Smoked Knockanore Cheddar Cheese (GF) 4,7,9,12

**Specials Available Daily**  
Please ask your Server

### ROASTS & GRILLS

- The Reg Irish Beef Burger - 16**  
Kearney's Beef, Brioche Bun, Bacon, Smoked Local Cheese, Baby Gem Lettuce, House Sauce, House Cut Chips (GFA) 1,3,7
- Pot Roast Supreme of Irish Chicken - 21**  
Sauteed Button Mushrooms, Pearl Onion, Smoked Bacon Jus, Creamed Potato (GF) 7,12
- Slow Roast Short Rib of Mark Williams Irish Beef - 22**  
Creamed Potato, Tenderstem Broccoli, Red Wine Reduction, Crispy Onions (GFA) 7
- Thai Green Chicken Curry - 17**  
Basmati Rice (GF) 7
- Lemon Chicken Burger - 16**  
Fried Buttermilk & Lemon Pepper Chicken Goujons, Brioche Bun, Garlic Mayo, Baby Gem Lettuce, House Cut Chips (GFA) 1,3,7
- 10oz Chargrilled Sirloin Steak - 28**  
Mark Williams Aged Irish Beef, Beer Battered Onion Rings, House Cut Chips, Pepper or Madeira Sauce (GFA) 1,3,7,12

### VEGETARIAN

- Penne Arrabiata - 16**  
Penne Pasta in a Tomato, Garlic & Chilli Sauce (V) 1,7,8,12
- The Beyond Burger - 18**  
Brioche Bun, Melted Smoked Knockanore Cheddar Cheese, Baby Gem Lettuce, Garlic Mayo, House Cut Chips (GFA) 1,3,7

### SIDES

- House Cut Chips - 4
- Beer Battered Onion Rings - 5
- Baby Leaf Salad - 4
- Seasonal Greens - 4
- Creamy Mash - 4
- Extra Sauce/Dip - 2

### BEVERAGES

- Full Wine List Available
- Hand-Crafted Cocktails
- Huge Range of Premium Irish & International Whiskeys & Gins
- Full Selection of Speciality Teas & Coffees
- Local Craft Beers on Draught

Please note we are unable to split bills

Thank you for choosing The Reg – we appreciate your visit very much!  
Please inform your Server of any special dietary requirements

1-Cereals containing gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybean, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphur dioxide & sulphites, 13- Lupin, 14 Molluscs







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**R** REG