

Menu

TARA
ARMS



@TullohPubs



taraarms

www.taraarms.ie

Starters

Soup of the Day (1,7,9) Served with Freshly Baked Soda Bread	€6.00
Chicken & Duck Liver Pâté (1,3,7,8) Fig Salad Confiture, Multigrain Crouton	€7.50
Chorizo and Prawn Risotto (1,2,7,8,9) with Marinated Cucumber & Tomato Salad	€8.50
Port Soaked Cool daniel Blue Cheese (1,3,7,8) With Roasted Pecan Nut & Honey, Pickled Carrot and Red Onion, Date & Walnut Cracker	€8.00
Smoked Trout & Shrimp (1,3,4,7,9,10) With Sheep Yoghurt, Piperade Pissaladiere, Olive Tapenade	€9.00
Chicken Wings (1,6,7,9,10,11,12) Choice of Spiced BBQ Or Buffalo Served with Celery & Cucumber Salsa Vert, Farmhouse Blue Cheese Sauce	€8/€14

Salads

Beetroot & Smoked Duck Salad (7,8,12) Cooked Beetroot Salad, Fivemiletown Goats Cheese, Pecan Nut, Smoked Duck Breast, Green Beans with Raspberry Dressing	
Starter	€9.00
Main	€14.00
Caesar Salad (1,3,4,7,10,13) Salad of Baby Gem, Rye Bread Croutons, Cured Bacon, Aged Parmesan, Caesar Dressing	
Starter	€8.00
Main	€14.00
With Grilled Chicken Breast	€15.00

**Blackboard Specials:
Chefs Specials of the day**

**Party Areas & Meeting Room
Available for Bookings**

Main Dishes

Beef Bourguignon (7,9,10,12) Beef Marinated in Red Wine Cooked Slowly with Onion, Mushrooms, Bacon and Carrots served with Creamed Whipped Mash Potato	€14.50
Organic Pork Tomahawk Cutlet (1,3,7,9,10) Grilled Pork Chop on the Bone with a Casserole of Sausage, Bacon, Potatoes & Salted Cabbage	€15.00
Bourbier of Monkfish, Cured Salmon, Mackerel (1,3,4,7,9) With Potato Dumplings & Vegetable	€21.00
12oz Aged Irish Striploin Steak (7,9,10,12) New Potato, Smoked Bacon, Heirloom Tomato Salad, Café de Paris Butter	€25.00
100% Homemade Irish Beef Burger With Mature Carlow Farmhouse Cheddar Cheese (1,3,6,9,10,11) Served in a Seed Bun, Red Onions, Beef Tomato, House Burger Dressing, Relish & House Chips Add Organic Pigs on the Green Bacon	€13.50 €1.50
Hot Creole Chicken Bap (1,3,7,9,10) Louisiana Spiced Glazed Chicken Fillet Served in a Rich Bap, Honey & Mustard Celeriac Remoulade, Soft Irish Goats Cheese, Baby Gem, House Chips	€15.00
“Pigs on the Green” Organic Bangers & Mash (1,7,9,10,12) Hand Crafted Irish Whiskey & Whole Grain Mustard Sausages, Scallion Mash Potato, Onion Sauce, Crispy Leeks	€13.50
Chicken & Chorizo Hot Pot (4,7,8,9,10) Spiced Casserole of Chicken and Chorizo with Vegetables served with Chardonnay Seasoned Fried Potatoes	€14.50
Fish “N” Chips (3,4,7,9,10) Fresh Cod Fillet in a Light Gluten Free Batter, Crushed Buttered Peas, Chunky Caper & Gherkin Tartare Sauce, House Chips	€17.00
Deep Fried Scampi (2,3,7,9,10) Prawns in a Light Gluten Free Batter, Crushed Buttered Peas, Chunky Caper & Gherkin Tartare Sauce, House Chips	€17.00
Yellow Curry Aromatic Thai Curry, Vegetables, Cooked in Coconut Milk, Spices, Herbs, Chilli and Lime, Boiled Rice Chicken (3,9,10) €14.50 Prawn (2,3,9,10) €16.50 Vegetable (3,9,10) €13.50	
Vegetarian Orzo Pasta (1,3,7,8) Spiced Orzo Pastas with Heirloom Tomatoes, Basil, Pumpkin, Yoghurt, Goats Cheese, Roast Crushed Pecan Nut	€14.00
Tagliatelle of Cajun Prawns & Marinated Jumbo Shrimp (1,2,3,7,9,14) with Spinach, Coriander in a Tomato Sauce	€17.00
Penne Pasta (1,3,7,10) Chorizo, Smoked Chicken in a Creamy Sauce & Grated Parmesan.	€14.50

Desserts

Vanilla Crème Brûlée (1,3,7,8) with Gingersnap Crumble & Vanilla Ice Cream	€7.00
Warm Chocolate Fondant (1,3,7,8) With Vanilla Ice Cream	€7.50
Winter Pavlova of Poached & Marinated Fruits (1,3,7,8) with Pistachio Crumble	€7.00
Selection of Ice Creams (1,3,6,7,8)	€6.50
Warm Eves Pudding (1,3,7,8) with Vanilla Ice Cream & Custard	€7.50
Pineapple Confit & Coconut Eton Mess (1,3,7,8) with White Chocolate, Amaretti Crumble	€7.50

Sides

Tossed House Salad (3,4,9,10)	€3.50
House Chips With Ranch Dressing (3,4,9,10)	€4.50
Seasoned Mixed Seasonal Vegetable (7,9)	€4.00
Roasted Garlic Baby Potatoes (7)	€4.50
Mashed Creamed Potato (7)	€4.50
Bread (1,3,7,8)	€1.50

Hot Drinks

Pot of Tea	€2.60	Irish Coffee	€7.50
Americano	€3.00	French Cofee	€8.00
Latte	€3.50	Calypso Coffee	€7.50
Cappuccino	€3.50	Russian Coffee	€7.50
Mocha	€3.50	Baileys Coffee	€6.50
Herbal Tea	€2.90		

Hot Whiskeys	€7.50
Choose From Jameson, Paddy, Powers or Bushmill	

Locally Distilled Whiskeys	
Irishman’s	€7.50
Writers Tear Red Head	€9.50
Writers Tears Copper Still	€11.00

Allergen List

1. Cereal Containing Gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybean
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame Seeds
12. Sulphites
13. Lupin
14. Mollusca

**Wine Menu &
Cocktail Menu Available**