

RUDYS

A La Carte Menu

Starters

Soup of the Day (1,3,7)

Chef's freshly prepared soup, made daily using seasonal ingredients and served with warm bread.

€8.50

Fire and Smoke Wings (1,6)

Crispy chicken wings tossed in your choice of fiery hot sauce or smoky Jack Daniel's barbecue glaze.

€12.95 or 17.50 to share

The Classic Prawn (1,2,3,7)

Succulent prawns served chilled in a crisp Parmesan basket.

€16.00

Coastline Scallops (4,7)

Pan-seared scallops served with smooth cauliflower purée and a crunchy pancetta crumb.

€17.00

House Croquettes (1,3,7)

Golden beef and cheese croquettes with parsley, crisp on the outside and rich within.

€13.00

Golden Goat's Cheese (7,8)

Warm goat's cheese with a light golden crust, served simply to highlight its creamy texture.

€12.50

PLEASE ALWAYS ADVISE ANY MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES.

1.Gluten 2.Wheat 3.Peanuts 4.Tree Nuts 5.Celery 6.Mustard 7.Eggs 8.Sesame 9.Fish 10.Crustaceans 11.Molluscs 12.Soya 13.Sulphites 14. Lupin

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From The Grill

Prime Fillet | 8oz (1,7)

Tender prime fillet steak served with fondant potato and tender-stem broccoli, finished with your choice of peppercorn sauce, red wine jus, mushroom sauce or garlic & herb butter.

€42.50 | Kilka Malbec (Argentina)

Butcher's Ribeye | 10oz (1,7)

Full-flavoured ribeye steak with triple-cooked chunky chips, roasted portobello mushroom and grilled tomato, served with your choice of sauce.

€39.00 | Primitivo Piluna (Italy)

“The Hawk” | 35oz (to share) (1,7)

An impressive sharing steak, cooked to your specification and served with triple-cooked chips, seasonal buttered greens and your choice of sauce.

€90.00 | Emilio Moro Tempranillo (Spain)

Add Tiger Prawns to Any Dish (2,7)

Grilled tiger prawns finished with butter for an extra touch of indulgence.

€8.50

Mains

Autumn Squash Risotto(7)

Creamy risotto with roasted autumn squash, finished with fresh parsley.

€22.00 | La Villette Chardonnay (France)

Slow-Cooked Pork Belly (7)

Tender pork belly served with seasonal vegetables, creamy Parmesan mash and a rich apple cider reduction.

€24.50 | Pinot Noir (Romania)

Rolled Sea Bass (4,7)

Rolled and delicately stuffed sea bass served with baby ratatouille and a fresh sauce vierge.

€28.00 | Albarino (Spain)

Lobster Ravioli (1,2,7)

Hand-filled lobster ravioli served in a rich shellfish bisque, finished with fresh herbs.

€26.50 | Chablis (France)

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Beef & Red Wine Ravioli (1,7)

Ravioli filled with slow-cooked beef, served with parmesan and a glossy red wine jus.

€24.50 | Pinot Noir (Romania)

Ballotine of Chicken (1,7)

Crispy breaded chicken ballotine filled with cheese, chilli and onion, served with smooth potato purée and rainbow carrots.

€28.50 | 3 Wooly Sheep Sauvignon Blanc (New Zealand)

Sides & Accompaniments

Creamy Mash

Smooth mashed potatoes finished with butter and cream. — €5.50

Triple-Cooked Chunky Chips

Crisp on the outside, fluffy in the centre. — €5.50

Buttered Seasonal Greens

Fresh seasonal vegetables lightly buttered.— €5.50

Garlic Asparagus

Tender asparagus sautéed with garlic.— €6.00

Mini Ratatouille

A medley of slow-cooked Mediterranean vegetables. — €5.50

Red Wine Jus

Rich and glossy, made from reduced red wine. — €3.50

Garlic & Herb Butter

Melted butter infused with garlic and fresh herbs.— €3.50

Béarnaise

A classic tarragon-infused butter sauce.— €4.00

Mushroom Sauce

Creamy mushroom sauce with deep, earthy flavour. — €3.50

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Desserts

Apple & Berry Crumble (1,3,7)

Warm apple and berry crumble served with vanilla ice cream.

€10.50

Sticky Toffee as it should be (1,3,7)

Moist sticky toffee pudding with rich toffee sauce and clotted cream.

€10.50

Bread & Butter Pudding (1,3,7)

Traditional bread and butter pudding served with custard and crème anglaise.

€10.50

Chocolate Fondant (1,3,7)

Warm chocolate fondant with a molten centre, served with raspberry sorbet.

€10.50

Crème Brûlée (3,7)

Classic vanilla crème brûlée with a crisp caramelised sugar crust.

€10.50

Assorted Ice Creams & Sorbets (7)

A selection of seasonal ice creams and sorbets is served in three scoops.

€8.95

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