

TO BEGIN

CHEFS GOURMET SOUP OF THE DAY €7.95

(Mk, CY, MD, SP) Gluten-free dish without the side of bread

CRISPY FRIED CALAMARI €10.95

Dill lemon pepper potatoes & a garlic aioli dipping sauce (G, F, E)

HAM, CHICKEN & MUSHROOM VOL-AU-VENT €8.95

Served in a vol au vent case
Served with a choice of creamed potatoes & market fresh vegetables, or salad & fries (G, MK, CY, SP, MD)
Main course option €17.95
Sides with main course **ONLY**

WESTWARD HO CHICKEN WINGS €9.95

Sweet & sticky Or Hot & Spicy
With crunchy celery sticks & blue cheese dressing. Served with a choice of fries (G, E, P, CY, MD, SP)
Main course option €17.95
Sides with main course **ONLY**

CHEF'S STICKY HONEY BBQ RIBS €9.95

Accompanied by coleslaw salad
Served with a choice of fries (G, E, S, CY, MD)
Main course option €18.95
Sides with main course **ONLY**

DUO OF CHILLI LIME PRAWNS & HONEY GLAZED MUSHROOMS €9.95

Served on sour dough with balsamic reduction (G, MK, E, C)

ST TOLA'S GOAT CHEESE CROSTINI €8.95

Served on toasted sour dough with a red onion marmalade & garnished with our garden basil pesto (G, E, S, MK, CY, SP)

ASIAN STYLE FILLET OF BEEF SKEWER €9.95

Vegetable noodles, tomato & lime leaf sauce (E, S, G)

STEAMED JAPANESE PRAWN DUMPLINGS €10.95

Fried Yaki Udon noodles chilli soya sauce (G, E, C, SP, MK, SS)

MAIN COURSES & SPECIALS

ROAST OF THE DAY €18.95

FAMOUS 'HI-WAY' CHICKEN MARYLAND €18.95

Breaded chicken served with a roast tomato, deep fried banana & pineapple, grilled bacon, served with a rich gravy (G, SP, E, MK)

HONEY ROASTED SUPREME OF CHICKEN €18.95

Dill, garlic & pepper potatoes, grilled artichokes, tarragon & mushroom cream sauce.
(G, MK, MD, CY, L) Gluten-Free dish

SOUTHERN-FRIED CRISPY CHICKEN BURGER €18.95

Sourdough bun dipped with a sweet & sticky sauce, with smoked bacon, lettuce and an onion ring (G, E, MK, S, CY, SP)

HOMEMADE BEEF LASAGNE €18.95

Served with a choice of home cut chips or rustic skinny fries, accompanied by salad, coleslaw & garlic sour dough bread (MK, MD, E, G, CY, L)

ITALIAN MEAT FEAST SPAGHETTI PASTA €18.95

Fried beef fillet, chicken, salami, spicy chorizo, garlic & tomato cream sauce (CY, MD, G, E, MK, SP, L)

CHICKEN TAGLIATELLE CARBONARA €18.95

Tagliatelle pasta with smoked bacon, wild mushrooms, all infused in a cream sauce. Accompanied by garlic bread (MK, G, MD, E, L)

TRADITIONAL IRISH LAMB STEW €18.95

Carrot, celery, & onion all infused in roast lamb stock. Accompanied by spring onion creamed potatoes (CY, MD) Gluten-free dish

FROM THE GRILL

- WE COOK FRESH -

Please allow 20 minute cook time for well-done steaks, beef and chicken burger

8'oz HEREFORD FILLET STEAK €21.95

SOURDOUGH SANDWICH

Topped with pan-fried mushrooms & onions, smoked cheese & pepper sauce on the side (G, E, S, SP, MD)

8'OZ CRISPY & OOZY BURGER WITH A CHOICE OF FRIES €18.95

Beef burger topped with crispy bacon & onion rings, oozing Buffalo mozzarella cheese, red onion jam & cracked pepper mayo (G, MK, MD, E, SP, L)

We pride ourselves in the quality of our meat. Our beef is hand-selected and dry-aged for 21 days. All our beef is 100% Irish and fully traceable. Most important is that they are cooked to your liking.



10'oz SIRLOIN OF IRISH HEREFORD BEEF €29.95

Homemade onion rings, sauteed mushroom & onions (G, E, SP,) Gluten-free without onion rings.

Choice of either creamed potatoes, skinny fries or home-cut chips.

Choose your sauce:

- Peppercorn sauce (SP, MK- Gluten-free)
- Garlic butter (Mk- Gluten-free)

8'oz SURF & TURF FILLET OF IRISH HEREFORD BEEF €29.95

Grilled prawns, homemade onion rings, spring onion mash, fried green beans & tender stem broccoli, pepper sauce (C, G, E, SP) Gluten-free dish without onion rings

FRESH FISH

FISH & HOME-CUT CHIPS €18.95

Served with minted mushy peas, homemade tartar sauce & a wedge of lemon (G, F, E, MK, MD)

POACHED MOROCCAN STYLE COD €22.95

With a spicy tomato sauce, yellow rice, herbs & raisins (F, C) Gluten-free

CHEF'S CATCH OF THE DAY €(Market price)

(G, C, E, F, M, P, N, MK, CY, MP, SS, SP)

The allergens will vary with the dish please ask your server if you require more information.

FROM THE WOK

AUTHENTIC RED THAI CURRY

Served with basmati rice and a prawn crackers.

Gluten-free without prawn crackers (F, E, CY, SP, L) Gluten-free sauce & dish without prawn crackers

Choice of:

Vegetarian €17.95 Prawn €19.95 Chicken €18.95

THE WESTWARD HO SIZZLING WOK

Asian style vegetables in our homemade sauce, served with basmati rice or egg noodles.

Gluten-free without egg noodles (G, C, F, E, Mk, L, SP)

Choice of: **Vegetarian €17.95 Prawn €19.95**
Chicken €18.95 Steak Beef €19.95

SIDE ORDERS

Home-cut Chips	€4.50	Rustic Skinny Fries	€4.50
Side Salad	€3.25	Garlic Bread	€6.00
Duo of Sautéed Mushrooms & Onions	€4.50	Sautéed Onions	€4.50
Boiled Rice	€4.50	Potato Puree	€4.50
Coleslaw	€2.50	Hot Sauce	€2.00

ALLERGENS

All allergens are used throughout our kitchen. Please ask to speak to a chef if you would like more information relating to allergens.

Gluten = G Crustaceans = C Eggs = E Fish = F Molluscs = M Soybeans = S
Peanuts = P Nuts = N Milk = MK Celery = CY Mustard = MD
Sesame Seeds = SS Sulphites = SP Lupin = L

All our beef, lamb, pork & bacon is of Irish origin. All 14 allergens are used throughout our kitchen. Please ask to speak to a chef if you would like more information relating to allergens.

WINE LIST

WHITE

Saint Marc, Sauvignon Blanc, France GLS €7.95 BTL €27.95
- Crisp and fresh with intense aromas of citrus and exotic fruits.

Ca Stello, Pinot Grigio, Italy GLS €7.95 BTL €27.95
- Lean-bodied and tasty, it has a balanced acidity and dry aftertaste.

Cheval Imperial, Chardonnay, France GLS €8.95 BTL €31.95
- Characteristic nose of white flowers together with aromas of white fruits. In the mouth, the pleasure of the fruit combined with a buttery sensation stick to a nice lingering finish.

Rabbit Island, Sauvignon Blanc, New Zealand GLS €8.95 BTL €31.95
- Fresh and vibrant with crisp varietal characters, beautiful, mineral acidity and nettle and gooseberry flavours.

RED

Saint Marc, Merlot, France GLS €7.95 BTL €28.95
- Generous and supple wine with silky tannins. Intense aromas of red fruits and spices.

Chilensis, Cabernet Sauvignon, Chile GLS €7.95 BTL €28.95
- The well-balanced palate shows good structure, volume, and harmony between fruitiness and smoky flavours. Aromas of ripe red fruit such as strawberries accompanied by subtle notes of tobacco, chocolate, and vanilla.

Santa Ana, Malbec, Argentina GLS €8.95 BTL €32.95
- Well-balanced in the mouth, soft and nice finish, with intense aromas of fruits such as plums and cherries.

Vina Eguia, Crianza, Rioja, Spain GLS €8.95 BTL €32.95
- Aromas of vanilla, coconut and balsamic notes.
An elegant palate of ripe fruit framed by soft, polished tannins.

PREMIUM WHITE WINES

Lugana Simone DOC, Trebbiano, Italy €40.00
- This aromatic white wine offers notes of pear, peach, almond, and apple blossom. A full bodied white wine on the palate with chalky minerality and a weight of orchard fruit

"Miss Lucy", Sauvignon blanc, Semillon, Pinot Gris, Robertson, South Africa €45.00
- Intense aromas of peach and banana. Fruity, fresh with a long finish and notes of citrus and pineapple

Domaine Roy, Chablis AOP, Burgundy, France BTL €50.00
- Crisp and clean Chablis with Kimmeridgeon minerality and overlaying notes of lemon, lime apple, grapefruit and smoke

Domaine Paul Thomas, Sancerre, France BTL €60.00
- Notes of apple, gooseberry & lime blossom. The wine is silky, smooth and fresh on the palate with bright citrus fruits

PREMIUM RED WINES

Adacio Organic Sangiovese, Italy €35.00
- Cherry, roasted tomato, sweet balsamic, oregano and espresso flavours bone-dry medium-full body, medium tannins and acidity. It is versatile with a wide variety of vegetables and spice driven foods

Château Puyard Côtes de Blaye, Merlot, Cabernet Sauvignon, Bordeaux, France €40.00
- Pleasant nose of red fruits, wild blueberries and peony flowers. Supple on the attack and well balanced, the palate shows a beautiful overall harmony and a long aromatic finish

Edouard Delaunay, Bourgogne Rouge Septembre AOP, Pinot Noir, Burgundy, France €55.00
- Full bodied and fresh, elegant and savoury, with berry-fruit flavours

Valpolicella Classico Superiore Ripasso, Corvina, Corvinone, Rondinella, Molinara, Veneto, Italy €60.00
- Elegant, perfumed, lovely strawberry, cherry fruit that floats in the mouth with savoury earthy notes and a hint of that magical aroma of fine Amarone

ROSE SNIPE

Lodez Rose 187ml (SP) GLS €7.95 BTL €25.95

TIME TO CELEBRATE

¼ Bottle Prosecco Colle del Principe Prosecco, Italy €9.95

Masottina Prosecco Frizzante, Italy €34.95

Moët & Chandon, France €90.00

We do not split bills of groups of four or more guests.



The Westward Ho, Mungret, Co. Limerick.

PH: 061 304 461

RESTAURANT MENU



WESTWARD HO
BAR & GRILL
N69 MUNGRET



TRY OUR ITALIAN
MORETTI BEER
MADE TO SHARE WITH
FOOD, FAMILY & FRIENDS

W E L C O M E



BAR-FOOD SERVED EVERY
EVENING 7 DAYS A WEEK

MONDAY TO FRIDAY 2pm - 9pm



SATURDAY 12pm - 9pm



SUNDAY 6pm - 9pm



EXTENSIVE SUNDAY LUNCH MENU
SERVED 12pm - 5.30pm

NEW ALL-EMBRACING HOUSE & PREMIUM WINES

PRE & POST DINNER COCKTAILS A SPECIALITY

PREMIUM WHISKEY TREAT MENU



THIS MENU IS SANITISED
AFTER EVERY INDIVIDUAL USE



Thank you for your loyal custom...

