

IT'S ALL TO SAVOR

SOUL SOUP Made fresh daily. 10.50
(Your lovely server has the info)

BOARD OF BEAUTY

An Irish egg, our cider house pork belly, Bang Bang's chicken and two smoked beef and crispy onion sliders all on one beautiful board to share. 45.00

SURE I'M FRITTERED 

Broccoli and corn fritter with a sweetcorn puree and fire roasted pepper relish. 15.00

AN IRISH EGG

Guinness & onion sausage crusted egg, Bushmills bacon jam, wholegrain mustard aioli. 18.00



FISH CONVENTION

Our house-made smoked fish cakes with chunky tartar sauce, pickled salad with lemon oil dressing. 17.00

KISS BEFORE SHRIMP

Pan seared shrimp in a garlic & chili lemon butter sauce with sliced baguette. 19.00

NOM NOM WINGS

Sweet 'n' spicy wings tossed in a honey, chili flake, soy & ginger sauce. 17.50

SCALLOP FOREST

Foley's all natural Georges Bank sea scallops in a golden batter served with a citrus lime dipping sauce & sweet chili jam. 29.00



BANG BANG'S CHICKEN

Buttermilk marinated fried chicken with a spicy bang bang mayonnaise. 16.00

DALKEY DUO

Dalkey mustard beer battered Cheshire Heritage pork sausages, Dalkey mustard mayonnaise & buffalo apple sauce. 16.00

THE CIDER HOUSE BELLY

Cider glazed spiced pork belly with pickled red cabbage slaw, butternut squash & maple puree. 17.50

PULL THE BOXTY

Irish style crispy boxty potato cake, pulled ham hock and caramelized red onions with a Dubliner cheese sauce. 17.00

IT'S ALL TO DEVOUR

BANGERS + MASH = YUM

Cheshire Heritage pork Irish banger, champ mashed potato, traditional red wine jus and crispy fried onions. 27.00

OMG BURGER

Dry aged prime short rib and brisket beef burger, Irish bacon, Dubliner Irish cheddar, crispy fried onions with Jameson Irish whiskey BBQ sauce. 24.50

SALMON RUN

Roasted Atlantic Salmon filet on Raglan signature potato cake, roasted broccolini, spinach white wine butter purée and confit tomato. 32.50

WORTH THE WAIT BEEF SANDWICH

12 hour braised beef, garlic aioli, sautéed mushrooms, crispy onions & smoked cheddar on ciabatta. 27.00

THIS TIME ITS CHOWDER!

Creamy Irish seafood chowder with smoked haddock, salmon, cod and Atlantic shrimp with Guinness and treacle bread and kerry gold butter. 30.00

RISOTTO NUA

Wild mushroom risotto, sautéed spinach, confit tomato, parmesan. 27.50
Add chicken 8.00 / Add shrimp 10.00

SHEPHERDS PIE TO TRY

Braised and pulled beef & lamb with root vegetables in a rich red wine jus with Irish peat smoked mashed potato. 27.50

GNOCCHI SEA GNOCCHI DO

Handmade potato gnocchi, seared Foley's Georges Bank scallops, crispy pork belly, tomatoes & kale in a white wine butter sauce. 33.00

NOW YOU'RE TALKIN' CHICKEN SANDWICH

Fried buttermilk chicken breast, hot sauce, scallions, shredded pickled slaw, truffle aioli and grated parmesan. 24.50

CHICKEN PIE DO TRY

Chicken, wild mushrooms and leeks in a white wine cream sauce, wrapped in pastry served with colcannon mashed potato and sticky glazed carrots. 29.00

SERIOUS STEAK

10 oz sirloin, mashed potatoes, battered onion rings & whiskey peppercorn sauce. 34.50

FISH & CHIPS

Our famous Premium North Atlantic cod filet, beer battered & served with chips and fresh tartar sauce. 28.00

(Ask your lovely server for gluten free option)

ME MA'S BEST CHICKEN

Roasted Springer Mountain Farms chicken breast with Raglan's signature potato cake, confit butternut squash, grilled tenderstem broccoli, sautéed spinach and roast chicken gravy. 28.50

LET THERE BE NO RUSH PORK

12 hour braised shoulder, champ mashed potato, sautéed cabbage with crispy bacon, carrot puree, apple cider jus. 32.50

THIS SHEPHERD WENT VEGAN 

Faro barley, carrots, wild mushrooms, green onion, peas and rutabaga topped with olive oil mashed potato with a burnt onion gravy. 25.50

THE SLOW LAMB

Braised Lamb casserole with root vegetables, rosemary, topped with a thinly sliced potato. 30.00

BRAISED BE BEEF

12 hour slow cooked beef short ribs in a red wine reduction, colcannon mashed potatoes, roasted broccolini, carrots and sugar snaps. 39.00

RAGLAN SALMON SALAD

Pan roasted Foley's salmon filet with mixed garden leaves, pickled carrots and beetroots, alfalfa sprouts, pomegranate & lemon oil dressing. 24.50

THAT SALAD WITH CHICKEN

Grilled Springer Mountain farms chicken breast, arugula, roasted broccolini, pickled red cabbage, confit tomatoes, roasted butternut squash, red quinoa, honey mustard dressing. 22.50

DUBLIN DELHI

House made chicken curry with onions, peas and steamed rice. 28.00

CRISPY CREAM GOATS CHEESE SALAD

Crispy fried goats cheese with pickled carrot, squash & arugula salad, pear & shallot relish, blackberries, quinoa crunch. 22.00



SIDES House Salad 9 Seasonal Veg 9 Onion Rings 11 Mashed Potato Chips 9 Garlic Parmesan chips 11 Crispy skin on fried potatoes, garlic aioli 9

A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 8 OR MORE.

FOR GUESTSWITH FOOD ALLERGIES

We are NOT a Gluten/Allergen free restaurant.

We CANNOT guarantee that any dish we prepare is free from Gluten/Allergen or free from cross contact
Guests must notify their server of any allergy friendly requests. A Manager will then discuss our Allergy Menu with you.

Guests must use their own discretion to make informed choices based on their individual dietary needs.

Consuming raw or undercooked meats, poultry or shellfish may increase your risk of foodborne illness.