


2017

The Tap Room Rathmullan House Menus 2017

The Tap Room

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All our pizzas are hand crafted to order, wood fired in our 400°C stone oven, and finished with aged parmesan and our very special colline pontine Cetrone extra virgin olive oil. All standard pizzas are 12 inch and are served New York style without knives and forks! Kids pizzas are 7 inch.

Kinnegar Brewing produces its range of all-natural farmhouse beers less than a kilometer from where you are now sitting (or standing, as the case may be...).

STARTERS & SNACKS

- Olives and Salted Almonds €3**
Carefully selected Gaeta olives dressed in olive oil and salted almonds – great with our beers!
- Homemade Pork Scratchings €3**
Double cooked in our oven for a crispier crunch.
- Cup of Soup €5.50**
A daily soup, served with Scarpello & Co sourdough bread.
- Potted Smoked Mackerel Pate €7**
served with Scarpello & Co sourdough toast.
- Rathmullan House Chicken Liver Parfait €8**
served with tomato relish and Scarpello & Co sourdough toast.

KINNEGAR BEERS

Glass 300ml or Pint

LIMEBURNER PALE ALE 4.7% €3.30 /4.80
Limeburner is light, crisp and refreshing, like a summer's evening with a hoppy accent at the end.

DEVIL'S BACKBONE AMBER ALE 4.9% €3.30 /4.80
Devil's Backbone is full bodied and full flavoured like a mellow autumnal day with a hint of chocolate thrown in.

SCRAGGY BAY INDIA PALE ALE 5.3% €3.30 /4.80
Fondly known as 'Yellowcap', Scraggy Bay is a balanced golden ale with a snappy little bite of hops.

RUSTBUCKET RYE ALE 5.1% €3.30 /4.80
Rustbucket is a balance of rye and barley malt. The rye gives it a little spiciness which combines nicely with hops that contribute a citrusy note.

YANNARODDY PORTER 4.8% €3.30 /4.80
Yannaroddy is rich in traditional dark roasted malt flavours laced with an exotic streak of coconut.

OTWAY SESSION PALE ALE 4.2% €3.30 /4.80
Otway is our take on an American Pale Ale – lower in alcohol but still big in flavour. A refreshing hop bite finishes with a touch of biscuit.

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CROSSROADS AMERICAN IPA 6.2% €3.50 /5
Rich in citrus and tropical fruit flavours with a touch of pine thrown in.

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SPECIALS €3.50/5
To keep the brewers on their toes and our public on tenterhooks, Kinnegar produces special brews on a regular basis. Recurring favourites include serial medal-winner **Black Bucket Black Rye IPA**, **Swingletree Saison** and **White Rabbit American Wheat**.

Check the board or ask the bartender for details of what's on tap today.

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DESSERTS

Glastry Farm Icecream See board for flavours and prices.

Flights €6

(3x200ml glasses – your choice of beers)

PIZZAS

- CLASSIC €11**
Fior di Latte Mozzarella, tomato, fresh basil (seasonal).
- SPANIARD €13**
Fior di Latte Mozzarella, tomato, wood-roast peppers, spicy Ventricina salami, caramelised onions & Cetrone chilli oil.
- CHARCUTERIE €13**
Fior di Latte Mozzarella, tomato, fennel salami, Gaeta olives, capers & oregano.
- BIANCO NO SAUCE €13.50**
Fior di Latte Mozzarella, 14-month Aged Serano ham, chargrilled artichokes, oregano & Cetrone Lemon oil.
- VERDE €13**
Fior di Latte Mozzarella, wood-roast peppers, caramelised onions & Fivemiletown Goats cheese, wild rocket.
- ROSA €13**
Fior di Latte Mozzarella, tomato, anchovies, Gaeta olives and capers, fresh basil (seasonal) and Cetrone Lemon oil.
- PAYSANNE VERY LITTLE SAUCE €13.50**
Fior di Latte Mozzarella, smoked Kielbasa sausage, rosemary roast potatoes, garlic, spinach & chilli.
- SPECIALS €13.50**
Check the board or ask the bartender for details of what delicacies are coming out of the oven today.
- KIDS PIZZAS €8.50**
Tomato & Mozzarella.

MAIN & SIDE DISHES

- Gluten Free from the C & G**
Ask the bar staff about our gluten free dish from the Cook & Gardener restaurant in Rathmullan House.
- Mixed Leaves €3.50**
Fresh Salad Greens to accompany your pizza

TAPROOM WINES

Available in bottle / 500ml carafe / 175ml glass

SPARKLING

Prosecco Rustico NV, Nino Franco, Italy
Creamy, refreshing and balanced
€40.00/8.00

WHITE

Viura, Candidato, Spain
Zingy & refreshing
€23.50/16.70/6.30

Chenin Blanc, Long Beach, South Africa
Cool Chenin, slightly off dry
€23.50/16.70/6.30

Pecorino, La Piuma, Abruzzo, Italy
Floral & fantastic
€24.50/17/6.55

Chardonnay, Domaine Lardy, Beaujolais, France
Classic Chardonnay
€26.50/18.50/6.55

Sauvignon Blanc, Heart of Stone, Marlborough, New Zealand
Full flavoured Marlborough favourite
€27/18.50/7.20

RED

Viña Bujanda Tinto, Rioja, Spain
Fruit driven Rioja
€23.50/16.70/6.30

Montepulciano Umani Ronchi, Marches, Italy
Plum fruit dominates
€24.50/17.60/6.55

Cabernet Sauvignon, Cefiro, Viña Casablanca, Chile
Brimming with black fruits
€25.50/18/6.60

Merlot, Domaine des Soulie, St Chinian, France (Organic)
Juicy, velvety and organic
€24.50/17.60/6.55

Murphys Shiraz, NSW, Australia
Juicy, easy drinking
€ 26.50/18/6.60

ROSÉ

Rosé d'Anjou, La Grille, Loire, France
Deliciously fruity off dry rosé
€24.50/17.60/6.55

KINNEGAR BEER GEAR



Ts in each of our beer colours as well as hoodies, glassware and giftpacks! Ask the bar staff for details.

MENU



FARMHOUSE BEER &
WOOD-FIRED PIZZAS

QUICKGUIDE

TO SATISFYING YOUR
HUNGER AND QUENSHING
YOUR THIRST

- 1 Find what you would like from the menu. Be sure to check the blackboard near the bar for any food / drink specials.
- 2 Fill out your food order slip (*you'll get it from the bartender*), remembering to note your table number (*you'll find it on the beer bottle on your table*). This makes it easier for us to get your food to you.
- 3 Bring your order to the bar. Our bartender will send the food order off to the oven and serve you whatever drinks you'd like.

Now relax and enjoy yourself.
Depending on how busy we are, your food should be with you in 15 to 20 minutes.