



IRISH INN & PUB

countyclare-inn.com

STARTERS

BOWL OF IRISH ROOT SOUP

A perfect creamy purée of sweet potatoes, carrots, and leeks. 6

CHICKEN SHANNON

Tender chicken breast strips covered in a homemade curry batter and served with a side of our secret Shannon sauce. 12

REUBEN ROLLS

Our house Reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce. 11

IRISH CHIPS

Thick-cut pub fries topped with homemade sauce. Choose a mild, sweet curry sauce, OR creamy garlic parsley sauce. 8

COLCANNON POPPERS

Mashed potatoes, white cheddar, cabbage, and onions. Rolled in panko and fried. Served with Guinness gravy. 9.00

SANDWICHES

All sandwiches served with your choice of fries or mashed potatoes

TURKEY BREAST SANDWICH

In-house roasted turkey breast, cheddar, provolone, lettuce, tomato, and mayo on toasted whole wheat. 13

Add bacon 1.00

IMPOSSIBLE BURGER

Grilled Impossible burger patty on brioche roll. Served with a side of lettuce, tomato, and onion. 13 

Add cheese 1.00

ANGUS BURGER

Certified Angus burger cooked medium and served on brioche roll. Served with a side of lettuce, tomato, and onion. 13

NOT AVAILABLE ON FRIDAYS

Add cheese 1.00

THE REUBEN

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and 1000 island on grilled caraway seeded rye. 12

Make it a Rachael and substitute turkey!

Make it vegetarian - substitute homemade seitan

BBQ PULLED PORK SANDWICH

Guinness BBQ pulled pork served on a toasted onion bun with pepperjack, coleslaw, and crunchy fried onions. 13

GRILLED CHICKEN SANDWICH

Grilled chicken breast with Provolone, caramelized onions, lettuce, tomato and mayo on brioche roll. 13

CORNED BEEF SANDWICH

Our housemade corned beef brisket on grilled rye, served with a side of horseradish sauce. 11

Add cheese 1.00

CELTIC GRILLED CHEESE

Cheddar cheese, locally sourced thick applewood smoked bacon, roasted garlic aioli, lettuce, and grilled tomatoes served on grilled nine grain wheat. 11

SMOKED SALMON SANDWICH

Smoked salmon on toasted wheat with dill cream sauce, lettuce, tomato, and red onion. 13

IRISH SPECIALTIES

Savor our house-made dishes, prepared from scratch.

IRISH STEW

Homemade beef stew topped with crunchy fried onions, served with peas, carrots, and mashed potatoes. 17

CORNED BEEF & CABBAGE

Slow roasted corned beef brisket cooked in-house with a side of creamy horseradish sauce. Accompanied with, bacon braised slaw, and mashed potatoes. 16

COTTAGE PIE

Seasoned shredded beef stewed with green peas, carrots and onions, topped with homemade mashed potatoes. 16

SHEPHERD'S PIE

Searched lamb simmered with carrots, celery, onion and green peas in a hearty broth, topped with homemade mashed potatoes. 17

VEGETARIAN SHEPHERD'S PIE

Homemade vegetable stew, topped with mashed potatoes 14

GUINNESS® POT ROAST

Tender, slow cooked beef covered with our Guinness® gravy, served with peas, carrots, and mashed potatoes. 17

COUNTY CLARE FISH FRY

One of Ireland's favorite dishes. Fresh cod in a homemade beer batter, deep fried and served with steak fries, coleslaw, lemon, homemade tartar sauce and a slice of rye bread. 17

FULL IRISH BREAKFAST

Scrambled eggs, fried Irish bangers (breakfast sausages), black & white pudding (blood sausage & pork sausage), Irish rasher (grilled Irish bacon), flame grilled tomato, and brown bread. 15.00

Dessert

SEASONAL CHEESECAKE

Ask about our current flavors! 7

BELGIAN CHOCOLATE FUDGE TORTE

Locally made Belgian chocolate cake layered with silky fudge icing. Topped with a chocolate glaze and dark chocolate blossom curls. 7

CARROT CAKE

Locally made layered carrot cake, packed with rich notes of cinnamon, pineapple, and pecans. Topped with cream cheese frosting. 7

Please inform your server if you have a dietary restriction

 Gluten-Free /option

 Vegetarian /option

 Dairy-Free /option

 Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.