



VFI BEST PUB FOOD 2017
VFI TOURIST PUB FINALIST 2018 & 2019

SET FUNCTION MENU

CHOOSE YOUR OWN MENU:

HERE AT MICKEY FINNS WE WOULD LIKE YOU TO CREATE YOUR OWN MENU TO SUIT
INDIVIDUAL TASTES AND OCCASIONS.

SIMPLY PICK YOUR FAVOURITE
3 STARTERS, 3 MAIN'S PLUS A VEGETARIAN DISH AND 3 DESSERTS

IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGENS WITHIN YOUR
GROUP PLEASE LET US KNOW AT YOUR EARLIEST CONVENIENCE SO WE CAN
OFFER YOU ALTERNATIVE DISHES.

OUR MENU OPTIONS CAN VARY FROM SEASON TO SEASON.

PRICING

MONDAY – THURSDAY (ALL DAY)
& FRIDAY (BEFORE 4PM)

2 COURSES €25.00

3 COURSES €27.50

FRIDAY NIGHT & ALL DAY SATURDAY & SUNDAY

2 COURSES €28.50

3 COURSES €32.00

THIS MENU IS FOR A MINIMUM OF 10 ADULTS
(BOOKING DEPOSIT €150.00)

ADD A WICKLOW BREWERY SAMPLER TRAY FOR JUST €5.50

WE WOULD ASK THAT GROUPS PAY ALL TOGETHER IN ONE PAYMENT
(GRATUITIES NOT INCLUDED)



START THE BREW

HOME-MADE SOUP OF THE DAY

SERVED WITH BREWERY MALT AND TREACLE BREAD.

YELLOW CURRY, LIME WEISS MUSSELS

STEAMED MUSSELS IN THAI SPICES, COCONUT CREAM, WEISS BEER AND SERVED WITH CRUNCHY GARLIC CIABATTA

GRILLED PIL PIL GAMBAS

PAN - FRIED TIGER PRAWNS COOKED IN CHILLI, RED PEPPER, GARLIC, OLIVE OIL, PARSLEY AND SERVED WITH TOASTED GARLIC CIABATTA.

BREWERY FREE - RANGE CHICKEN WINGS

BREWERY SPICY SECRET SAUCE SERVED WITH CELERY STICK AND GARLIC MAYONNAISE DIP.

FETA SUPER FOOD SALAD (V)

BROCCOLI, MIXED LEAVES, WALNUTS, PUMPKIN SEEDS, CHERRY TOMATOES, BUTTERNUT SQUASH, QUINOA, POMEGRANATE BALSAMIC DRESSING

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THE MAIN BREW

ARTISAN IRISH 8OZ BURGER WITH MAPLE SMOKED BACON

IRISH BEEF BURGER ON A BRIOCHE BUN WITH ARTISAN SMOKED IRISH CHEDDAR, MUSCOVADO CARAMELISED ONIONS, TOMATO, ORGANIC LEAVES, CHIPS.

BARBEQUE BABY PORK RIBS (€3 SUPPLEMENT)

BREWERY GINGERKNUT BARBEQUE SAUCE, RED CABBAGE SPICY SLAW, CHIPS.

28 DAYS DRY AGED BLACK ANGUS (€6.50 SUPPLEMENT)

10 OZ RIB EYE, PORTOBELLO MUSHROOM, HOMEMADE ONION RINGS.

PLEASE CHOOSE A SAUCE AND YOUR SIDE

SAUCE: PINK PEPPERCORN OR GARLIC BUTTER

SIDE: CREAMY MASH POTATO, CHIPS, HOUSE SALAD OR BABY POTATOES

WICKLOW 'BLACK 16' 'STOUT' BEEF PIE

SERVED IN A GIANT YORKSHIRE PUDDING, CREAMY MASH, PUFF PASTRY, BROCCOLI STEMS.

BREWERY LENTIL BURGER (V)

GREEN, RED LENTILS, MIXED LEAVES, BEEF TOMATO, SMOKED CHEDDAR CHEESE, BURGER RELISH, TOASTED BRIOCHE BUN, SKINNY CHIPS

BAKED ATLANTIC COD

BACON SMOKED LARDONS, SCALLIONS, BABY POTATOES, GARDEN PEAS, GARLIC AND HERB BUTTER.

BREWERY FREE - RANGE CHICKEN WINGS

BREWERY SPICY SECRET SAUCE, CELERY STICK, GARLIC MAYONNAISE DIP, CHIPS.

INDIAN YELLOW CHICKEN CURRY

MILD INDIAN SPICED CURRY, DICED IRISH CHICKEN BREAST, CHICKPEAS, GREEN BEANS & COCONUT MILK, STICKY JASMINE RICE, NAAN BREAD.

(VEGETARIAN & VEGAN OPTION ALSO AVAILABLE)

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THE SWEET BREW

CHEFS CHEESECAKE
CRÈME CHANTILLY, FRUIT COULIS

WARM CHOCOLATE BROWNIE
DARK CHOCOLATE SAUCE AND VANILLA BOURBON ICE-CREAM.

STICKY TOFFEE PUDDING
FRESH BANANA, VANILLA BOURBON ICE CREAM AND TOFFEE SAUCE.

TOM'S APPLE CAKE
RICH HOMEMADE APPLE CAKE, WALNUTS, MIXED SPICE, GRATED APPLE,
PRALINES AND CREAM ICE CREAM, BREWERY CUSTARD

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