

Largest Daily
Circulation
In Portlaoise

The Maryborough Times

FOOD MENU
OVERLEAF

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PORTLAOISE, MONDAY, JUNE, 2022

PRICE 10 CENTS

JEREMIAH ESCAPES AGAIN!

HIGHWAYMAN
PICKS THE
LOCKS OF
HIS HANDCUFFS



OPEN MON - SUN 12PM - 11.30 PM

WE WANT TO SAY **WELCOME BACK** **AND** THANK YOU

THE PORTLAOISE PLANE
ALDRITTS MONOPLANE

READ ABOUT IT

The first aeroplane built and flown in what is now the Republic of Ireland was constructed in Portlaoise (then Maryborough) by a family of renowned motor engineers, the Aldritts, Frank, the father and founder of the business, and his sons, Louis, Frank and Joseph. The good news is that it is still in existence and back in Ireland after being housed in a

private museum in the south of England and almost forgotten for 40 years. The Portlaoise Plane is a rare aviation artefact but, better still, it has a close connection with Ireland's most famous aviation pioneer, Col. James Fitzmaurice, the co-pilot on the Bremen, the first aircraft to fly the Atlantic east to west in 1928. Fitzmaurice grew up in Portlaoise and received all his formal education in the local CBS, next door to Aldritts' old garage. He later wrote that as a schoolboy he became involved in the plane's construction, with particular mention of his mentor, Louis Aldritt, and it was from this early experience that he first acquired his interest in aeroplanes. More info on portlaoise-plane.com



EVENING MENU

STARTERS

SOUP OF THE DAY (V) Served with our homemade rustic brown bread. (1 Wheat, 2 5 6 8 11)	€5.5
FIERY CHICKEN WINGS Tossed in Louisiana hot sauce and served with our blue cheese dip. (1 Wheat 2 5 6 8 11)	€8.9
PULLED DUCK Pulled duck with chinese pancakes, spring onions, cucumber and hoisin sauce. (1 Wheat 5 6 8 12)	€9.9
BRUSCHETTA Marinated fresh tomato, basil and red onion on a crispy garlic ciabatta, topped with parmesan cheese and a balsamic reduction. (1 Wheat 5 6 11)	€8.9
TEMPURA PRAWNS Served with sweet chilli sauce. (1 Wheat 5 6 10 14)	€10.9

MAINS

CHICKEN PARMIGIANA Deep fried butterflied breadcrumbed chicken topped with home cooked ham, marinara sauce & melted mozzarella cheese served with chips & salad. (1 Wheat 2 5 6 8 9 11)	€16.5
THE HIGHWAYMAN BURGER Please allow 25 mins 7oz 100% Homemade Irish beef burger topped with smoked bacon, cheddar cheese, lettuce, tomato, our famous burger sauce and an onion ring served in a brioche bun with chunky fries. (1 Wheat 2 5 6 8 9) GF Option Available.	€15.9
GRANT'S CHICKEN BURGER Southern fried chicken breast burger with smoked bacon, onion rings, lettuce, tomato, and garlic mayonnaise served in a brioche bun served with chunky fries. (1 Wheat 2 5 6 8 9 11)	€16.5
THE LAST MEAL 8oz Black Angus Steak Striploin cooked to order and accompanied with cherry tomatoes, sautéed onions, sautéed mushrooms and pepper sauce. A choice of mash or chunky fries. (1 Wheat 5 6 8 9 11)	€25
PIE OF THE DAY With a pastry top served with creamy mash & vegetables. (1 Wheat 2 5 6 8 9)	€15.5
RED THAI CHICKEN CURRY In a medium heat curry sauce and served with rice and naan bread. (1 Wheat 3 5 6 11 12 14) Add chunky fries to curry €1	€16.9
BEEF LASAGNE Our traditional beef lasagne served with garlic bread and a crisp house salad. (1 Wheat 2 5 6 8 9 11)	€14.5
COD GOUJONS Fresh breaded cod, chunky chips, pea puree and tartar sauce (1 Wheat 2 3 5 6 8 9)	€17.5
CHICKEN STRIPS & CHIPS Chicken pieces cooked until golden brown served with chunky chips & salad. (1 Wheat 2 5 6 8 9 11)	€16.5
VEGAN SALAD (V) (GF) Tossed spinach, sunflower seeds, roasted butternut squash, quinoa, sweet pepper drops, pomegranate & orange with agave & mustard dressing. (9)	€14
CREAMY COURGETTE PASTA (V) Tagliatelle pasta with courgette in a cheese and herb sauce topped with roasted breadcrumbs (1 Wheat 2 6 11)	€14.9

DIPS

Curry (8 9)	€1	Blue Cheese (2 6)	€1
Tartar sauce (2 9)	€0.70	BBQ (9)	€1
Garlic Mayo (2 11)	€1	Louisiana Hot Sauce (6)	€1
Pepper Sauce (1 5 6)	€1	Gravy (1 5 6)	€1
Honey Mustard Dressing (5 11)	€1		

DESSERTS

CHEESECAKE OF THE DAY (1 Wheat 2 4 5 6 7)	€7.9
SELECTION OF ICE CREAM Chocolate, vanilla, & strawberry ice cream served on a wafer basket with fresh strawberries & chocolate sauce. (1 Wheat 2 5 6)	€8.5
HOMEMADE APPLE TART Served with cream and custard. (1 Wheat 2 5 6)	€7.9
BREAD & BUTTER PUDDING Served with vanilla ice cream and custard. (1 Wheat 2 5 6)	€7.5
BELGIAN WAFFLE Served with vanilla ice cream & caramel sauce. (1 Wheat 2 5 6)	€7.5

SIDES

COLESLAW (2 6)	€1
CREAMY MASH (6)	€3
STEAMED RICE	€3
SEASONAL VEG (GF) (6 11)	€3
TOSSED SALAD (GF) (5 9)	€3
CHUNKY CHIPS (1 Wheat 5 6 8) GF Option Available.	€3.5
GARLIC CHIPS (1 Wheat 2 5 6 8 11)	€4.2
GARLIC CHEESE CHIPS (1 Wheat 2 5 6 8 11)	€4.6

WALL KEOGH SPECIALTY TEA

IRISH BREAKFAST TEA SUPERIOR BLEND Loose Leaf Black Tea	€2.5
PEPPERMINT BLEND Organic peppermint, passion flower, lemon balm and lavender flowers	€3.2
PUT THE CAT OUT: LOOSE TISANE Organic chamomile flowers, lime blossom, lavender, mint and liquorice leaves.	€3.2
SOUTH OF FRANCE: FLAVOURED FRUIT INFUSION Organic hibiscus, raisins, elderberries, blackcurrant leaves and red currants.	€3.2
MOROCCAN DUSK Loose flavoured and scented green.	€3.2

COCKTAILS

Want a virgin cocktail? All cocktails can be made virgin. We stock a wide range of non-alcoholic spirits. Don't see your favourite cocktail? Ask our staff if our mixologist can whip it up anyway.

THE DON Don Julio Blanco Tequila, Fresh Grapefruit, Fresh Lime Juice, Giffards Sugar Cane with a Smoke Infused Citrus Bubble.	€11
NEGRONI Bombay, Sweet Vermouth, Campari	€12
RASPBERRY COLLINS Gordons Gin, Fresh Lemon Juice, Giffard Raspberry, Magic Velvet.	€10
STRAWBERRY DAIQUIRI Morgans Rum, Fresh Lime Juice, Fresh Strawberries, Giffard Strawberry, Giffard Sugar Cane.	€10
PORNSTAR MARTINI Absolut Vanilla Vodka, Passionfruit Liqueur, Sugar Syrup, Fresh Lime, Pineapple Juice, Magic Velvet and a Shot of Prosecco.(11)	€11
THE PEACH HIVE Smirnoff Vodka, Peach Schnapps, Giffard Peach, Fresh Lime Juice, Fresh Peach.	€10
DIRTY MOJITO Morgans, Fresh Lime, Giffard Sugar Cane, Fresh Mint, Soda Top.	€11
SOUR OF YOUR CHOICE Jameson/Disaronno/Bombay, Giffard Sugar Cane, Fresh Lemon Juice, Egg White. (2)	€11

LANDLORDS ORCHARD Jack Daniels Apple Whisky, Mickey Finns Apple, Fresh Lime Juice with a Smoke Infused Citrus Bubble.	€10
THE FLAMING GRANT Chartreuse Liqueur, Bacardi Oakheart, Cointreau, Fresh Lime Juice, Giffard Sugar Cane, Cinnamon.	€12
SMOKED OLD FASHIONED Bulleit Bourbon, Giffard Sugar Cane, Angostura Bitters, Orange Peel, Smokey Top.	€10
JEREMIAH'S GHOST Morgans Rum, Bacardi White Rum, Giffard Passion Fruit, Fresh OJ, Fresh Lime Juice, Fresh Lemon Juice, Angostura Bitters, Grenadine.	€11

WINES

WHITE WINE	GLASS	BOTTLE
SEMBLANTE SAUVIGNON BLANC Chile (11)	€7	€26
ROCCA PINOT GRIGIO Italy(11)	€7.5	€27
PA ROAD SAUVIGNON BLANC Marlborough NZ (11)	€9	€35
HERBE SAINTE CHARDONNAY France (11)		€30
CHARLY NICOLLE CHABLIS France (11)		€48
RED WINE	GLASS	BOTTLE
SEMBLANTE CABERNET SAUVIGNON Chile (11)	€7	€26
OVT TEMPRANILLO Spain (11)	€7.5	€29
HERBE SAINTE MERLOT France (11)		€30
HEAD OVER HEELS SHIRAZ Australia (11)		€32

PROSECCO

MASCHIO 20cl (11)	€9.5
BOSCO FRIZZANTE (11)	€29

CHAMPAGNE

MOËT & CHANDON IMPERIAL BRUT CHAMPAGNE (11)	€100
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ON DRAUGHT

ISLAND EDGE STOUT (1 Wheat/Barley)	€5.2
MURPHY'S IRISH STOUT 4% (1 Wheat/Barley)	€5.7
GUINNESS 4.2% (1 Wheat/Barley)	€5.7
SMITHWICK'S RED ALE 3.8% (1 Barley)	€5.7
LAGUNITAS INDIAN PALE ALE 5.5% (1 Wheat/Barley)	€7.4
HEINEKEN 0.0% (1 Barley)	€5.5
BALLYKILCAVAN BIN BAWN PALE ALE 4.6% (1 Barley)	€6.2
HEINEKEN 4.3% (1 Barley)	€6.2
COORS 4.3% (1 Barley)	€6.2
BIRRA MORETTI 4.6% (1 Barley)	€7
TIGER 4.8% (1 Barley)	€6.7
ORCHARD THIEVES CIDER 4.5% (11)	€6.5
ORCHARD THIEVES BLOOD ORANGE 4.5% (11)	€6.5

ALLERGENS

1 Gluten	2 Eggs	3 Fish	4 Peanuts
5 Soybeans	6 Milk/Dairy	7 Nuts	8 Celery
9 Mustard	10 Lupin	11 Sulphur dioxide & sulphites	
12 Sesame Seeds	13 Molluscs	14 Crustacean	

All our beef is 100% Irish.