

SHERIDAN'S

BAR & RESTAURANT



à la carte menu

Tradition Talks

In 1827, as building work started on a new Cathedral in Tuam, Sheridan's of Milltown was established just a few short miles away.

Changing with the times, yet proudly rooted in the historic village, Sheridan's has evolved into a modern, vibrant restaurant and bar with fully equipped large function rooms and accommodation.

Current Proprietors Cathal & Sheridan are the seventh generation to run the family business.

All Functions Catered For

Our superior chef Mareks, will design any menu to suit your special occasion.

STARTERS

- Steamed Mussels** €5.00
in Cream and White Wine Garlic Sauce
- Portobello Mushroom**..... €5.95
Stuffed with Bacon, Wild Rocket and Parmesan Cheese
- Couscous Salad**..... €4.95
with Roasted Pumpkin, Chick Peas,
Marinated Red Peppers, Greens and Spicy Sour Cream
- Sheridan's House Style Salt and Pepper Squid** €5.95
served with Coriander and Lime Dip
- Goat's Cheese** €4.95
Balsamic Roast Beetroots and Caramelised Onion, Walnut & Pear Tart
- Chef's Soup of the Evening**..... €4.45
served with Homemade Bread
- Smoked Salmon and Fennel Salad**..... €5.95
served on Toasted Sheridan's Brown Bread and Crème Fraiche
- Oat Flake Black Pudding** €5.95
with Home Made Apple and Tomato Chutney and Celeriac Remoulade

MAINS

- Mill Meats of Milltown,
28 Days Dry Aged 10oz Striploin Steak** €21.95
Hand Cut Chips and Organic Leaves served with Classic Pepper Sauce or
Garlic Butter
- Creamy Seafood Tagliatelle**..... €15.95
with Mussels, Hake, Squid and Wilted Baby Spinach
- Herb Crusted Pan Fried Silver Hake** €15.95
served with Garlic Potatoes, Wild Rocket and Sundried Tomato Dressing
- Braised Lamb Shank** €17.95
with Colcannon Mash, Winter Vegetables and Cranberry Jus
- Slow Cooked Pork Belly,**..... €15.95
Red Cabbage, Mustard Mash Potatoes and Apple Cider Sauce
- Grilled Chicken Supreme**..... €15.95
Truffle Oil Mash, Wild Mushroom Tarragon Sauce and Seasonal Vegetables
- Stuffed Butternut Squash**..... €13.95
with Couscous, Spinach, Red Peppers, Parmesan and Almond Crumb, Pesto,
Beetroot and Organic Leaf Salad

All our beef products are of Irish origin and sourced locally from Mill Meats. Our head chef, Mareks Kudla, cooks all our food to order but we trust that you will find your wait worthwhile.

SIDES

Thrice Cooked Hand Cut Chips.....	€3.50
Mash Potato	€3.50
Garlic Potato	€3.50
Sauteed Mushrooms or Onions	€3.00
Side Salad	€3.00
Couscous	€3.00
Garlic Bread	€3.00

DESSERTS

Carrot and Walnut Cake.....	€5.00
with Yoghurt Cream	
Warm Apple Pie.....	€5.00
with Cinnamon Whipped Cream	
Eton Mess,	€5.00
Strawberries, Cream, Meringue and Berry Coulis	
Chocolate Brownie.....	€5.00
with Vanilla Ice Cream and Raspberry Sauce	
Cheese Cake of the Evening.....	€5.00
served with Vanilla Ice Cream and Cream	
Irish Farmhouse Cheeseboard	1 Person €5.00 2 Persons €8.00
with Homemade Chutney, Grapes and Freshly Baked Bread	

CHILDREN'S MENU

Starters

Soup	€2.50
Tossed Salad with Bacon and Croutons.....	€2.50
Garlic Bread	€2.50

Mains €5.00

Bangers, Mash and Gravy
Chicken or Beef Burger and Chips
Chicken Gougons, Mash and Veg
Spaghetti, Tomato Sauce and Cheese
Chicken Curry and Rice
Fish Fingers, Chips and Peas

Desserts €2.50

Jelly and Ice Cream
Chocolate Brownie
Selection of Ice Cream
Fresh Fruit Salad

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Early Bird Menu

**2 Courses
& Tea/Coffee**
€18.95

**3 Courses
& Tea/Coffee**
€23.95

• Starters •

Portobello Mushroom

stuffed with Bacon, Wild Rocket and Parmesan Cheese

Chef's Soup of the Evening

Served with Homemade Brown Bread

Couscous Salad

with Roasted Pumpkin, Chick Peas,
Marinated Red Peppers, Greens and Spicy Sour Cream

Oat Flaked Black Pudding

with Home Made Apple and Tomato Chutney and Celeriac Remoulade

• Main Course •

Slow Cooked Pork Belly

Red Cabbage, Mustard Mash Potatoes and Apple Cider Sauce

Herb Crusted Pan Fried Silver Hake

served with Garlic Potatoes, Wild Rocket and Sundried Tomato Dressing

Grilled Chicken Supreme

Truffle Oil Mash, Wild Mushroom Tarragon Sauce and Seasonal Vegetables

Creamy Seafood Tagliatelle

with Mussels, Hake, Squid and Wilted Baby Spinach

8oz. Sheridan's Minute Steak

Hand Cut Chips and Organic Leaves
served with Classic Pepper Sauce or Garlic Butter

• Dessert •

Sheridan's Dessert Plate

• Tea & Coffee •