



Appetizers

<i>Irish smoked salmon, capers, fine chopped shallots & lemon vinaigrette (4.10)</i>	€9.95
<i>Duck liver mousse, Port, toast & home made red onion marmalade (1.3.10)</i>	€9.95
<i>“Antipasto” selection of Italian cured meats with kalamata olives & pickles (10)</i>	€12.95
<i>Marinated chicken, rocket, parmesan shavings, balsamic & olive oil (7.10)</i>	€7.95
<i>Bates Seafood chowder (1.2.4.7.9.14)</i>	€8.95
<i>Steamed mussels, shallots, white wine & black pepper (4.7.14)</i>	€8.95
<i>Home made fish cakes & beurre blanc sauce (1.3.7.9.10)</i>	€8.95
<i>Slow cooked pork belly, crispy black pudding, caramelised apples & jus (1.7.9)</i>	€10.95
<i>Pan fried black tiger prawns (shell on), seared scallops & spiced prawn jus (1.2.3.9.14)</i>	€14.95

Fresh Pasta & Risotto

(Served as starter or main course)

<i>Linguine with homemade beef Bolognese (1.3.9)</i>	€7.95 / €16.95
<i>Arborio risotto, smoked haddock & chives (4.7)</i>	€7.95 / €16.95
<i>Tagliatelle with smoked pancetta, peas & creamy sauce (1.3.7)</i>	€7.95 / €16.95
<i>Fusilli with chicken, broccoli, mushrooms & creamy sauce (1.3.7)</i>	€8.95 / €17.95

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Master Butcher Section

<i>Pan roasted free range chicken breast & porcini mushrooms sauce (1.7)</i>	€16.95
<i>Pork fillet medallions, potato pancakes, camembert & wild mushrooms sauce (1.3.7)</i>	€21.95
<i>Pan fried local venison loin, black pepper crust, mash & red wine sauce (7.9)</i>	€23.95
<i>Pan roasted rack of Wicklow lamb, gratin potato & rosemary jus (7.9)</i>	€25.95
<i>Pan roasted beef fillet medallions (3), grilled mushrooms & Dijon mustard sauce (7.10)</i>	€25.95
<i>“Surf-Turf” 6oz beef fillet medallions, king prawns & Madeira sauce (2.9)</i>	€25.95

From the char-grill

All our beef is certified Irish & aged for a minimum of 21 days

<i>Char-grilled 10oz strip-loin steak (7)</i>	€21.95
<i>Lamb cutlets (7)</i>	€24.95
<i>10 oz beef fillet steak (7)</i>	€26.95
Mixed grill platter: <i>Beef fillet medallion, strip-loin, lamb cutlet, pork belly & chicken (7.9)</i>	€26.95
<i>17oz Chateaubriand fillet steak for 2 people (rare) (1.7)</i>	€49.95

Char-grills served with caramelised onions, mushrooms, grilled tomato & sauce of your choice
Sauces: *Green peppercorn & brandy (1.7), Porcini mushrooms (1.7), Red wine (9), Blue cheese (7), Garlic & herbs butter, Béarnaise (7), Madeira (9), Grain mustard (7.10)*

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Fruits of the Sea

(DEPENDS ON THE WEATHER AND THE LUCK OF THE LOCAL TRAWLER MEN)

<i>Pan fried sea bass fillet, sautéed baby spinach & chives sauce (1.4.7)</i>	€21.95
<i>Baked salmon fillet, grilled asparagus & lemon butter sauce (1.4.7)</i>	€21.95
Mixed fish platter: <i>Sea bass, plaice, trout, scallops, sardines & tiger prawns (1.2.4.7.10)</i>	€26.95

All main courses served with free side of your choice

Free sides: *Hand cut home made chips (1), potatoes & vegetables (7), mixed salad (10)*

Sides: *Creamy mash (7) €3.95, Gratin potato (7) €3.95, Rocket & parmesan (7) €3.95,*

Sauté mushrooms (7.9) €3.95, Spiced broccoli 3.95

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Vegetarian

Starters

<i>Soup of the day (7.9)</i>	€5.95
<i>Buffalo mozzarella, sun dried tomatoes & basil (7.10)</i>	€7.95
<i>Poached pears, crozier blue cheese, walnuts & honey dressing (7.8.10)</i>	€7.95
<i>Glazed goat cheese, grilled courgettes, aubergines & peppers (7)</i>	€8.95

Main Courses

<i>Linguine & tomato & basil (1.3)</i>	€16.95
<i>Mixed wild mushrooms risotto (7.9)</i>	€16.95
<i>Ricotta, spinach ravioli, sage & butter emulsion (1.3.7)</i>	€16.95
<i>Potato gnocchi, tomato, basil & buffalo mozzarella (1.3.7)</i>	€16.95
<i>Aubergines bake "Parmigiana", tomato & basil (1.7)</i>	€17.95

All above main courses served with free side of your choice

Free sides: *Hand cut home made chips, potatoes & vegetables (7), mixed salad (10)*

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**Substances or products causing allergies or intolerances as listed in Annex II of Regulation (EU)
No 1169/2011**

1. Cereals containing gluten, namely: **wheat** (such as spelt and khorasan wheat), **rye**, **barley**, **oats** or their hybridised strains, and products thereof, except:
 - (a) wheat based glucose syrups including dextrose (1);
 - (b) wheat based maltodextrins (1);
 - (c) glucose syrups based on barley;
 - (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;
2. **Crustaceans** and products thereof;
3. **Eggs** and products thereof;
4. **Fish** and products thereof, except:
 - (a) fish gelatine used as carrier for vitamin or carotenoid preparations;
 - (b) fish gelatine or Isinglass used as fining agent in beer and wine;
5. **Peanuts** and products thereof;
6. **Soybeans** and products thereof, except:
 - (a) fully refined soybean oil and fat (1);
 - (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D- alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;
 - (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources;
 - (d) plant stanol ester produced from vegetable oil sterols from soybean sources;
7. **Milk** and products thereof (including lactose), except:
 - (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;
 - (b) lactitol;
8. **Nuts**, namely: **almonds** (*Amygdalus communis L.*), **hazelnuts** (*Corylus avellana*), **walnuts** (*Juglans regia*), **cashews** (*Anacardium occidentale*), **pecan nuts** (*Carya illinoensis* (Wangenh.) K. Koch), **Brazil nuts** (*Bertholletia excelsa*), **pistachio nuts** (*Pistacia vera*), **macadamia or Queensland nuts** (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
9. **Celery** and products thereof;
10. **Mustard** and products thereof;
11. **Sesame seeds** and products thereof;
12. **Sulphur dioxide and sulphites** at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
13. **Lupin** and products thereof;
14. **Molluscs** and products thereof.