SUNDAY

TO START

HOMEMADE SOUP OF THE DAY (V) €8
Served with Irish Soda Bread (6a,7,11)

CHICKEN LIVER PÂTÉ €11
Served with sourdough and red currant jelly (6a,7)

DOONBEG SEAFOOD CHOWDER €12.5
Served with Irish Soda Bread (3,6a,7,11,12)

CHICKEN, BACON & MUSHROOM VOL-AU-VENT €12
Served with side salad (6a,7,11)

GOLDEN FRIED FRENCH BRIE (V) €12
Served with side salad and cranberry sauce (6a,7,11)

THE CREAMERY CHICKEN WINGS (C)
Choose from Sweet & Sticky or Spicy Buffalo. Served with celery sticks and blue cheese dip (7,12)
small €12.5
large €18

LIMERICK HAM & POTATO CROQUETTES €12.5
Served on a bed of savoy cabbage with homemade parsley cream sauce (6a,7,9,11)

MAIN PLATES

CREAMERY RANCH SALAD €18.5
House roast chicken and crispy bacon on a bed of baby gem lettuce, Parmesan shavings, boiled egg, croutons & ranch dressing. (6a,7,11,13)

KOREAN CHICKEN SALAD €19
Crispy chicken coated in a sweet Asian marinade & sesame seed on a bed of crisp lettuce, red onion, tomato & garlic bread. (6a,7,10,11,13)

CHICKEN, BACON & MUSHROOM VOL-AU-VENT €19.5
Served with house slaw & fries. (6a,7, 9, 11)

CREAMERY CHICKEN CURRY €19.5
Served with basmati rice and a crispy poppadom. (6a)

THE IMPOSSIBLE BURGER (V) €19.5
100% plant based Pattie, cheese, lettuce, onion, Creamery secret burger sauce. Served with house slaw and fries. (6a,7,9,12,13)

CREAMERY FRIED CHICK'BURGER €20
House fried chicken breast, lettuce, red onion, Creamery secret burger sauce. Served with house slaw and fries. (6a,7,9,13)
ADD BACON + €1.5

THE BUFFALO CHICK'BURGER €20
NOT FOR THE FAINT-HEARTED: THIS IS SPICY!
House fried chicken breast in spicy & sweet honey buffalo marinade, lettuce, red onion, famous Creamery burger sauce. Served with chips and house slaw. (6a,7,9,13)
ADD BACON + €1.50

TRADITIONAL LAMB STEW (C) €19.5
Topped with creamed potato. (7,9,12) Optional: add a slice of soda bread at no extra cost. (Soda bread contains gluten 6a)

SPINACH AND RICOTTA RAVIOLI (V) €19.5
Tossed in a white wine cream sauce, Topped with a rocket & Parmesan salad, served with garlic bread. (6a, 7, 9, 11, 14) ADD CHICKEN + €4

HONEY GLAZED BACON & CABBAGE (C) €21
Baked Limerick bacon served with creamy mash potato, root vegetables, cabbage and parsley sauce. (7,9)

THE CREAMERY BACON CHEESEBURGER €21
Two 4oz beef patties with cheese, bacon, caramelised onions, lettuce, tomato, Creamery secret burger sauce. Served with house slaw and fries. (6a,7,9,13)

FISH & CHIPS €22
Beer battered Irish hake, tartar sauce, mushy peas and fries. (3,6a,9,11,13)

GRILLED FILLET OF PLAICE (C) €27
Served with your choice of; creamy mash potato **or** chips **or** boiled baby potatoes, seasonal vegetables and a lemon caper butter side. (3,7,9)

DRY-AGED STEAK
AVAILABLE TO ORDER FROM 4PM ONLY:
PRIME IRISH 10 OZ. SIRLOIN €35



Served with your choice of mash potato **or** boiled baby potatoes **or** chips, beer-battered onion ring, sautéed mushrooms and choice of sauce (garlic butter **or** pepper sauce. (6a,7,9) **PLEASE ALLOW TIME TO COOK** (dependant on your preferred temp.)

PLEASE TURN OVER FOR DESSERTS, COCKTAILS & MORE!

ASK YOUR SERVER ABOUT TODAY'S
Sunday Specials
TRADITIONAL ROASTS & LOCAL INGREDIENTS

THE CREAMERY
PUB & FOOD BARN

DESSERT

HOMEMADE ICE-CREAM €7
Trio of scoops served with chocolate sauce (6a, 7,8)

JELLY AND ICE CREAM €7.5
Vanilla soft serve ice cream (6a,7,8)

WARM STICKY TOFFEE PUDDING €8.5
Vanilla ice cream and toffee sauce (6a,7,8,11)

WARM APPLE CRUMBLE €8.5
Vanilla ice cream and custard (6a,6d,7,8,11)

HOMEMADE BREAD & BUTTER PUDDING €8.5
Vanilla ice cream and custard (6a,7,8,11)

KNICKERBOCKER GLORY €8.5
Vanilla soft serve ice cream, cream, strawberries and strawberry sauce. (7,8,11)

WARM CHOCOLATE BROWNIE €8.5
Vanilla ice cream and bueno sauce (5a,6a,7,8,11)

MALTESER CHEESECAKE €8.5
Vanilla ice cream and cream (6a,7,8)

SIDE DISHES

GARLIC DIP (C,V,11)	€1	MIXED SALAD (C,V)	€4.5
BUFFALO SAUCE (C,V,11)	€2	SEASONAL VEG (C,V,7)	€4.5
PEPPER SAUCE (V,6A)	€2	BOILED BABY POTATOES (7)	€5
HOUSE SLAW (C,V,11)	€3	PORTION OF RICE (V,C)	€5
CHIPS (C,V,9)	€4.5	HOMEMADE ONION RINGS (V)	€5
CREAMY MASH (C,V,7,9)	€4.5	GARLIC BREAD (V,6A,7)	€6

TEA & COFFEE

TEA €3.7
DECAF TEA €4.0
ESPRESSO €3.5
HERBAL TEA €3.7
AMERICANO €4.0
DOUBLE ESPRESSO €4.1
CAPPUCCINO €4.4
LATTE €4.4
FLAT WHITE. €4.0
HOT CHOCOLATE €4.5
MOCHA €4.4
ICED COFFEE €4.5
TEA FOR 2 €6.5

COCKTAILS

ESPRESSO MARTINI €13.5
Absolut vanilla vodka, Kahlúa, espresso and sugar syrup. (6a, 8)

PASSIONFRUIT MARTINI €13.5
Absolut vanilla vodka, Passoa, passionfruit, pineapple juice, lime juice and sugar syrup. Served with a shot of prosecco. (9)

WHISKEY SOUR €13.5
Jameson Black Barrell whiskey, lemon juice, bitters, egg whites and sugar. (6a, 6b, 11)

TROPICAL DAIQUIRI €13.5
Havana Club (3yr old), lime juice, passionfruit purée, strawberry purée and sugar syrup.

SOLERO €13.5
Havana Club Especial, peach schnapps, passionfruit purée, orange juice and vanilla sugar syrup.

APEROL SPRITZ €13
Aperol, soda water and topped with prosecco. (9)

COCKTAIL OF THE MONTH
Please ask your server for more details!

Don't see your favourite cocktail listed here? Please let us know or ask at the bar about classic and international cocktails! If we have the ingredients available, we will be happy to oblige when possible.

SPECIALITY COFFEE

IRISH COFFEE €9.5
OUR AWARD WINNING SPECIALITY

BAILEYS COFFEE €9.5

FRENCH COFFEE €9.5

RUSSIAN COFFEE €9.5

CALYPSO COFFEE €9.5

CREAMERY IRISH COFFEE €11.5
CLASSIC IRISH COFFEE MADE WITH OUR VERY OWN 8 YEAR AGED CREAMERY IRISH WHISKEY, BREWED & BOTTLED HERE IN CO.CLARE! SUPPORTING LOCAL ONE SIP AT A TIME.



1. Crustaceans	5. Nuts	8. Soya	11, Eggs
2. Molluscs	6. Cereal: (a) Wheat	9. Suphur Dioxide & Sulphates	12. Celery
3. Fish	7. Lactose	10. Sesame Seeds	13. Mustard
4. Peanuts			14. Lupin

(V)= Vegetarian (C) = Coeliac