

THE MARKER BAR


STARTERS & SANDWICHES

**LISCANNOR CRAB, MUSSELS
& SCALLOP CHOWDER**
Pearl Onions, Fennel & Dill €9.50

'JOHN STONE' STEAK SANDWICH
Roasted Garlic Aioli, Onion Jam, smoked
Gubeen & Rocket on toasted Ciabatta, Truffle
& Parmesan Fries €21.50

CLUB SANDWICH
Turkey, Streaky Bacon, Egg Mayonnaise,
Tomato, Lettuce, Rosemary Fries €17

BURREN SMOKEHOUSE SALMON
Organic smoked Salmon, Mesclun
and French Vinaigrette Salad,
Spinach & Parmesan Loaf, Dill Crème
Fraîche, Capers €21

VEGETARIAN CLUB SANDWICH 
Plum Tomato, Coolea Cheese, Egg
Mayonnaise, Rosemary Fries €14

BAKED TIGER PRAWNS
Tomato, Lemon, Garlic & Chilli,
Sourdough Baguette €17

MAIN COURSES

**MOROCCAN SPICED CHICKPEA
TAGINE**  
Tomato & Aubergine Stew, Coriander &
Mint Salad, Za'atar Garlic Bread €17

**THE MARKER CHAROLAIS
IRISH BEEF BURGER**
Soft Boule, Tomato Relish, Pickled Red
Onions, Bacon, Dubliner Cheddar &
Rosemary Fries €19

**GREEN SAFFRON CHICKEN
MASALA**
Chickpeas, Red Onion, Cherry Tomatoes,
Coriander, Poppadum & Basmati Rice €17
Vegetarian on request €16 

THE MARKER COD & CHIPS
Minted Crushed Peas, Tartar Sauce €19



**LINGUINE WITH PRAWNS AND
IRISH CRAB**
Chilli, Lemon & Rocket €19.50



**8 OZ 'JOHN STONE' IRISH
"BUTCHERS SECRET"**
Garlic Mushrooms, Rosemary Fries,
Peppercorn Café au Lait €25.50

EQUILIBRIUM

Finding a balanced, healthy lifestyle is something we recognise as a priority for our guests.

Executive Chef Gareth Mullins has introduced Equilibrium to our bar menu as we appreciate that our guests tastes are rapidly evolving and there is a need to provide innovative, healthy dishes that excite.

CLEANSING RAW JUICE  
Freshly Pressed Raw Juice containing
all your essential Vitamins €5.00

REFRESH SALAD  
Candied Beetroot, Orange, smoked Almond,
Edamame Beans, Cucumber, Tahini & Sumac
Dressing €14

Add Cornfed Chicken Breast or
Organic steamed Salmon €4.20

SIDES €5.00

Rosemary Fries
Spinach, Rocket & Parmesan Salad
Sweet Potato Fries, Garlic Aioli
Onion Rings, Chipotle Mayo
Seasonal Greens 

 **Vegetarian**

 **Vegan**

Our culinary team have selected the below specials today for you to enjoy in the comfort of The Marker Bar

STARTER

SMOKED HADDOCK & PRAWN FISH CAKE

Tartar Sauce, Pickles

Or

WHIPPED ST. TOLA GOATS CHEESE

Roasted Beetroot, Pecans, Chicory & Apple Balsamic

MAIN COURSE

PAN SEARED HAKE

Cannellini Beans, Chorizo, Saffron & Parsley Cassoulet, Garlic Sourdough

Or

ROAST CORN-FED CHICKEN BREAST

Champ Croquette, Petit Pois a La Francaise

DESSERT

GATEAUX OPERA

Coffee Anglaise, Chocolate Ice Cream

Or

APPLE & CINNAMON CRUMBLE

Vanilla Ice Cream

€30 per person

MARKER SIGNATURES

BUBBLE CLAWS

Flame Grilled Blue Lobster, Heirloom Tomato Salad, Summer Truffle & Parmesan Fries,
Garlic & Black Pepper Creme Fraiche

Served with a bottle of Ayala Brut Majeur Champagne

€120.00 for two people

BEEF & BORDEAUX

John Stone Chateaubriand Steak, New Season Potatoes, Sautéed Garlic Spinach, Roasted Vine Tomatoes, Peppercorn Cafe au Lait

Served with a bottle of Thomas Barton, Bordeaux Reserve

(Please allow 45 minutes for cooking)

€120.00 for two people