

Starters

West Clare white crab on toast (1, 2, 3, 9, 11, 12, 13)

Available Gluten Friendly

With mashed avocado, pickled cucumber and radish on toasted sourdough €16

Roast red pepper piperade bruschetta (2, 9, 10, 11)

Available Gluten Friendly, Vegetarian, Available Vegan

Toasted sourdough, roasted red pepper piperade, red onion, garlic, tomatoes with torn burrata, black pepper and flaky sea salt €15

Signature Irish chicken wings (1, 2, 7, 8, 9, 11, 12, 13)

Available Gluten Friendly

Choose between our homemade BBQ sauce or hot sauce with organic leaves and homemade blue cheese dip €10

Cauliflower hot wings (1, 2, 7, 8, 9, 11, 12, 13)

Vegetarian, Available Vegan

Coated in our own blend of herbs and spices with homemade hot sauce and cool blue cheese mayo €10

West Clare seafood chowder (2, 3, 5, 9, 11, 12)

Available Gluten Friendly

Fresh cod, haddock, salmon, king prawns, seasonal vegetables and chives with homemade seeded brown loaf €12

Homemade soup of the day (2, 7, 11) Available Gluten Friendly

Sourdough croutons, homemade seeded brown loaf €8.50

Brunch

Harissa baked eggs (1, 9, 11, 12, 13) Available Gluten Friendly

With chorizo, baby spinach, San Marzano tomato, butter beans and homemade Turkish flat bread €17

Poached eggs and wild mushrooms (1, 2, 9, 11)

Two poached eggs, creamed shallots, wild forest mushrooms on toasted sourdough with shaved parmesan €15

Homemade buttermilk scone (1, 2, 9, 11)

Choose between fruit or plain with cream, butter and jam €3

Juice

Choose between Apple or Orange €3

PRODUCE IN OUR KITCHEN MAY CONTAIN SOME OF THE BELOW ALLERGENS

1 – Eggs, 2 – Milk, 3 – Shellfish, 4 – Molluscs, 5 – Fish, 6 – Peanuts, 7 – Sesame seeds, 8 – Soya beans, 9 – Sulphur dioxide/sulphites, 10 – Nuts, 11 – Cereals containing gluten, 12 – Celery, 13 – Mustard, 14 – Lupine

Salads

Starter / Main

Caesar salad (1, 2, 5, 11, 12, 13) Available Gluten Friendly

Baby gem lettuce, shaved parmesan, smoked bacon, anchovies, sourdough croutons, classic Caesar dressing €8 €13
Add lemon and lime grilled chicken €11 €16.50

King prawn, orange, cucumber salad (3, 13) Gluten Friendly

With fresh mint, cranberry, coriander, green onion and pomegranate €12 €18

Avocado caprese salad (2, 9, 13) Gluten Friendly, Vegetarian

With baby vine tomatoes, baby mozzarella, baby spinach, capers, fresh basil, ground black pepper, balsamic and olive oil €10.50 €16.50

Tomato, peach and goats cheese salad (2, 10, 13)

Gluten Friendly, Vegetarian

With Caroline Rigney wild honey, crushed pistachios, parsley, baby spinach and rocket €10.50 €16.50

Sandwiches

Add Soup of the day to any Sandwich €5

Beef fillet steak sandwich (1, 2, 9, 11, 12, 13)

With peppery rocket, caramelized red onions, rocket, black pepper mayo on toasted rustic ciabatta bread €28

Southern fried chicken wrap (1, 2, 9, 11)

Panko coated Irish chicken breast, crisp baby gem, ripe plum tomato garlic mayo in a soft tortilla wrap €12

12hr Cuban pulled pork (1, 2, 6, 7, 8, 9, 11, 12, 13)

Marinated in citrus and coriander with pineapple salsa, avocado, chipotle mayo, baby gem in a French baguette €14

Collins maple BLT (1, 2, 8, 9, 11, 12, 13) Available in Gluten Friendly

Caroline Rigney free range streaky bacon, maple syrup, gem lettuce, ripe plum tomato, mustard mayo in a batch loaf €13

Toasted special (2, 11, 12, 13) Available in Gluten Friendly

Home baked honey ham, mature Dubliner cheddar cheese, red onion and ripe plum tomato in a sourdough loaf €9

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Mains

Buffalo chicken fillet burger (1, 2, 7, 8, 9, 10, 11, 12, 13)

Golden fried buttermilk chicken fillet, house hot sauce mayo, slaw, baby gem in a toasted brioche bun, chunky or skinny fries €20

8oz beef burger (1, 2, 7, 9, 11, 13)

Baby gem, red onion, smoked bacon, tomato relish, cheese with chunky or skinny fries €20

CLASSIC – with classic homemade burger sauce

CHORIZO – with fried chorizo mayo

BLUE CHEESE – with Cashel blue cheese mayo

Extra Burger Toppings: Bacon, Pulled pork (8, 11), Slaw (1, 2) - €4.50

Cathal Sextons ale battered fish & chips (1, 2, 5, 9, 11)

Fresh hake in beer batter, smashed peas, homemade tartar sauce and lemon with a choice of chunky or skinny fries €20.50

Caroline Rigney's Farm free range pork

sausages & mash (1, 2, 9, 10, 11, 12, 13)

Served with creamy green onion mash, buttered green cabbage and caramelized onion gravy €18

Chicken Korma with toasted almonds (2, 7, 8, 10, 11, 12, 13)

With basmati rice, naan bread & mint crème fraise €17

Roast of the day (Dependant on dish)

Roast of the day served with creamed mash potatoes, buttered seasonal vegetables, homemade sauce or gravy €18

Extra side orders:

Tossed salad (13)	€4	Buttered greens (2)	€4.50	Mash potato (9)	€4.50
Skinny chips (9, 11)	€4.50	Chunky chips (9, 11)	€4.50	Mixed veg (2)	€4.50
Pulled Pork (8, 11)	€4.50	Sweet potato fries (9, 11)	€6	Slaw (1, 2)	€4.50

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Vegetarian / Vegan Mains

Spinach and ricotta tortellini (1, 2, 9, 11, 12)

With rich tomato sauce, garlic bread, dressed rocket and parmesan cheese

€22

Cauliflower hot wings (1, 2, 7, 8, 9, 11, 12, 13)

Vegetarian, Available Vegan

Coated in our own blend of herbs & spices with homemade hot sauce, cool blue cheese mayo & sweet potato fries

€17

Vegan mushroom bruschetta (2, 9, 10, 11) Available Gluten Friendly,

Vegetarian, Vegan

Toasted sourdough, roasted red pepper piperade, seasoned wild forest mushrooms, vegan cheese, extra virgin olive oil, black pepper

€15

Plant based vegetable burger (7, 8, 9, 11) Vegetarian, Vegan

Gem lettuce, sundried tomato, red onion, a classic burger sauce or vegan mayo and a choice of chunky or skinny fries

€18

Vegetable Korma with toasted almonds

(2, 7, 8, 10, 11, 12, 13) Vegetarian Only

With basmati rice, naan bread & mint crème fraise

€16

Sweet potato falafel (7, 8, 9, 10, 11, 12, 13) Vegetarian, Vegan

With crushed avocado, roast tomatoes, red onion on toasted sourdough

€16

False chicken wrap (1, 2, 9, 11) Vegetarian, Available Vegan

Salt and chili false chicken strips with gem lettuce, roast tomato and garlic mayo or vegan mayo

€15

Extra side orders:

Tossed salad (13)	€4	Buttered greens (2)	€4.50	Mash potato (9)	€4.50
Skinny chips (9, 11)	€4.50	Chunky chips (9, 11)	€4.50	Mixed veg (2)	€4.50
Pulled Pork (8, 11)	€4.50	Sweet potato fries (9, 11)	€6	Slaw (1, 2)	€4.50

We do not accept electronics tips or add a service charge to your bill

All cash tips are fully allocated amongst front of house service staff based on the number of hours worked each week

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Kids Menu

(Under 12 years old ONLY)

Kids fillet of fish & chips (1, 2, 5, 9, 10, 11)	€9.95
Kids bangers and mash with baked beans (11, 14)	€8.95
Kids chicken fillet with gravy, peas & mash potato (9, 12)	€8.95
Homemade kids chicken tenders & skinny chips (1, 2, 11)	€8.95
Homemade kids' burger served & skinny chips (1, 2, 11, 13)	€8.95
Kids pasta with butter (1, 2, 9, 11)	€6.50
Add chicken breast strips	€4.50

Kids Desserts

(Under 12 years old ONLY)

Hot chocolate and marshmallows with a mini homemade dessert, choose from	€6.95
Mini salted caramel cheesecake (2, 8, 11)	
Mini Belgian chocolate brownie (1, 2, 6, 9, 10, 11)	
Mini sticky toffee pudding (1, 2, 11)	
Kids strawberry Eaton mess (1, 2)	€5.50
Kids ice-cream bowl with homemade gingerbread man (1, 2, 11)	€4.95
Hot chocolate and marshmallows	€4.95
Homemade chocolate chip cookie (1, 2, 11)	€3.50
Add an extra scoop of ice-cream to any dessert above (1, 2)	€2.50

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Desserts

All our desserts are made in-house

Homemade apple & vanilla crumble (1, 2, 10, 11)

Served with blackberry, brown sugar crumble, vanilla bean ice-cream and crème anglaise €9

Salted caramel cheesecake (2, 8, 11) Vegetarian

Served with salted caramel ice-cream and toffee sauce €9

Classic sticky toffee pudding (1, 2, 11) Vegetarian

With vanilla bean ice cream and bourbon butterscotch sauce €9

Vanilla bean crème brûlée (1, 2, 10, 11)

Vegetarian, Available Gluten Friendly

Served with rich vanilla bean ice-cream €9

Collins signature Belgian chocolate brownie

(1, 2, 6, 9, 10, 11) Vegetarian

Served with vanilla bean ice-cream & chocolate lava sauce €9

Selection of Irish dairy ice-cream (1, 2, 10, 11)

Vegetarian, Available Gluten Friendly

With berry compôte, chocolate sauce & Chantilly cream €7

Hot chocolate and marshmallows with a mini homemade dessert, choose from €6.95

Mini salted caramel cheesecake (2, 8, 11)

Mini Belgian chocolate brownie (1, 2, 6, 9, 10, 11)

Mini sticky toffee pudding (1, 2, 11)

Americano with a mini homemade dessert, choose from €6.50

Mini salted caramel cheesecake (2, 8, 11)

Mini Belgian chocolate brownie (1, 2, 6, 9, 10, 11)

Mini sticky toffee pudding (1, 2, 11)

Homemade chocolate chip cookie (1, 2, 11) €3.50

Add an extra scoop of ice-cream to any dessert above (1, 2) €2.50

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