



## WELCOME TO NO. THREE OLD BAR & RESTAURANT

We hope you enjoy your experience with us here in Collon. We are delighted with the opportunity to create something new at the original premises of The Forge Gallery & Restaurant and we would love to hear your feedback.

Enjoy your visit.

MARTINA & WAYNE

At No. Three Old Bar & Restaurant we do our best to support local producers when possible. The majority of our meats & fish are sourced locally (R. Lambe & Sons, Tullyallen) and we encourage you to try our range of drinks from local Breweries & Distilleries such as The Listoke Distillery & Gin School, The Boyne Brewhouse, Boann Distillery, Jack Cody's Brewery, Dan Kellys Cidery & The Carlingford Brewing Company.

If you have any allergens/dietary needs please inform your server and  
We will do our best to accommodate you.

*(V) = Vegetarian (V+) = Vegan (GF) = Gluten Free (O) = Option*

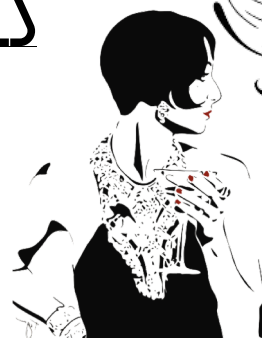
We also stock Gluten Free Pastas, Breads & Dairy Free Alternatives



# PRE DINNER COCKTAILS & APERITIFS

"The decline of the Aperitif may well be  
one of the most depressing phenomena of  
our time"

LUIS BUNUEL



## PROSECCO COCKTAILS

**BELLINI**  
Prosecco &  
Pureed Peaches  
€8.50

**KIR ROYAL**  
Blackcurrant  
Liqueur topped  
with Prosecco  
€8.50

**ROSSINI**  
Prosecco &  
Pureed Strawberries  
€8.50

**PASSIONFRUIT MIMOSA**  
Prosecco &  
Pureed Passionfruit  
€8.50

**MIMOSA**  
Prosecco  
& Orange Juice  
€6.50

**APEROL SPRITZ**  
Bitter Orange  
Aperol, Soda  
Water & Prosecco  
€11.50

**FRENCH 75**  
Bombay Gin, Prosecco  
& Lemon Juice  
€9.95

**PROSECCO**  
Glass of  
Prosecco  
€8.50

## PRE-DINNER COCKTAILS

**OLD FASHIONED**  
Bulleit Bourbon, Orange  
& Angostura Bitters  
€9.50

**BLOODY MARY**  
Absolut Vodka, Tomato Juice,  
Lemon Juice, Worcestershire  
Sauce, Tabasco, Horseradish  
€10.50

**SLOE GIN FIZZ**  
Plymouth Sloe Gin,  
Lemon Juice & Soda Water  
€11.00

**AVIATOR**  
Aviation Gin, Maraschino Liqueur, Crème de Violette,  
Lemon Juice & Maraschino Cherry  
€11.50

**NO. THREE MARTINI**  
Ungava Canadian Gin, Sweet & Dry  
Vermouth & Pimiento Olives  
€11.50

**BLOOMSBURY BRAMBLE**  
Listoke 1777 Gin, Crushed  
Ice, Raspberry Liqueur &  
Crème De Cassis  
€11.00

**NEGRONI**  
Tanqueray, Campari  
& Sweet Vermouth  
€11.00

## STARTERS

### COCKLES & MUSSELS

Cockles, Mussels & Clams with  
French Salami, Pimiento Coulis,  
Parmesan & Cherry Tomato  
Focaccia €10.95 (GFO)  
wine recommendation:  
keenan's bridge chardonnay

### SRIRACHA PRAWNS

Sriracha Grilled Prawns  
with Garlic Lime Aioli &  
Mango Salsa €9.95 (GF)  
wine recommendation:  
villa huesgen riesling

### MUSHROOM MILLE-FEUILLE

Forest Mushroom & Potato Stack with  
Mushroom Duxelle, Sundried Tomato  
& Coconut Roast Mediterranean  
Vegetable Puree €8.50 (GF, V+)  
wine recommendation:  
dominus pinot grigio

### CROQUETTES

Chicken & Chorizo Croquettes  
with Romesco, Barbecue  
Aioli, Rocket, Parmesan &  
Chorizo Jam €9.50  
wine recommendation:  
montepulciano d'abruzzo

### DUCK LEG CONFIT

Duck Leg Confit in a Soy &  
Black Bean Stir Fry of Baton  
Vegetables €13.50 (GF)  
wine recommendation:  
muriel rioja crianza

### MACKEREL PINTXO

Smoked Mackerel Paté,  
Bloody Mary Jelly, Lemon  
Tabasco Curd & Toasted  
Sourdough €11.95 (GFO)  
wine recommendation:  
keenan's bridge chardonnay

### ITALIAN FRANCINI

Cauliflower, Garden Pea & Roasted  
Pepper Breaded Rice Ball with Red  
Onion Marmalade, Burnt Parsnip  
Puree & Parsnip Crisp €9.00 (V+)  
wine recommendation:  
badet & clement blanc

### CRAB & LOBSTER

Crab Claws, Slipper Lobster, Chilli,  
Garlic Butter, Cherry Tomato, Torn  
Bread & Rocket €16.50 (GFO)  
wine recommendation:  
abadia de san campio albariño

### SOUP

Soup of the Evening  
with gently warmed  
Guinness Brown  
Bread €6.50  
(GFO, V,  
V+O)







## MAIN COURSES

"A Recipe has no Soul.  
You as the Cook, must  
bring Soul to the Recipe"  
THOMAS KELLER



### SEA BASS

Seared Sea Bass with buttery Lemon & Pea Mashed Potato, Mixed Seafood, Ricotta & Crab Cannelloni with & Spinach & Tomato Velouté €24.50  
*glass recommendation: abadia de san campio albariño*  
*bottle recommendation: nelkarisi mtsvane*

### CHICKEN SUPREME

Oven Roasted Chicken Supreme stuffed with Sweet Potato & Chorizo Puree served with Prosciutto wrapped Green Beans, Sour Cream & Cauliflower Mash & a Port Mustard Sauce €22.50 (GF)  
*glass recommendation: badet & clement blanc*  
*bottle recommendation: jean-rémy haeffelin pinot gris*

### INDIAN CHANA MASALA

Coconut, Red Pepper & Chickpea Chana Masala, Wilted Spinach, Spiced Rice & Toasted Sourdough €16.00 (GFO, V+O) (Add Chicken €2.50/Add Prawn €3.50)  
*glass recommendation: villa huesgen riesling*  
*bottle recommendation: aimé boucherouvray*

### PAPPARDELLE

Wild Boar Ragù stewed in a Tomato & Red Wine Sauce served with Egg Pappardelle Pasta, Mascarpone Quenelles & Parmesan Cheese €24.95 (GFO)  
*glass recommendation: andean malbec*  
*bottle recommendation: feast seméli agiorgitiko*

### FALAFEL STUFFED AUBERGINE

Aubergine with Chickpea Falafel, Red Pepper Hummus, Spanish Piquillo Peppers & Chimichurri Sauce €16.50 (V+, GF)  
*glass rec: badet & clement rouge*  
*bottle rec: legendary fetească neagră*

### SEARED DUCK BREAST

Pan Seared Silver Hill Duck, Root Vegetable Gratin with a Panko & Boyne Valley Blue Cheese Crust, Honey sautéed Beetroot, Mango Puree & Plum Sauce €24.50 (GFO)  
*glass rec: muriel rioja crianza*  
*bottle rec: sant'antonio valpolicella nanfré*

### RACK OF LAMB

Spinach & Mint crusted Rack of Lamb, Aubergine Garlic Caviar, Carrot & Cumin Puree, Crushed Apple & Celeriac, Glazed Baby Carrots & Red Wine Jus €26.50 (GFO)  
*glass recommendation: montepulciano d'abruzzo*  
*bottle recommendation: paul dolan zinfandel*



## PRIME BEEF CUTS

### 8OZ FILLET

8oz Fillet with a Whiskey Cheese, Leek & Potato Rosti, Honey Squash Puree, Roasted Red Onion & a Rioja Reduction €31.50 (GF)  
*glass rec: muriel rioja crianza*  
*bottle rec: compte de lupé pinot noir*

### 10OZ RIB EYE

Argentine Style 10oz Rib Eye with Cubed Potatoes, Pork Chicharrón, Asparagus, Chimichurri Sauce & Drummond House Garlic €26.50  
*glass rec: andean malbec*  
*bottle rec: angove long row shiraz*

### 12OZ SIRLOIN

12oz Sirloin with Onions, Mushrooms, Tomato Salsa & Hand Cut Chips with your choice white wine & mushroom sauce, brandy peppercorn sauce or garlic butter €28.50  
*glass rec: neblina cabernet sauvignon*  
*bottle rec: château haut-bailan graves*

Garlic Butter Slipper Lobster Surf & Turf (Single €4.50/Double €8.00) (GF)

## SIDES

Tomato & Parmesan Salad €4.50 (GF)  
Piquillo Peppers with Chimichurri Sauce €4.50 (GF, V+)  
Sweet Potato Fries €4.00  
Hand Cut Chips €4.00

Sour Cream & Cauliflower Mash €4.50 (GF, V)  
Asparagus & Coconut Roast Mediterranean Vegetable Puree €4.50 (GF, V+)  
Turmeric Rice €4.00 (GF)  
Root Vegetable Gratin €4.50