



# THE PINS

## GASTRO PUB

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### STARTERS

#### CHICKEN WINGS\* €13.95

maple & bbq glaze or spicy hot sauce (1,4,6,12)

#### PAN FRIED ARGENTINIAN RED PRAWN\* €17

homemade chorizo, garlic and herb butter, grilled focaccia (1a, 2, 7)

#### HONEY INFUSED WHIPPED GOATS CHEESE, HEIRLOOM TOMATOES\*. €13.50

pickled shallots, basil pesto, pizza dozzina puff bread. (1,7,8,12)

#### WEST COAST SEAFOOD CHOWDER\* €11.5

salmon, prawns, cod, mussels, smoked haddock, brown bread (2,4,7,9,12,14)

#### SALT AND PEPPER FRIED CALAMARI. €14

capers, black olives, sweet chilli aioli. (3,12,14)

#### SOUP OF THE DAY\* €8.5

brown bread (1a,7)

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### GREENS

#### BEETROOT & FETA SALAD\* €15.5

mixed leaf, sea salted baked beetroot, feta cheese, mandarin orange, mixed seeds, honey mustard (7,10,12)

ADD PRAWNS - €9 (2)

#### CAJUN CHICKEN AND AVOCADO CAESAR SALAD \* €18.5

baby gem lettuce, cherry tomatoes, crispy bacon, parmesan, croutons, creamy caesar dressing (1a,3,4,7,10,12)

#### SHREDDED DUCK CONFIT SALAD\*. €16.95

crispy gem lettuce, julienne of vegetables, cherry tomatoes, crispy onions, toasted peanuts, lime, ginger and soy dressing.

(1,4,5,6,9,11,12,14)

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### MUSSELS

served steamed with your choice of sauce and french fries with aioli dip

ALL €23.95

#### MUSSELS- MOULES BARNA\*

creamy white wine sauce (3,7,12,14)

#### MUSSELS-MOULES DELHI\*

Kerala curry, coconut, tomato, lime (3,4,12,14)

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Although all due care is taken during meal preparation, Cross contamination risks are possible.

\*Indicates can be made gluten free if requested



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## MAINS

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### PENNE PASTA ARRABIATA €23

pomodoro tomato sauce, cherry tomato, red chilli and parmesan (1,7)(V)  
add chicken - €3.5

### SEAWEED BATTERED FISH & CHIPS (GF) €24.5

salad garnish, Tartar Sauce and mushy peas (3,4,7,12)

### PANKO CRUMBED AUBERGEINE, SPICED LENTILS €23.50

pineapple relish, jalapeno yoghurt, fresh vegetable salad. (1,3,7,12)

### MONKFISH VADOUVAN PRAWN CURRY\* €32.5

sweet potato, lentils, broccoli, crispy chickpeas, coriander, steamed basmati rice (4,7,12,14)

### SLANEY VALLEY IRISH LAMB\* €31.5

carrot puree, peas, baby turnips, broad beans, salsa verde, lamb jus. (7,9,12)

### ROASTED IRISH CHICKEN SUPREME\* €26.50

herb new potatoes, summer beans, grain mustard cream sauce. (7,9,10,12)

### IRISH BLACK ANGUS RIB-EYE STEAK\* €38

shallots, bacon lardon, mushrooms, home-made onion rings, chips and pepper sauce OR Garlic butter (6,7,12)  
surf 'n' turf it with argentinian red prawns, with garlic & herb butter (2,7) €8

### GRILLED SEABASS FILLET, WARM ORZO PASTA . €29.95

summer vegetables, gremolata and olive oil (1,4,7,12)

### 6OZ HEREFORD DRY AGED BURGER\* €22.95

swiss cheese, bacon chilli jam, pickled shallots, garlic mayo, toasted potato bun, house fries (1,3,7,12)

### GRILLED CHICKEN BURGER\* €22.95

cajun chicken breast, jalapeño peppers, tomato, onions, cheese, chipotle mayo,  
homemade pineapple chutney, on a sourdough bun with fries (1a,3,7,10,11,12)

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## SIDES

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FRIES\* €5.5

PARMESAN TRUFFLE FRIES\* €7 (7)

PESTO FRIES\* €7 (7,8)

SWEET POTATO FRIES €6 (1A)

SEASONAL VEG\* €6 (7)

MASH POTATOES\* €5 (7)

SIDE SALAD\*€5 (10,12)

WEDGES €6.5 (1A,3,7,12)

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### TO SHARE

#### PIZZA DOZZINA GARLIC BREAD\* €13.75

Mozzarella, parmesan, roast garlic puree, chives, rocket, and house garlic mayo (1a,3,7,12)

#### CHEESEBOARD\* €25

cashel blue, gubbeen oak smoked, ardsallagh goats cheese, served with sheridan's gourmet crackers, chutney, (1a,7,8,12)

#### CHEESE & MEAT BOARD\* €34

selection of cured meats and artisanal cheeses accompanied with sheridan's gourmet crackers, chutney, (1a,7,8,12)

#### ROAST GARLIC AND LEMON HUMMUS\* €8.5

pizza dozzina puff bread (1a,11)

### PIZZA

with stone from Vesuvius our pizza oven is affectionately known as pizza dozzina (italian for twelve) and we are proud to bring a taste of napoli to your table! extra toppings €1.5

#### SMOKEHOUSE\* €19.5

bbq sauce, bacon lardons, roast chicken, caramelised White onion, smoked cheese & fresh corriander(1a,4,7)

#### BARNARITA (V)\* €17.5

tomato, buffalo mozzarella and freshly torn basil (1a,10)

#### QUATTRO FORMAGGI (V)\* €19.5

cream sauce, goats cheese, buffalo mozzarella, cashel blue and parmesan (1a,10)

#### PEPPERONI\* €18.5

tomato, mozzarella & pepperoni (1a,10,12)

#### TORINO\* €19.5

tomato, mozzarella & pepperoni, smoked pancetta onion, chilli, oregano (1a,10,12)

#### VESUVIO\* €18.5

tomato, mozzarella, ham & mushroom (1a,10)

#### CHICKEN\* €18.5

roast chicken, red onion, sundried tomatoes, basil mayo & rocket (1a,7)

#### HAWAIIAN\* €18.5

ham & pineapple (1a)

#### BBQ CHICKEN\* €19.5

roast chicken, bbq sauce, pancetta lardons, red onion sliced, relish & jalapenos (1a,4,7,9,10)

#### SMOKY SAUSAGE\* €19.5

roast red pepper, italian sausage, fresh red chilli & crispy bacon (1a)

#### HOT HONEY PEPPERONI\* €18.5

tomato, chianti pepperoni, chilli infused honey (1,1a,7)

#### BARNA CROSSROADS\* €18.5

basil pesto, tomato sauce, roast chicken, mozzarella, sweetcorn, cherry tomato & roasted red pepper(1a,7,8,10)

#### FARMHOUSE\* €19.5

tomato sauce, mozzarella, goats cheese, red onion relish, chianti pepperoni, basil pesto & parmesan shavings (1a,7,12)

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### DESSERTS

€10.50

**TWO TONE CHOCOLATE MOUSSE CAKE\* (V)**  
raspberry sorbet & raspberry crumb (6)

**LAYERED BANOFFEE PIE.**  
banana, dulce de leche, crumble, chocolate shavings, whipped cream (1,7)

**SUMMER SUNDAE.**  
lemon curd, shortbread, mixed berries, fruit coulis, vanilla gelato (1,3,7)

**SELECTION OF ICE CREAMS & SORBETS €9.95**  
see todays specials for selection of flavours and vegan sorbets, toasted nuts  
(2,3,7,8)

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## TO NOTE

If you have a specific dietary requirement, please advise your server.  
We are proud to support the following suppliers:

**Moycullen + Galway Bay Seafoods.**  
**Meats are Irish + Supplied by**  
**Sean Feeney of Spiddal,**  
**Morgan McGuire of Ballinasloe,**  
**James McGeough of Oughterard**  
**and the Prime Irish Hereford Beef Society.**

**Our mussels are the Blue Mussel (Mytilus edulis) native to Irish waters and the main species cultivated by the Irish aquaculture Industry.**

**This mussel thrives in the cold temperature waters off the Irish coast.**

**PLEASE ASK YOUR SERVER FOR DAILY SPECIALS**  
**ALL TIPS GO DIRECTLY TO STAFF MEMBERS**

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## WINES

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### WHITE -GL 175ML

576 Calabuig, macabeo, valencia, spain - gls €10.5 btl €40

A fresh, easy-drinking wine made from Macabeo grapes, offering light citrus, green apple, and subtle floral notes with a crisp, clean finish.

502 Les sauterelles, sauvignon blanc, loire valley, france - gls €11 btl €42

A bright, zesty Sauvignon Blanc with lively citrus, gooseberry, and fresh herb notes, balanced by crisp acidity and a clean mineral finish.

541 Alpine rift, sauvignon blanc, marlborough, new zealand - gls €13 btl €50

A vibrant, aromatic wine bursting with tropical fruit, lime, and passionfruit notes, balanced by crisp acidity and a refreshing finish

507 Magnolia, pinot grigio, d' abruzzo, italy - gls €11 btl €42

A light, crisp Pinot Grigio with delicate pear, citrus, and white flower notes, finishing clean and refreshing.

547 Carole, chardonnay, pays doc, france - gls €12 btl €46

A smooth, fruit-forward Chardonnay with ripe peach, citrus, and subtle vanilla notes, balanced by a soft, rounded finish.

### SPARKLING GL 150ML

114 Bellino, prosecco d.o.c. italy gls €11 btl €55

A lively, refreshing Prosecco with delicate bubbles and notes of green apple, pear, and citrus, finishing crisp and lightly floral.

### ROSÉ GL 175ML

504 Cala rey, tempranillo, castilla, spain gls €10 btl €38

A fresh, vibrant rosé with bright strawberry and red berry notes, balanced by crisp acidity and a light, refreshing finish.

### RED GL 175ML

677 Calabuig, tempranillo, valencia, spain - gls €10.5 btl €40

A bold, structured red with ripe dark fruit, subtle spice, and smooth tannins, finishing rich and lingering.

656 Sopenia, malbec, mendoza, argentina - gls €14 btl €54

A full-bodied Malbec with ripe plum, blackberry, and subtle chocolate notes, balanced by smooth tannins and a lingering finish

614 Les argelières, pinot noir, pays doc, france - gls €12 btl €46

A light to medium-bodied Pinot Noir with red cherry, raspberry, and subtle earthy notes, finishing smooth and elegant.

728 Magnolia, montepulciano, d' abruzzo, italy - gls €11 btl €42

A medium-bodied red with ripe cherry, plum, and subtle spice, balanced by soft tannins and a smooth, approachable finish.

732 Musar jeune, syrah, cinsault, lebanon - gls €15 btl €58

A fresh, vibrant red with juicy red and dark berries, subtle spice, and soft tannins, finishing smooth and approachable.

### ALCOHOL FREE GL 175ML

598 white - Natureo, muscat, Penedès, Spain - gls €8 btl €30

A fragrant, alcohol-free wine bursting with floral and citrus notes, offering a sweet, refreshing, and aromatic finish.

104 sparkling - Pizzolato prosecco, glera, veneto, italy - gls €8 btl €30

A lively, sparkling Nosecco with crisp green apple, pear, and floral notes, finishing light and refreshing.

600 red - Natureo, syrah, penedès, spain - gls €8 btl €30

A rich, alcohol-free red with ripe berry and subtle spice notes, smooth tannins, and a soft, approachable finish.



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### WINES

## FROM BLACKTHORNS MASTER WINE LIST

### SPARKLING

112 Albert Mann, Cremen D'Alsace, France NV €100

This is a refined sparkling wine made using the traditional method, typically from a blend of local varieties such as Pinot Blanc, Auxerrois, and Pinot Gris. It offers fresh aromas of green apple, citrus, and white flowers, with subtle brioche notes from time spent on the lees. On the palate it is crisp and elegant with fine bubbles, bright acidity, and a clean, refreshing finish.

102 Sophie Baron, Grande Reserve, Champagne NV €130

Sophie Baron Grande Réserve Champagne is a classic Champagne blend, typically made from Pinot Noir, Chardonnay, and Pinot Meunier using the traditional method. It offers lively aromas of green apple, citrus, and white flowers, with subtle notes of brioche and toasted almond from ageing on the lees. The palate is crisp and elegant with fine bubbles, balanced acidity, and a long, refreshing finish.

### WHITE

525 Terras Gauda, Albarino Rias Baixas, Spain 2021 €59

This is a fresh and aromatic white wine made primarily from Albariño grapes blended with Loureiro and Caiño Blanco grown in the O Rosal Valley. It offers bright citrus and stone-fruit aromas—such as mandarin, peach, pear, and orange peel—alongside floral and mineral notes, creating a crisp, balanced palate with lively acidity. The wine is well known for pairing beautifully with seafood and shellfish, reflecting the Atlantic coastal character of the Rias Baixas region.

517 Albert Mann, Riesling/Muscadelle, Alsace, France 2020 €54

This is a fragrant white blend combining Riesling's crisp acidity with the intensely aromatic character of Muscat. It typically shows bright citrus, peach, and floral notes—often with hints of orange blossom, grape, and fresh herbs—alongside a subtle mineral edge typical of Alsace terroir. The palate is lively and fresh, with balanced acidity and a clean, expressive finish that pairs well with seafood, light salads, or aromatic Asian dishes.

588 Clarendelle, Sauvignon Blanc/Semillon, Bordeaux 2019 €64

Clarendelle Bordeaux Blanc from Bordeaux, France, is an elegant white blend primarily of Sauvignon Blanc and Sémillon, sometimes with a small amount of Muscadelle. It shows bright citrus and floral aromas—such as lemon, grapefruit, acacia, and white blossom—alongside notes of peach, pear, and tropical fruit. On the palate it is fresh yet rounded, with lively acidity from Sauvignon Blanc balanced by the richer texture of Sémillon and a mineral, lingering finish. Pairs wonderfully with shellfish.

555 Alejairén Crianza, Airén, La Mancha, Spain 2023 €70

This is an unusual oak-aged white wine made from the native Airén grape, a variety more often used for simple or bulk wines. Aging in oak barrels adds complexity, giving aromas of ripe apple, citrus, vanilla, toasted nuts, and subtle spice. The palate is fuller and creamier than typical Airén wines, balanced by fresh acidity and a long, smooth finish. Great with grilled fish and lighter chicken dishes.

571 Paul Cluver, Seven Flags, Chardonnay, Elgin, South Africa 2017 €150

Paul Cluver Seven Flags Chardonnay from Elgin, South Africa, is a flagship cool-climate Chardonnay made from some of the estate's oldest vineyards, planted in 1987. The wine shows complex aromas of citrus, white peach, pear, and melon layered with subtle notes of toast, vanilla, and brioche from French oak ageing. On the palate it is elegant and concentrated, with bright acidity, a mineral backbone, and a long, refined finish that reflects the distinctive terroir of the Elgin Valley. Paired well for grilled vegetables, seafood risotto and cheese platters.

523 Condrieu, Bott, Viognier, Rhone Valley, France 2020 €185

This is a luxurious white wine made entirely from Viognier grown on the steep granite slopes of the Condrieu appellation. It is intensely aromatic, offering notes of ripe peach, apricot, honeysuckle, and orange blossom with hints of spice and almond. The palate is rich and silky with a full body, balanced by freshness and a long, fragrant finish typical of great Condrieu wines. Goes wonderfully well with Duck dishes with fruit and rich seafood dishes.



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## FROM BLACKTHORNS MASTER WINE LIST

### RED

#### 628 Dominique Gruhier, Bourgogne, Pinot Noir, Côte de Grisey, Épineuil 2023 €92

This is an expressive Pinot Noir showcasing the finesse of this small northern Burgundy terroir. It offers bright red fruit aromas—cherry, raspberry, and cranberry—layered with subtle earthy, floral, and spice nuances. The palate is elegant and balanced, with silky tannins, fresh acidity, and a long, refined finish that highlights the vineyard's mineral character. You can pair this with poultry, game, lamb and pork.

#### 664 Pesquera, Crianza, Ribera del Duero 2021 €78

Pesquera Crianza from Ribera del Duero, Spain, is a classic Tempranillo-based red wine, aged in oak to develop complexity and depth. It displays rich aromas of dark cherry, plum, and blackberry, layered with vanilla, spice, and subtle toasted notes from barrel aging. On the palate it is full-bodied yet elegant, with smooth tannins, balanced acidity, and a long, persistent finish that reflects the structure and intensity typical of Ribera del Duero wines. Paired with grilled fuller red meats such as beef, roasted lamb and hearty vegetable dishes.

#### 684 Matsu, El Viejo, Toro, Spain 2019 €120

This wine is a bold, single-varietal Tempranillo (locally called Tinta de Toro) wine, known for its intense concentration and rustic character. It offers powerful aromas of ripe black cherry, plum, and blackberry, complemented by notes of leather, spice, and earthy minerality. On the palate it is full-bodied and structured, with firm tannins, balanced acidity, and a long, lingering finish that reflects the robust terroir of the Toro region. Great with rich stews and braises.

#### 712 O' Dwyer, 'Limited Release', Clare Valley, Australia 2014 €100

O'Dwyer "Limited Release" Shiraz from Clare Valley, Australia, is a small-batch, premium expression of the region's signature grape. It exhibits vibrant aromas of blackberry, dark cherry, and plum, complemented by spice, pepper, and subtle oak nuances like vanilla and toast. The palate is full-bodied and structured, with ripe, velvety tannins, balanced acidity, and a long, expressive finish that captures the intensity and elegance of Clare Valley Shiraz paired with rich steak dishes, game and barbecued meats. .

#### 716 Il Crinale Di Cavino, Offida Rosso, Trepuntozero, Italy 2012 €90

This is a vibrant red wine from the Marche region, made primarily from Montepulciano and other local varieties, crafted with a modern, fruit-forward style. It offers expressive aromas of red cherry, raspberry, and plum, accented by subtle herbal and spice notes. On the palate it is fresh and balanced, with soft tannins, bright acidity, and a smooth, lingering finish that reflects the elegance of Marche reds. Paired with pasta and tomato based dishes, pizza and rustic style dishes.

#### 754 Chateau Lafleur-Gazin, Pomerol 2006 €130

Château Lafleur-Gazin from Pomerol, France, is a refined Bordeaux red, predominantly Merlot with some Cabernet Franc, exemplifying the elegance of the Pomerol appellation. It offers intense aromas of black cherry, plum, and blackberry, layered with hints of truffle, cocoa, and subtle oak spice. On the palate it is silky and structured, with polished tannins, balanced acidity, and a long, lingering finish that reflects the sophistication and depth typical of top Pomerol wines. Made for rack of lamb, cheese and meat platters, beef fillet.

#### 779 Château Carbonnieux, 'Cru Classe de Graves' Pessac Leognan 2018 €130

Château Carbonnieux "Cru Classé de Graves" from Pessac-Léognan, Bordeaux, France, is a distinguished red Bordeaux, primarily a blend of Cabernet Sauvignon and Merlot, reflecting the gravelly terroir of Graves. It displays aromas of blackcurrant, plum, and dark cherry, complemented by subtle notes of cedar, tobacco, and earthy spice from careful oak ageing. The palate is elegant and structured, with refined tannins, balanced acidity, and a long, harmonious finish that highlights the finesse and complexity characteristic of Pessac-Léognan reds. Classic pairing with beef, game, mushroom and earthy dishes.