

# Cruises

circa 1658

BAR & RESTAURANT

– dinner menu –

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Cruce House (Cruises Pub) was built in 1658 by John Cruce. He was an English Settler and merchant who had settled in Ennis prior to the rebellion of 1641. He was one of the defenders of Ballyalla Castle and his disposition on the events leading to the siege is recorded in the Court of Limerick. Unlike many of the other English Settlers he returned to Ennis in 1658 continued his business as a merchant and leased lands around Ennis. The house was converted to a Public House in 1993. Since then Cruises has been famous for its links to Irish Traditional Music & has hosted sessions with most of the great Irish Musicians of the last twenty years.

Ennis Friary (located beside Cruises) is a late thirteenth century Franciscan Friary, founded by the O'Briens. The Friary was once home to over 300 Franciscan Friars and 600 students. It was established in 1240 when the Franciscans (a Catholic Order) were invited to the area and given land by Donncha O'Brien, King of Thomond. The town of Ennis developed around the Friary. It has recently been renovated & is a must visit when in Ennis.



### START

<b>CHICKEN CAESAR SALAD</b> Chicken, baby gem, smoked bacon lardons, croutons, parmesan and homemade Caesar dressing (G),(E),(F),(M)(MU)	€7.00
<b>TODAY'S SEASONAL SOUP</b> Please ask your server for details served with homemade Guinness bread (CL)(G)(M)(S)	€5.00
<b>CRUISES FISH CHOWDER</b> Local fresh and smoked fish, in a creamy base, served with Guinness bread (CL)(G)(M)(MO)(F)	€6.50
<b>SMOKED SALMON PLATTER</b> Connemara smoked salmon, smoked cream cheese, capers and homemade brown bread (G)(M)(F)(MO)(K)	€8.50
<b>CRISPY FRIED CHICKEN</b> Soy and lemongrass, local organic leaves and roasted garlic aioli (S)(M)(MU)	€7.00
<b>BEETROOT AND FETA SALAD</b> Baked beetroot, feta cheese, local organic leaves, pomegranate, toasted seeds and house dressing (M)(SE)(MU)	€6.50

### MAIN

<b>TRADITIONAL FISH AND CHIPS</b> West Clare Hake, beer batter, chunky chips, homemade tartare sauce and pea puree (F)(K)(MO)(G)(E)	€13.50
<b>PAN FRIED SALMON</b> Darne of salmon, creamy mashed potatoes, seasonal vegetables and tomato butter sauce (F)(MO)(K)(M)	€15.00
<b>CRUISES BURGER</b> 8oz Herford beef burger, Monterey cheese, bbq sauce on a brioche bun served with chunky chips (G)(M)(E)	€13.00
<b>SLOW ROASTED CHICKEN</b> Breast of chicken, creamy mashed potatoes, seasonal vegetables and homemade gravy (M)(S)(SU)	€14.00
<b>BEEF AND GUINNESS STEW</b> Hereford Irish beef, market root vegetables, served with creamy mashed potatoes (M)(CL)	€12.50
<b>CRUISES 10OZ STEAK</b> Hereford Striploin, homemade peppercorn sauce served with chunky chips (M)(SU)	€19.00
<b>CRUISES SURF N TURF</b> 10oz Hereford steak, red prawns, garlic butter served with chunky chips (M)(SU)(F)(MO)	€22.00
<b>CHEF SPECIAL</b> Fresh Irish Mussels cooked in white wine and cream served with chunky chips (MO)(F)(K)(M)(SU)	€14.90

### SWEEET

<b>TRIPLE CHOCOLATE BROWNIE</b> Served with vanilla bean ice cream (M)(G)(E)	€4.50
<b>WARM STICKY TOFFEE PUDDING</b> Served with toffee sauce and vanilla ice cream (M)(E)(G)	€4.50
<b>SALTED CARAMEL ETON MESS</b> Homemade meringue and fresh Irish strawberries (E)(M)	€4.50

#### ALLERGEN GLOSSARY

Cereals - C, Gluten - G, Crustaceans - K, Eggs - E, Fish - F, Peanuts - P, Soy beans - S, Milk - M, Nuts - N, Celery - CL, Mustard - MU, Sesame - SE, Sulphites - SU, Lupin - L, Molluscs - MO

