

## Our Selection of Starters

### **Chester's Seafood Chowder €6.95**

Our Home Made Chowder with Fresh Fish and Shellfish served with Mari's Brown Bread

### **Today's Fresh Soup €4.25, Mari's Brown Bread**

### **Chicken Liver Parfait €8.25**

Apple Chutney, toasted Ciabatta Fingers

### **Steamed Fresh Mussels €9.95**

in Chardonnay with Spring Onion, a hint of Red Chili finished with Fresh Cream

### **Deep Fried Mushrooms €7.95**

in Breadcrumbs smothered with Garlic Butter

### **Pan Fried Fish Cakes €9.95**

Pepper Rocket Salad, Chive and Lemon Mayonnaise

### **Chester's Chicken Wings €8.95/€13.95**

served with Blue Cheese Dip and your Choice of Louisiana Sauce or BBQ Sauce

### **Warm Black Pudding and Mozzarella Tart €7.95**

Farrelly's Pudding baked with Mozzarella Cheese with Red Onion Marmalade

### **Tempura Prawns € 8.95**

Marinated Tiger Prawns in Tempura Batter with Salad & Garlic & Lime Mayonnaise

### **Chicken Caesar Salad €8.50 /€14.95**

Cos Lettuce, Bacon lardons, Croutons, Red Onion and Parmesan Tossed in Our Caesar Dressing with Grilled Chicken strips

### **Goats Cheese, Apple & Walnuts €7.95 / €14.95**

Tossed with Seasonal Leaves and Our House French Dressing

### **King Prawn and Avocado Salad €9.90 / €16.95**

with Fresh Orange Segments Dressed with Dill and Lemon Mayonnaise

## Our Selection of Main Courses

### **Darne of Salmon Sriracha €15.95**

Glazed in a mid - hot Thai glaze & served with Lime Cream Sauce

### **Carl's Beef and Guinness Pie €11.95**

Tender Braised Beef Cooked in Guinness with Root Vegetables and finished with Puff Pastry

### **Chicken and Prawn Benedictine €17.50**

Pan fried Chicken, Jumbo Prawns, Benedictine liqueur, finished with a Touch of Cream

### **Home made Steak Burger Lyonnaise €12.95**

Pure Irish Beef Chargrilled, Champ Mash, Rich Onion Jus

### **Supreme of Chicken Maryland €15.95**

Breaded Chicken Supreme, Bacon, Banana & Pineapple Fritter and Tomato with Side order of Cheese Sauce

### **Pan Fried Fillet of Pork €12.95**

Served with Sage Champ & wholegrain mustard & Cider Sauce

ALL MAIN COURSES ABOVE SERVED WITH

YOUR CHOICE OF A POTATO DISH AND EITHER SEASONAL VEGETABLES OR SIDE SALAD

### **Trio Craft Sausage "Bangers and Mash" Style €12.95**

Trio of Special Crafted Sausages with Creamy Mash, Red Wine Jus  
Ask your server for today's flavours

### **Chargrilled Sirloin Steak,**

6oz Sirloin €13.95      10oz Sirloin €23.95

Sauté Onion & Mushrooms, Hand Cut Chips & Pepper Sauce

### **Penne Pasta with Broccoli & Mushrooms €12.95**

Cooked in Garlic with fresh Cream. Add Chicken for €1.50

### **Chester's Creamy Madras Chicken Curry €14.95**

with boiled Rice and Poppadam

### **Seafood Penne Pasta €14.95**

Seafood & Shellfish Pasta in Garlic, Tomato Sauce

### **Wicklow Wolf Cod Fillet € 14.95**

Fresh Cod in a Beer Batter, Chunky Fries & Seasonal Salad

### **Chester's 10oz Burger in A Bun €15.95**

Our Own Flavoured 10oz Steak Burger, served on a Waterford Bloor, with Sliced Tomatoes, Mixed Leaves, Gherkin, Spring Onion Relish & Topped with Grilled Bacon & Melted Cheddar Cheese with a side of Hand Cut Chips

While all main courses are served with an appropriate portion of Vegetables and Potatoes you may like some side orders

Garlic Bread €3.50      Cheesy Garlic Potatoes €3.95

Market Fresh Vegetables €3.50      French fries €3.25

Seasonal Side Salad €3.95      Garlic Bread with Cheese €3.95

Creamy Mashed Potatoes €3.25      Sauté Onions €2.50

Hand Cut Chips €3.25

Sauté Mushrooms €2.50

Welcome to Chester Beatty Inn or "Chesters" as it is fondly referred to by the locals. Over the years Chesters has enjoyed a big reputation for great food served in comfortable surroundings. Established in the early 1800's, The Chester Beatty Inn began its life as a hardware and grocery store before being changed into a popular stage coach inn, in 1854 by the then registered occupier Mr Denis Moran. The stable yard became separated from the main house with the opening of the new road through the village. The stables now house Martsworth Furniture Store. In 1876 the building was first registered as a hotel and renamed as the Glen Hotel. The premises remained as hotel since then with various owners and was renamed The Chester Beatty Inn by The Caprani family after they purchased it in 1978.

Sir Alfred Chester Beatty (1875—1968) was one of the world's greatest mining experts, art collector and Philanthropists. In 1950 Chester Beatty moved to Dublin from Britain and subsequently bought Clonmannon House near Ashford as a wedding present for his granddaughter Anne. When the engagement fell through Sir Alfred farmed the land there while at the same time using it as his country retreat where he entertained his staff and guests. It is rumoured while his guests drank champagne and fine wines he would retreat to this inn for a Guinness.

The Inn has recently been purchased by its current owners Padraig and Mari Humby who along with their family lead a dedicated team of friendly yet professional staff who have become an integral part of the Chester Beatty experience, and have proved to be most accommodating when dealing with customers both young and old. "Our aim with our customers is that by the time they have finished their meal they are planning their next visit". Our passion for great wholesome food is evident throughout our dishes and our respect for authentic and local ingredients is paramount. We source our ingredients from the land and its surrounding coastline supporting our local farmers and fishermen. By using a gentle cooking process we compliment and enhance the taste and flavours of the fresh produce to create a delicious homemade dish for our guests to Enjoy".

All produce used by Chester Beatty Inn is either produced or sourced locally.

Chester Beatty Inn's business partner's are: Farrelly's Butchers Delgany, Robinsons Meats, Atlantis Fish Wexford, Cullen's Veg. Gorey, O Loughlin's Poultry Wexford.

A Separate menu is available detailing information on food allergens.