

POLLY'S

Welcome to Polly's...

Our name pays homage to our community and to a tights factory that sustained the livelihood of generations of local people, Pretty Polly.

Our inspiration and passion combined with our commitment to sustainability forged our concept of a venue where fun, flavour and finesse seamlessly intertwine.

In a pond full of ducks, be a swan!

*lots of love
Polly*



POLLY'S COCKTAILS

*Discover our innovative collection of cocktails,
crafted using locally sourced ingredients and guided
by sustainable practices.*

*Longing for a classic?
Let us know - if we can make it we'll gladly
prepare it for you.*



SHEER MISCHIEF

*Cinco Patricio's Irish Seaweed Tequila, Ginger,
Fermented Pineapple, Ginger Beer*

€14.00



THE PERFECT FIT

*Planteray Pineapple Rum, White Rum,
Dark Rum, Almond, Lime, Coconut,
Pineapple, Peach, Walnut Bitters*

€14.00



MIGRATION

*Longueville Apple Brandy, Teelings Irish Potín,
White Chocolate, Apple, Cinnamon,
Poachers Ginger Ale*

€14.00



SPEECH, REASON & DIGNITY

*Lemongrass Infused Boatyard Vodka,
Ginger Liqueur, Vida Mescal, Ginger,
Passionfruit, Ginger Ale*

€14.00



THE PLUM LINE

*Patron Silver Tequila, Aperol,
Vermouth, Plum*

€14.00



POLLY IN BLOOM

*Bacardi 8 Year, Aperol, Vermouth, Berry & Hibiscus
Tea, Raspberry & Ginger Ale*

€13.00



HOSIERY SOUR

*Tullamore Dew, Amaro Montenegro,
Lemon, Raspberry Cordial, Egg Whites,
Angostura Bitters*

€14.00



MUCKROSS ROSE

*Muckross Wild Irish Gin, Stillgarden Amaro, Cocchi
Rosa Vermouth, Acid Orange Bitters, Apple, Poachers
Grapefruit Soda, Rose Water Mist*

€13.00

LOW & NO

*We like to rotate our cocktail ingredients so please
advise your server of your preferred flavour for a non-
alcoholic treat – sweet, sour or fruity?*

SMALL PLATES

AVAILABLE FROM 15:30 UNTIL 21:00

POLLY'S NIBBLES €12

House Pickles, Mixed Olives,
Sweet & Salty Mixed Nuts
(5, 8A, 8D, 10, 12)

**ON THE WILD SIDE CHARCUTERIE &
LOCAL CHEESES €17**

Chorizo, Coppa, Dingle Goat Cheese,
Hegarty's Cheddar, Eve's Relish
& House Made Cheese Crackers
(1A, 1D, 7, 8, 9, 10, 11, 12)

HUMMUS PLATE €9

Classic | Olive Oil & Fresh Herbs (c)
(1A, 11)

or

Beetroot | Pomegranate, Dill & Sesame (c)
(1A, 11)

SHAWARMA CHICKEN €12

3 Skewers served with Seasonal Chargrilled
Vegetables & Amba Mayo
(3, 10)

TEQUILA BUTTER PRAWNS €17

Milltown Sourdough
(1A, 2, 7, 10)

GREEN FALAFEL €9

Hummus & Tahini Dip
(11)

POLLY'S 15 HOUR POTATOES €10

Garlic Aoili & Sumac
(7)

FRESH & GRILLED OYSTERS €18

2 x Fresh Oysters with Shallot
and Fir Tree Vinegar

2 x Breaded Oysters on Lemon
and Dill Beurre Blanc
(1A, 2, 3, 7, 12)

POLLY'S FATTOUSH SALAD €10

Mary's Leaves, Tomato, Cucumber, Red
Onion, Pomegranate, Crispy Pitta with Zaatar,
Lemon & Mint Dressing (v)(c)(n)
(1, 5, 10, 11)

SMALL PLATE OF THE DAY €15

Please ask your server

SIDES

SEASONAL GREEN SALAD

€5 (g)

FRENCH FRIES

€5 (c)

SWEET POTATO FRIES

€6 (c)

ONION RINGS

€5

SWEET TREATS

CHOCOLATE BROWNIE

Salted Caramel Sauce, Toffee Popcorn,
& Muckross Farm Pecan Ice Cream (c)
(1A, 3, 6, 7, 8E)

BEIGNETS DOUGHNUTS

Chocolate & Salted Caramel Dipping Sauce
Small €8.50 | Large €13
(1A, 3, 6, 7)

IRISH CHEESE PLATE TRIO

Served with Housemade Crackers (c)
(1A, 1D, 11)

DESSERT OF THE DAY

Please Ask Your Server
€9

Allergens:

1 Gluten

1A Wheat

1B Rye

1C Barley

1D Oats

2 Crustaceans

3 Egg

4 Fish

5 Peanuts

6 Soybeans

7 Milk

8 Nuts

8A Almonds

8B Hazelnuts

8C Walnuts

8D Cashews

8E Pecans

8F Brazil Nuts

8G Pistachios

8H Macadamia

8I Pine Nuts

9 Celery

10 Mustard

11 Sesame Seeds

12 Sulphites

13 Lupin

14 Molluscs

VG (Vegan)

V (Vegetarian)



Our wines are sourced from smaller producers with a focus on organic, biodynamic & natural wine making with the highest standards of sustainability & non-toxic production.

WHITE WINE

MADREGALE CIELLO BIANCO €8.50/€32
Italy 2025 | Chardonnay / Trebbiano 12% (sus)

SANTA SOFIA €9/€36
Garda, Italy 2025 | Pinot Grigio 12.5% (sus)

CHÂTEAU DES EYSSARDS €9.80/€39
'MANO A MANO'
France 2025 | Sauvignon Blanc (sus)

CHÂTEAU MOURGUES DU GRÈS €43
Spain 2023 | Grenache Blanc (org, bio)

BODEGAS TERRAS GOUDA €53
Spain 2023 | Albariño

ROSE

CHATEAU FONTARECHE €8.50/€33
France 2023 | Traditional Rosé 13% (sus)

ORANGE

VINCENZO BIANCO €40
Fattoria di Vaira, Italy 2021 | Falanghina & Trebbiano 12% (nat)



RED WINE

MADREGALE ROSSO €8.50/€32
Italy 2023 | Terre di Chieti 12.5% (sus)

MARCEL MALBEC €8.80/€36
France 2023 | Malbec 12.5% (org, bio)

RAFAEL CAMBRA SOPLO €9/€37
Valencia Spain 2024 | Grenache 13.5%

VINA ALMATE €40
Spain 2020 | Tempranillo 14.5 % (nat)

CHATEAU TIRE PÉ €48
Bordeaux 2021 | Merlot 13 % (org)

BENDER €56
Germany 2020 | Pinot Noir 13.5% (sus)

BUBBLES

TUFFEAU €11/€44
Brut Nature Loire France 2022 | Blanc de Blancs 12%

TUFFEAU €44
Gamay Loire France | Brut Rose 12%

PANNIER BRUT €95
France | Champagne 12%

MOËT & CHANDON
BRUT IMPÉRIAL NV €125
France | Champagne 12% (nat)

NON-ALCOHOLIC BEER

NON-ALCOHOLIC BITBURGER
ABV: 0.0% 330ml
€4.20



BOTTLED BEER

LINDEMANS KRIEK CHERRY

ABV: 3.5% 355ml
€6.50

BITBURGER PREMIUM PILSNER

ABV: 4.8% 500ml
€6.50

KINNEGAR SCRAGGY BAY IPA

ABV: 5.3% 500ml
€6.80

KINNEGAR RUSTBUCKET RYE IPA

ABV: 5.1% 500ml
€6.80

KINNEGAR DEVIL'S BACKBONE

RED ALE IPA
ABV: 4.9% 500ml
€6.80

WEIHENSTEPHANER HEFE WEISSBIER

ABV: 5.4% 500ml
€6.50

WEIHENSTEPHANER HELLES

ABV: 5.1% 500ml
€6.50

HOLLOWS & FENTIMANS

GINGER BEER
ABV: 4% 500ml
€8.00

DRAUGHT BEER

GUINNESS

ABV: 4.2%
PT: €6.20 | GL: €3.40

BIRRA MORETTI

ABV: 4.6%
PT: €6.90 | GL: €3.50