



THE 2 IRON

BAR & RESTAURANT

In 1989, Christy O'Connor Jr. performed a miraculous shot to the 18th hole at Belfry which saw him defeat Fred Couples and help Team Europe retain the Ryder Cup in front of a full house.

Our course was designed by O'Connor Jr., so we're proud to pay homage to the legendary Galway-born golfer by naming the 2 Iron Bar & Restaurant in his honour.

BREAKFAST

(Breakfast served till noon)

HOT FOOD (Served Friday-Sunday)

BREAKFAST BAP	8.50
sausages, fried eggs, bacon 1w,3,7	
BUTTERMILK PANCAKES	9.95
maple syrup, fresh berry compote 1w,3,7 (Add bacon €1.50)	
CLUB HOUSE FRY	13.50
2 bacon, black pudding, white pudding, 2 sausages, 2 fried eggs, sourdough toast 1w,3,7	
GOLFERS PROTEIN BREAKFAST	11.50
2 poached eggs, house-made baked beans, roasted red peppers, sourdough bread 1w,7,12	

DRINKS

CAPPUCCINO	3.40
ESPRESSO	3.00
LATTE	3.40
FLAT WHITE	3.20
AMERICANO	3.00
HOT CHOCOLATE	3.50
TEA	2.20

SELECTION OF PASTRIES

CROISSANT	2.50
SCONES WITH BUTTER, JAM & CREAM	3.00
PAIN AU CHOCOLAT	2.75
DANISH PASTRY	3.00
SAVOURY SAUSAGE ROLLS	3.00

Allergens:

1b Gluten-Barley, 1o Gluten-Oats, 1r Gluten-Rye, 1w Gluten-Wheat,
2 Crustacean, 3 Egg, 4 Fish, 5 Peanut, 6 Soybean, 7 Dairy,
8a Nuts-Almonds, 8c Nuts-Cashew, 9 Celery, 10 Mustard,
11 Sesame seeds, 12 Sulphur, 13 Lupin, 14 Molluscs



STARTERS, SANDWICHES & SALADS

SOUP OF THE DAY 6.50

house brown bread

1w,3,7,9,12

SEAFOOD CHOWDER 9.95

house brown bread

1w,3,4,7,9,12

GREEK SALAD 9.95

baby gem lettuce, feta cheese, pickled red onion,
roasted black olive tapenade, sun blushed cherry tomato,
Mediterranean dressing

7,12

(available in a wrap €1 supplement)

GOATS CHEESE MOUSSE 11.95

candy chilli pecan nuts, beetroot crumb, sourdough croute,
vibrant spring leaves, raspberry vinaigrette

1w,3,7,8,12

CLUB HOUSE TOASTED SPECIAL 9.95

mature cheddar cheese, ham, tomato, red onion,
tomato relish, sourdough bread, side salad

1w,7,12

PULLED BEEF ON TOASTED FOCACCIA BREAD 12.00

roasted red peppers, baby gem, sundried tomato,
mustard mayo, side salad

1w,3,7,10,12

HOUSE HOT SMOKED SALMON SALAD 12.95

grapefruit, candy grapefruit peel, crème fraiche,
sourdough croute, vibrant spring leaves

1w,3,4,7,12

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MAINS

CLUB HOUSE 7OZ BURGER 16.95

toasted rai bun, tomato, baby gem, red onion,
slow-roasted garlic chilli mayonnaise, chips

1w,3,7,10,12

BUTTER CHICKEN CURRY 16.95

rice, naan bread, coriander crème fraiche

1w,3,7,12

TENDER BRAISED BEEF 18.95

creamy mashed potato, roasted vegetables, red wine gravy

7,10,12

CRISPY BEER-BATTERED FISH 17.95

pea purée, tartar sauce, house chips, side salad

1w,4,7,12

PAN-SEARED HAKE 18.50

on a bed of roasted chorizo, sun-dried tomatoes bean
cassoulet, fresh basil

4,7,9,12

MISO-BAKED AUBERGINE 16.00

pickled ginger, pomegranate, chilli, vibrant spring salad,
coriander yogurt, duka spicy

6,7,8a,8c,11,12

SIDES

• CHIPS 4.50 • VEGETABLES 4.95

• MASH 4.95 • SIDE SALAD 4.95

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DESSERTS

APPLE CRUMBLE 8.00

homemade custard, vanilla ice cream **1w,3,7,8a**

BANOFFEE PIE 8.00

caramelized banana mascarpone, carmel sauce,
fresh banana **1w,7,3**

WARM CHOCOLATE BROWNIE 8.00

vanilla ice cream, raspberry coulis **1w,3,7**

SELECTION OF ICE CREAM 6.50 **3,7**

TEAS/COFFEES

CAPPUCCINO	3.40
ESPRESSO	3.00
LATTE	3.40
FLAT WHITE	3.20
AMERICANO	3.00
HOT CHOCOLATE	3.50
TEA	2.20



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Wine List

CHAMPAGNE & SPARKLING WINE



- PROSECCO CONTI D'ARCO SPUMANTE (VENETO, ITALY) 2020** 45
Fresh crisp palate with tremendously well-balanced citrus fruit.
- CHAMPAGNE MOËT & CHANDON BRUT NV (FRANCE)** 90
Golden yellow with straw highlights, fresh mineral nuances and elegant, white flowers.
- CHAMPAGNE MOËT BRUT NV ROSE (FRANCE)** 99
Lively, intense bouquet of red fruits and a floral nuance of rose with hint of pepper.
- CHAMPAGNE BOLLINGER BRUT CUVÉE SPECIALE NV (FRANCE)** 100
Structured & complex; brioche flavours (Sustainability Hero – 100% owned by Bollinger, who are working towards BCORP accreditation)

ROSE

- VAJA PINOT GRIGIO BLUSH (ITALY)** 34
Soft, pink, coppery colour with delicate fruity aromas. Fresh, vibrant summer fruits.
- ROSE WHISPERING ANGEL PROVENCE (FRANCE) 2022** 55
Dry style with ripe strawberries & raspberries.



WHITE WINE



- ANTONIO RUBINI PINOT GRIGIO (ITALY)** 8 29
Shows apples and pear with a hint of white peach and Elderflower along with Lemon citrus. Light, rounded, and easy drinking.
- VISTAMAR BRISA SAUVIGNON BLANC (CHILE)** 8 29
Delicate notes of pineapple and white peaches on the nose. Refreshingly dry on the palate with tropical fruits coming through.
- FOUNDSTONE CHARDONNAY (AUSTRALIA)** 8 29
A fruit driven wine with a smooth, velvety mouthfeel and exotic flavours of peach, mango, and mandarin, leading to a long, zesty finish.
- GRILLO GIOVINOTTO (ITALY) 2019** 34
Beautiful, smooth wine with hints of peach, apricot, and white flowers on the palate. Refreshing mouthfeel with elegant length. Indigenous grape from Sicily. Ideal with all fish, poultry, and a lovely aperitif.
- STONELEIGH SAUVIGNON BLANC (NEW ZEALAND)** 9 36
This wine consists of distinctive, elegant, fruit forward Marlborough wines that reflect the unique terroir of our stone-studded vineyards.
- CHARDONNAY VIOGNIER BON FILS MILLEGRAND (LANGUEDOC, FRANCE)** 40
Rich & elegant with a smooth finish – a lovely blend from the south of France.
- VERDEJO CELESTE, FAMILIA TORRES (RUEDA, SPAIN)** 43
Zippy, lime & citrus, dry finish & herbal touch. (Sustainability Hero – global pioneers of wine climate action. CO2 “net zero” 2050; regenerative agriculture, CO2 capture)
- GAVI DI GAVI, SCRIMAGLIO, PIEDMONT (ITALY) 2022** 55
Balanced, structured, beautiful & fresh acidity, Aromas of peach & green apple.
- CHABLIS, LOUIS MICHEL & FILS (BURGUNDY, FRANCE) 2020** 69
Mineral undertones with a citric freshness. Purity of fruit, fresh, balanced – hugely appealing.
- PULIGNY MONTRACHET, LES TRÉZINS, ANDRÉ MOIGNON ET FILS (BURGUNDY, FRANCE) 2020** 120
Light & fine on the palate with great white flowers & cooked apples.



RED WINE



- LE CHANSAC CARIGNAN RESERVE (FRANCE)** 8 29
Intense dark Berry flavours, gentle tannins. Rounded in style with a lovely soft finish.
- VISTAMAR CABERNET SAUVIGNON (CHILE)** 8 29
Lovely nose of ripe strawberries and plums. Red and black fruits on the palate with hints of spice. Smooth elegant finish.
- FOUNDSTONE SHIRAZ (AUSTRALIA)** 8 29
Concentrated fruity flavours of blackberry, black cherry and plum are supported by more complex flavours of coffee, vanilla and caramel from the oak-ageing.
- NERO D'AVOLA GIOVINOTTO 2018 (ITALY)** 33
Intense rich wine with notes of cherry and plum on the palate. Rounded and noble with dark fruits coming through on the finish. Ideal with all meat, poultry and cheese-based cuisine.
- TEMPRANILLO, BARON DE LEY, CLUB PRIVADO (RIOJA, SPAIN)** 35
Intense, ruby-red colour, with aromas of strawberry and vanilla.
- MALBEC, DON APARO (MENDOZA, ARGENTINA)** 36
Deep red berry fruits with hints of spice & vanilla are very evident on the nose and on the palate. Rich and flavoursome Malbec at its best.
- COTES DU RHONE ALIZE (RHONE, FRANCE) 2021** 49
Ripe forest fruits with a peppery backbone and mineral depth.
- PINOT NOIR, FOUR GRACES (OREGON, USA) 2019** 65
A bright palate with low tannin and crisp acidity, savory undertones and a long and dense.
- CHATEAUNEUF DU PAPE 'LA BERNARDINE', CHAPOUTIER (RHONE VALLEY, FRANCE) 2020** 68
Fine with ripe fruits & spice backbone. Elegant. (SH- estate vineyards biodynamic ; organic practices, low-term contracts, no herbicides)"
- PAUILLAC, ECHO DE LYNCH BAGES 2015** 145
A classic vintage for left-bank Bordeaux and a decadent treat. Drinking beautifully, this is textured and succulent with powdery tannins and fine notes of cassis and mocha.

*Vintages are subject to change

