

## STARTERS

Soup of the day	6.5
Ballycotton seafood chowder	10
Thai fish cakes, pickle salad, chilli and lime mayo	11/20
Ardsallagh goat's cheese tartlet, tomato relish, black olive tapenade	11/17
Garlic and chilli prawns pil-pil, crusty bread	13.5
Free range chicken liver pate, Cumberland jelly, crusty sourdough, fig & apricot chutney	11
Confit duck salad, apple, pomegranate, peanut and lime dressing	11/18

## BAGUETTES

*served with soup/seafood chowder/fries*

Marinara meatball baguette, parmesan cheese	12.5
Crispy chicken baguette, spiced mayo, baby gem lettuce	12.5
Crispy cod baguette, baby gem lettuce, house tartar sauce	12.5

## MAINS

Jameson marinated featherblade of beef, butternut squash puree, tenderstem broccoli, roast carrots, seasonal potatoes, thyme jus	18
Confit leg of duck, braised apple and red cabbage, spinach mash, thyme jus	19
Egg penne pasta, wild mushroom, spinach chorizo, chicken, parmesan cream sauce, garlic bread <i>(vegetarian option available)</i>	16
Crispy tempura of market fish, pickle salad, fries, house tartar sauce	18
Chicken tikka masala, basmati rice, naan bread <i>(vegetarian option available)</i>	16
Braised beef bap, garlic mayo, caramelised onions, salad and fries	16
Marinated supreme of chicken, creamed potato, Toulouse sausage and winter vegetable cassoulet	17

## SIDES

Regular fries/ garlic & onion fries/ fries with garlic aioli	5
Steamed greens	5
Creamed potato	5
Pickle salad	5

*Allergen menu available upon request.  
Many dishes can be adapted to suit allergen needs,  
just ask your server!*



## STARTERS

Soup of the day 7,9	6.5
Ballycotton seafood chowder 2,4,7,9	10
Thai fish cakes, pickle salad, chilli and lime mayo 1,3,4,6,7,10,11	11/20
Ardsallagh goat's cheese tartlet, tomato relish, black olive tapenade 1,9,10	11/17
Garlic and chilli prawns pil-pil, crusty bread 1,2,4,7,11	13.5
Free range chicken liver pate, Cumberland jelly, crusty sourdough, fig & apricot chutney 1,7,8,9,10,11	11
Confit duck salad, apple, pomegranate, peanut and lime dressing 5,6,8	11/18

## BAGUETTES

*served with soup/seafood chowder/fries*

Marinara meatball baguette, parmesan cheese 1,3,7,9	12.5
Crispy chicken baguette, spiced mayo, baby gem lettuce 1,3,7,10	12.5
Crispy cod baguette, baby gem lettuce, house tartar sauce 1,3,4,7	12.5

## MAINS

Jameson marinated featherblade of beef, butternut squash puree, tenderstem broccoli, roast carrots, seasonal potatoes, thyme jus 6,7,9,10,12	18
Confit leg of duck, braised apple and red cabbage, spinach mash, thyme jus 3,7,9,12	19
Egg penne pasta, wild mushroom, spinach chorizo, chicken, parmesan cream sauce, garlic bread 1,3,7 <i>(vegetarian option available)</i>	16
Crispy tempura of market fish, pickle salad, fries, house tartar sauce 1,4,9	18
Chicken tikka masala, basmati rice, naan bread 7,9,11 <i>(vegetarian option available)</i>	16
Braised beef bap, garlic mayo, caramelised onions, salad and fries 1,6,7,9	16
Marinated supreme of chicken, creamed potato, Toulouse sausage and winter vegetable cassoulet 3,7,9	17

## SIDES

Regular fries/ garlic & onion fries/ fries with garlic aioli 1,7	5
Steamed greens 7	5
Creamed potato 3,7,10	5
Pickle salad 12	5

## ALLERGENS

1 Wheat	5 Peanuts	9 Celery	13 Lupin
2 Crustaceans	6 Soya	10 Mustard	14 Molluscs
3 Eggs	7 Dairy	11 Sesame Seeds	
4 Fish	8 Nuts	12 Sulphites	

