

STARTERS

Soup of the day	7.5
Ballycotton seafood chowder	11.5
Thai fish cakes, pickle salad, chilli and lime mayo	11.5/23.5
Lemon thyme and honey Ardsallagh goat's cheese bon bons, tomato and red pepper relish, toasted hazelnuts	11.5/18.5
Garlic and chilli prawns pil-pil, crusty bread	14.5
Jameson Free range chicken liver pate, Cumberland jelly, crusty sourdough, fig & apricot chutney	11.5

BAGUETTES

served with soup/seafood chowder/fries

Sweet chilli chicken baguette, siracha mayo, gem lettuce	13.5
Crispy market fish baguette, baby gem lettuce, house tartar sauce	13.5
Spiced chickpea patty baguette, tomato chutney, gem lettuce	13.5

MAINS

Jameson marinated featherblade of beef, carrot and parsnip puree, tenderstem broccoli, seasonal potatoes, thyme jus	21.5
Egg penne pasta, wild mushroom, spinach, chorizo, chicken, parmesan cream sauce, garlic bread	20
Crispy tempura of market fish, pickle salad, fries, house tartar sauce	22
Yellow Thai chicken/vegetarian curry, basmati rice, naan bread	20
Supreme of chicken, bacon, chestnut and apricot stuffing, creamed potato, roast carrots, Jameson, rosemary and mushroom sauce	21.5
Baked hake, spring onion and cheddar crust, greens, seasonal potato, warm spinach vichyssoise sauce	23.5
Confit leg of duck, braised apple and red cabbage, creamed potato, thyme jus	21.5

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	7.5
Ballycotton seafood chowder 2,4,7,9	11.5
Thai fish cakes, pickle salad, chilli and lime mayo 1,3,4,6,7,10,11	11.5/23.5
Lemon thyme and honey Ardsallagh goat's cheese bon bons, tomato and red pepper relish, toasted hazelnuts 1,2,7,8	11.5/18.5
Garlic and chilli prawns pil-pil, crusty bread 1,2,4,7,11	14.5
Jameson Free range chicken liver pate, Cumberland jelly, crusty sourdough, fig & apricot chutney 1,7,8,9,10,11	11.5

BAGUETTES

served with soup/seafood chowder/fries

Sweet chilli chicken baguette, siracha mayo, gem lettuce 1,3,7	13.5
Crispy market fish baguette, baby gem lettuce, house tartar sauce 1,3,4,7,9	13.5
Spiced chickpea patty baguette, tomato chutney, gem lettuce 1,3,6,11	13.5

MAINS

Jameson marinated featherblade of beef, carrot and parsnip puree, tenderstem broccoli, seasonal potatoes, thyme jus 6,7,9,10,12	21.5
Egg penne pasta, wild mushroom, spinach, chorizo, chicken, parmesan cream sauce, garlic bread 1,3,7	20
Crispy tempura of market fish, pickle salad, fries, house tartar sauce 1,4,9	22
Yellow Thai chicken/vegetarian curry, basmati rice, naan bread 7,9,11	20
Supreme of chicken, bacon, chestnut and apricot stuffing, creamed potato, roast carrots, Jameson, rosemary and mushroom sauce 1,7,8,9	21.5
Baked hake, spring onion and cheddar crust, greens, seasonal potato, warm spinach vichyssoise sauce 4,7,9	23.5
Confit leg of duck, braised apple and red cabbage, creamed potato, thyme jus 3,7,9,10	21.5

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	

