

STARTERS

Soup of the day 7,9	7.5
Ballycotton seafood chowder 2,4,7,9	12.5
Salt and pepper calamari, soya and chilli sauce 1,3,4,6,7,11,14	13
Panzanella salad, heirloom tomatoes, garlic croutons, goat's feta, sherry vinegar dressing 1,10,12	12.5
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 and apricot chutney 1,7,8,9,10,11	12
Pan-seared scallops, cauliflower puree, black pudding 1,2,4,7	16
Panko crumbed pork belly, rice noodle salad, peanut, chilli and lime dressing 1,3,5,6,7,9,11	13

MAINS

Jameson marinated featherblade of beef, cauliflower purée, tenderstem broccoli, roast carrots, seasonal potatoes, roast garlic, honey and rosemary sauce 4,6,7,9,10,12	29
Monkfish wrapped in crispy potato, courgette chutney, citrus dressing, greens, seasonal potatoes 1,3,4	35
Roasted red pepper risotto, Ardsallagh goat's feta, asparagus, toasted hazelnuts 7,8,9,12	24
Egg penne pasta, wild mushroom, spinach, chorizo, chicken, parmesan cream sauce, garlic bread 1,3,7	24
Crispy tempura of market fish, pickle salad, fries, house tartar sauce 1,4,9	27
6oz fillet steak, beef and onion croquette, wild mushrooms, chunky hash brown fries, Jameson whiskey pepper sauce or roasted honey garlic butter 7,9	36
Chicken/vegetarian tikka masala, basmati rice, poppadom 1,9	24
Jameson and miso marinated cod, spring vegetable nage, seasonal potatoes 4,6,7,9,12	32
Confit duck leg, orange and fennel salad, seasonal potatoes, orange sauce 4	29

SIDES

Hash brown fries, smoked cheddar, garlic aioli 1,3,7	6
Regular fries/ garlic & onion fries/ fries with garlic aioli 1,3,7	5
Steamed greens	5
Creamed potato 3,7,10	5
Mini panzanella salad 1,10,12	6
Pickle salad 1,10,12	5
Basmati rice	4

ALLERGENS

1 Wheat	5 Peanuts	9 Celery	13 Lupin	Most dishes can be adapted to suit allergen needs, please ask your server.
2 Crustaceans	6 Soya	10 Mustard	14 Molluscs	
3 Eggs	7 Dairy	11 Sesame Seeds		
4 Fish	8 Nuts	12 Sulphites		

