

STARTERS

Soup of the day 7,9	7.5
Ballycotton seafood chowder 2,4,7,9	11.5
Salt and pepper calamari, soya and chilli sauce 1,3,4,6,7,11,14	12
Panzanella salad, heirloom tomatoes, goat's feta, garlic croutons, sherry vinegar dressing 1,10,12	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

Crispy chicken Katsu curry baguette, gem lettuce 1,3,7,10	13.5
Crispy market fish baguette, baby gem lettuce, house tartar sauce 1,3,4,7,9	13.5
Spiced chickpea patty baguette, tomato relish, tenderstem brocolli 1,6,9,11	13.5

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	22
Egg penne pasta, wild mushroom, spinach, chorizo, chicken, parmesan cream sauce, garlic bread 1,3,7	21
Crispy tempura of market fish, pickle salad, fries, house tartar sauce 1,4,9	22
Chicken/vegetarian tikka masala, basmati rice, poppadom 1,9	21
Supreme of chicken, sundried tomato and breadcrumb stuffing, creamed potato, mushroom, pea and smoked bacon fricassee 1,7,9	21
Jameson and miso marinated cod, spring vegetable nage, seasonal potatoes 4,6,7,9,12	24.5
Beef bap, caramelised onions, garlic mayo, pickle salad, fries, 1,6,7	19.5
Confit duck leg, orange and fennel salad, seasonal potatoes, orange sauce 4	22

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
2 Crustaceans	6 Soya	10 Mustard	14 Molluscs
3 Eggs	7 Dairy	11 Sesame Seeds	
4 Fish	8 Nuts	12 Sulphites	

*Most dishes can
be adapted to suit
allergen needs,
please ask your server.*

