

## STARTERS

Soup of the day 7,9	7.5
Ballycotton seafood chowder 2,4,7,9	12.5
Thai fish cakes, pickle salad, chilli and lime mayo 1,3,4,6,7,9,11	13
Ardsallagh goat's feta salad, beetroot, poached pear and candied walnuts 8,9,10	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	12.5
Pan-seared scallops, creamed leeks, crispy Iberico ham 2,7,10	16
Spiced beef croquettes, sauerkraut, smoked cheddar and garlic aioli 1,3,7,9	13

## MAINS

Jameson marinated featherblade of beef, carrot and parsnip purée, tenderstem broccoli, caramelised onions seasonal potatoes, roast garlic, honey and rosemary sauce 4,6,7,9,10,12	29
Panfried halibut and Wild Atlantic prawns, steamed greens, seasonal potatoes, fines herbes cream sauce 2,4,7,9,10,12	36
Wild mushroom risotto, Ardsallagh goat's feta, roasted squash, 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 garlic and honey butter 7,9	36
Baked hake, winter vegetables, seasonal potatoes, champagne cream sauce 4,7,9,10,12	32
Confit duck leg, braised apple and red cabbage, creamed potatoes, roast garlic, honey and rosemary sauce 7,9,10	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
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		

