

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 1,3,4,6,7,9,11	12.5
Ardsallagh goat's feta salad, beetroot, poached pear and candied walnuts 8,9,10	11.5
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	12

BAGUETTES

served with soup/seafood chowder/fries

Crispy sticky chicken baguette, gem lettuce 1,3,6,7,11	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, carrot and parsnip purée, tenderstem broccoli, caramelised onions seasonal potatoes, roast garlic, honey and rosemary sauce 4,6,7,9,10,12	23
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
Thai red chicken curry, basmati rice, garlic naan bread (vegetarian option available) 1,5,6,8,9,11	21
Supreme of chicken, bacon, cranberry and pecan stuffing, creamed potato, sherry and wild mushroom sauce 1,7,9	22
Baked hake, winter vegetables, seasonal potatoes, champagne cream sauce 4,7,9,10,12	25
Beef bap, caramelised onions, garlic mayo, pickle salad, fries, 1,6,7	19.5
Confit duck leg, braised apple and red cabbage, creamed potato, roast garlic, honey and rosemary sauce 7,9,10	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
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		

