

LUNCH

STARTERS

Soup of the day 7,9	7.5
Ballycotton seafood chowder 2,4,7,9	11.5
Jameson free range chicken liver pate, Cumberland jelly, crusty sourdough, fig and apricot chutney 1,7,8,9,10,11	12

ROLLS served with soup, chowder or fries

Warm beef roll, caramelised onion, garlic mayo 1,3,6,9	14
Bang bang chicken roll, spicy slaw, baby gem lettuce 1,3,6,7,11	14
Crispy market fish roll, baby gem lettuce, house tartar sauce 1,3,4,7,9	14

SALADS

Panzanella salad, vine tomatoes, Ardsallagh feta cheese, garlic croutons, sherry vinegar dressing 1,9,10,11,12	18
Warm duck salad, apple, pomegranates, peanut and oriental dressing 5,6,8,9,1	20
Turkey schnitzel Caesar salad, parmesan, red pepper salsa 1,3,4,7	18

MAINS

Jameson marinated featherblade of beef, medley of carrots, peas, cauliflower and pearl onions, seasonal potatoes, honey and thyme jus 6,7,9,10,12	24
Egg penne pasta, wild mushroom, spinach, chorizo, chicken, parmesan cream sauce, garlic bread 1,3,7	21
Crispy tempura of haddock, pickle salad, fries, house tartar sauce 1,4,9	23
Thai fish cakes, pickle salad, fries, chilli and lime mayo 1,3,4,6,7,9,11	23.5
Roasted cod with a spinach crust, chorizo, potato and vegetable hash, lemon hollandaise 1,3,4,7,10	25.5
Lemon and ginger chicken, coconut rice, pineapple and tomato salad 6,10,11	22

SIDES

Hash brown fries, parmesan, garlic aioli 1,3,7	7
Regular fries 1,3,7	5
Garlic and onion fries/fries with garlic aioli 1,3,7	6
Steamed greens	5
Creamed potato 3,7,10	5
Apple, pomegranate and gem lettuce salad, peanut and oriental dressing 5,6,8,9,11	6
Mini panzanella salad 1,9,10,11,12	6

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

