

STARTERS

Soup of the day 7,9	8
Ballycotton seafood chowder 2,4,7,9	13.5
Crispy calamari, spiced tomato sauce 1,3,7,14	13
Roast butternut squash and beetroot salad, Ardsallagh goat's feta, spiced pumpkin seeds, sherry vinegar dressing 9,10,11	13
Tempura prawns, chilli and lime mayo 1,2,3,11	15
Jameson Free range chicken liver pate, Cumberland jelly, crusty sourdough, fig and apricot chutney 1,7,8,9,10,11	13
Pan-seared scallops, chorizo, parsnip puree, crispy kale 2,7	17
Pappardelle pasta, beef cheek ragu, fresh grana Padano cheese 1,3,7,9	15

MAINS

Jameson marinated featherblade of beef, carrot and parsnip puree, tenderstem broccoli, horseradish cream, seasonal potato, honey and thyme jus 6,7,9,10,12	31
Panfried monkfish and Wild Atlantic prawns, steamed greens, seasonal potatoes, chive cream sauce 2,4,7,9,10,12	37
Roast butternut squash risotto, Ardsallagh goat's feta, toasted hazelnuts 7,8,9	24
Egg penne pasta, wild mushroom, spinach, chorizo, chicken, parmesan cream sauce, garlic bread 1,3,7	25
Crispy tempura of market fish, pickle salad, fries, house tartar sauce 1,4,9	27
6oz fillet steak, roasted onion, sauteed mushrooms and greens, JJ Wall's fries, Jameson whiskey pepper sauce or roasted garlic and honey butter 1,7,9	40
Baked hake, roasted vegetables, seasonal potatoes, white wine cream sauce 4,7,8,9,10	30
Slow cooked pork shoulder, roasted cabbage, creamed potato, apple and ginger puree, Normandy cream sauce 6,7,9,10	30

SIDES

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
Pickled vegetable salad 10,11	5
Garlic Mayo 3	2
Chilli and Lime Mayo 3	2

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.

