

# LUNCH

## STARTERS

Soup of the day 7,9	8
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Ballycotton seafood chowder 2,4,7,9	12.5
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Jameson free range chicken liver pate, Cumberland jelly, crusty sourdough, fig and apricot chutney 1,7,8,9,10,11	12
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## MAINS

Roast butternut squash and beetroot salad, Ardsallagh goat's feta, spiced pumpkin seeds, sherry vinegar dressing 9,10,11	18
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Tempura prawns, pickle salad, fries, chilli and lime mayo 1,2,3,10,11	25
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Jameson marinated featherblade of beef, carrot and parsnip puree, tenderstem broccoli, horseradish cream, seasonal potatoes, honey and thyme jus 6,7,9,10,12	25
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Egg penne pasta, wild mushroom, spinach, chorizo, chicken, parmesan cream sauce, garlic bread 1,3,7	22
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Crispy tempura of haddock, pickle salad, fries, house tartar sauce 1,4,9	23
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Baked hake, roasted vegetables, seasonal potatoes, white wine cream sauce 4,7,9,10	25.5
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Crispy chicken Caesar salad, garlic croutons, fresh parmesan 1,3,7,10	19
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## ROLLS

### SERVED WITH SOUP, CHOWDER OR FRIES

Warm beef roll, caramelised onion, pepper sauce, garlic mayo 1,3,6,9	15
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Chicken roll, basil pesto, sundried tomatoes, Jarlsberg cheese 1,3,7,8,10	15
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Crispy market fish roll, baby gem lettuce, house tartar sauce 1,3,4,7,9	15
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## SIDES

Regular fries 1,3,7	5
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Garlic and onion fries/ fries with garlic aioli 1,3,7	6
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Steamed greens	5
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Creamed potato 3,7,10	5
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Pickled vegetable salad 10,11	5
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Garlic Mayo 3	2
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Chilli and Lime Mayo 3	2
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**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.