

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
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 fried scallops, celeriac puree, grilled brocolli, crispy chorizo 2,4,7	16.5
Jerk chicken croquettes, spicy slaw, pineapple salsa 1,3,6,7	13
Lemon and thyme Ardsallagh goat's cheese bon bons, cranberry and nut crust, dressed beetroot salad 8,9,10,11	13

MAINS

Jameson marinated featherblade of beef, glazed carrot, celeriac puree, broccoli, seasonal potato, honey and thyme jus 6,7,9,10,12	31
Panfried halibut and Wild Atlantic prawns, steamed greens, seasonal potatoes, chive cream sauce 2,4,7,9,10,12	37
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 pepperade, seasonal potatoes, salsa verde 4,7,8,9,10	30
Grilled courgette and sundried tomato 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 battered haddock, pickle salad, fries, house tartar sauce 1,4,9	27
Crispy panko crumbed pork shoulder, grilled Adobo marinated green vegetables, steamed basmati rice 1,3,6,7,11	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
Basmati Rice	4

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.

