

LUNCH

STARTERS

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

ROLLS

Warm beef roll, caramelised onion, pepper sauce, garlic mayo 1,3,6,9	15
Chicken roll, basil pesto, sundried tomatoes, cheddar cheese 1,3,7,8,10	15
Crispy market fish roll, baby gem lettuce, house tartar sauce 1,3,4,7,9	15
Oriental style pulled pork and crispy onion baguette, garlic mayo 1,3,6,9,11	15

SERVED WITH SOUP, CHOWDER OR FRIES

MAINS

Lemon and thyme Ardsallagh goat's cheese bon bons, cranberry and nut crust, dressed beetroot salad 8,9,10,11	18
Tempura prawns, apple and pickled onion salad with sweet chilli and yoghurt dressing, crispy garlic and chilli 1,2,3,6,7,11	23
Jameson marinated featherblade of beef, glazed carrot, celeriac puree, broccoli, seasonal potatoes, honey and thyme jus 6,7,9,10,12	25
Egg penne pasta, wild mushroom, spinach, chorizo, chicken, parmesan cream sauce, garlic bread 1,3,7	22
Crispy battered haddock, pickle salad, fries, house tartar sauce 1,4,9	23
Baked hake, roasted pepperade, seasonal potatoes, salsa verde 4,7	25.5
Crispy chicken Caesar salad, garlic croutons, fresh parmesan 1,3,7,10	19

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.

