LUNCH

STARTERS

Soup of the day 7,9	8.5
Ballycotton seafood chowder 2,4,7,9	13.5
Jameson free range chicken liver pate, Cumberland jelly, crusty sourdough, fig and apricot chutney 1,7,8,9,10,11	13

ROLLS

SERVED WITH SOUP, CHOWDER OR FRIES

Warm beef roll, caramelised onion, pepper sauce, garlic mayo 1,3,6,9	15
Chicken roll, sage and onion stuffing, mayo 1,3,7,8,10	15
Crispy haddock roll, baby gem lettuce, house tartar sauce 1,3,4,7,9	15

MAINS

Warm Goat's cheese tartlet, red onion jam, pickle salad, mixed nut and cranberry crust 1,5,8,9,10,11	19
Tempura prawns, apple and pickled onion salad with sweet chilli and youghurt dressing, crispy garlic and chilli 1,2,3,6,7,11	23
Jameson marinated featherblade of beef, glazed carrot, cauliflower puree, broccoli, seasonal potatoes, honey and thyme jus 6,7,9,10,12	26
Egg penne pasta, wild mushroom, spinach, chorizo, chicken, parmesan cream sauce, garlic bread 1,3,7	23
Crispy battered haddock, pickle salad, fries, house tartar sauce 1,4,9	24
Baked hake, roast butternut squash, tenderstem broccoli, seasonal potatoes, salsa verde, white wine cream sauce 4,7,9,10	26
Warm duck salad, crispy potato, peanut, apple and pomegranate salad, sherry vinaigrette 5,6,8,10,11	20

SIDES

Regular fries 1,3,7	5
Garlic and onion fries 1,3,7	6
Fries with garlic aioli 1,3,7	6
Steamed greens	5
Creamed potato 3,7,10	5
Pickled vegetable salad 10,11	5
Garlic aioli 3	2
Chilli and lime mayo 3,11	2
Jameson whiskey pepper sauce 7,9,10	2
Honey and thyme jus 9,10	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.