

LUNCH

SOUP OF THE DAY & MALT BROWN BREAD	4.95/LARGE 6.50
SEAFOOD CHOWDER & MALT BROWN BREAD	6.50/LARGE 8.50
SMOKED TROUT & BUTTERMILK RILLETTES WITH RUBY GRAPEFRUIT & SUNDRIED TOMATO BREAD	8.95
HOMEMADE PATÉ TOPPED WITH PORT JELLY, ONION JAM & CUCUMBER PICKLES WITH SUNDRIED TOMATO BREAD	8.95
CARLINGFORD OYSTERS	12 FOR 22.95/2 EACH

STARTER

ROARING WATER BAY MUSSELS WHITE WINE, CREAM, FRESH HERBS & GARLIC BREAD	8.95
CONFIT BEETROOT, APPLE & CASHEL BLUE CHEESE & TOASTED WALNUT SALAD (V)	9.95
SMOKED HADDOCK FISH CAKE SPINACH, POACHED EGG & HOLLANDAISE	11.95

SEE THE BOARDS FOR STARTER SPECIALS

FROM THE SEA

FRESHLY LANDED CATCHES OF THE DAY

"THE FRESHEST FISH SIMPLY COOKED"

EACH MORNING WE TAKE DELIVERY OF A WIDE RANGE OF THE FRESHEST FISH AVAILABLE, NOT ONLY FROM LOCAL DUBLIN HARBOURS BUT FROM HARBOURS AROUND OUR ISLAND. CHECK OUT OUR FRESH FISH BOARDS, WHICH ARE OUR SPECIALITY. THESE CHANGE THROUGHOUT THE DAY, JUST ASK ANY OF OUR FRIENDLY STAFF WHO WILL BE DELIGHTED TO INFORM YOU WHAT'S FRESH & BEST TODAY.

FISH PIE SELECTION OF FRESH & SMOKED FISH, CREAMY DILL SAUCE, SMOKED GUBBEEN MASH & MIXED BABY LEAF SALAD	15.95	SCAMPI & CHIPS DUBLIN BAY PRAWNS IN LIGHT TEMPURA BATTER, CHIPS & HOUSE TARTAR SAUCE	26.95
TUNA BURGER SERVED ON A FLOURY BAP WITH HARISSA MAYO, WASABI GUACAMOLE & HOME-CUT CHIPS	17.95	ROARING WATER BAY MUSSELS POT WHITE WINE, CREAM, FRESH HERBS AND GARLIC BREAD	14.95
TED BROWNES SMOKED SALMON PLATTER LILLIPUT CAPERS, RED ONIONS & OUR MALTED BROWN BREAD	16.95	SEAFOOD PLATTER 'TASTE OF THE SEA' (OYSTERS, PRAWNS, DRESSED WHOLE CRAB ARMS & CLAWS, 1/2 LOBSTER, SEASONAL CRUSTACEANS & MALT BROWN BREAD)	65.00
FISH & CHIPS LIGHTLY BEER BATTERED, HOUSE CUT CHIPS, & TARTAR SAUCE	14.95		

FROM THE LAND

BANGERS & MASH, PORK & LEEK SAUSAGES, WHOLEGRAIN MUSTARD MASH, ONION GRAVY & SAVOY CABBAGE	12.95	BEEF & GUINNESS PIE WITH A MEDLEY OF BRAISED VEGETABLES & MUSHROOMS WITH PUFF PASTRY & HOMEMADE BEEF JUS, SERVED WITH CHOICE OF SIDE	15.95
8OZ BEEF BURGER OUR BURGERS ARE 100% IRISH BEEF, SEEDED BUN, HOUSE CUT CHIPS ADD MATURE IRISH CHEDDAR CHEESE ADD IRISH BACON	12.95	10 OZ BLACK ANGUS SIRLOIN DRY AGED 100% IRISH BEEF, SERVED WITH PORTOBELLO MUSHROOM, SHRIMP & TARRAGON BUTTER, ROAST CHERRY TOMATOES AND TRUFFLE & PARMESAN CHIPS WITH A CHOICE OF PEPPER, GARLIC BUTTER OR BÉARNAISE SAUCE	26.95

SIDES

STEAMED IRISH POTATOES	4.00	POACHED BROCCOLI WITH HOLLANDAISE SAUCE	
WHOLEGRAIN MUSTARD MASH	4.00	& TOASTED ALMONDS	4.00
HOUSE CUT CHIPS	4.00	BUTTERED GREENS	4.00
MIXED LEAF SALAD	4.00	ROASTED SEASONAL VEGETABLES	4.00

SALADS & OPEN SANDWICHES

FRESH POACHED SALMON, BROWN BREAD & SALAD	12.95	THE FITZWILLIAM BAP BACON, LETTUCE, TOMATO, AVOCADO IN A BAP & CHIPS	9.95
DRESSED WHITE CRAB MEAT, BROWN BREAD & SALAD	13.95	FRESH CRAB, SHRIMP AND AVOCADO SALAD	15.95
OPEN PRAWN, MARIE-ROSE SAUCE, BROWN BREAD & SALAD	12.95		

VEGETARIAN DISH OF THE DAY - PLEASE ASK YOUR SERVER

FARMHOUSE IRISH CHEESE BOARD 16.95

SELECTION OF HOMEMADE DESSERTS

PLEASE ASK YOUR SERVER

ABOUT OUR PRODUCE

SUPPLIERS	CAVISTONS, CLOGHERHEAD FISHERMAN'S CO-OP, DOYLES BUTCHERS PEARSE ST., WRIGHTS HOWTH, KEELINGS, KISH FISH, McLOUGHLINS CRAFT MEATS, MOURNE SEAFOODS, SHERIDAN CHEESES, TED BROWNE
PROVENANCE	BULLOCK HARBOUR, DINGLE BAY, CARLINGFORD, CASTLETOWNBERE, KILKEEL, TIPPERARY, ROARING WATER BAY, SCHULL, HOWTH HARBOUR

Our Dishes contain various different Allergens. We have a central folder which contains the list of the allergens in each dish, or if you have any dietary requirements please just ask our servers who would be only delighted to assist you.

Our Kitchen is led by Head Chef Yossa Auld from New Zealand

BEST PUB FOR FOOD 2013, 2014 & 2015 - IRISH HOSPITALITY AWARDS BEST GASTRO PUB - OVERALL WINNER 2015

BEST DUBLIN SEAFOOD RESTAURANT 2014 / 2015 IRISH HOSPITALITY AWARDS - HOT PRESS AWARDS & GOOD EATING GUIDE

