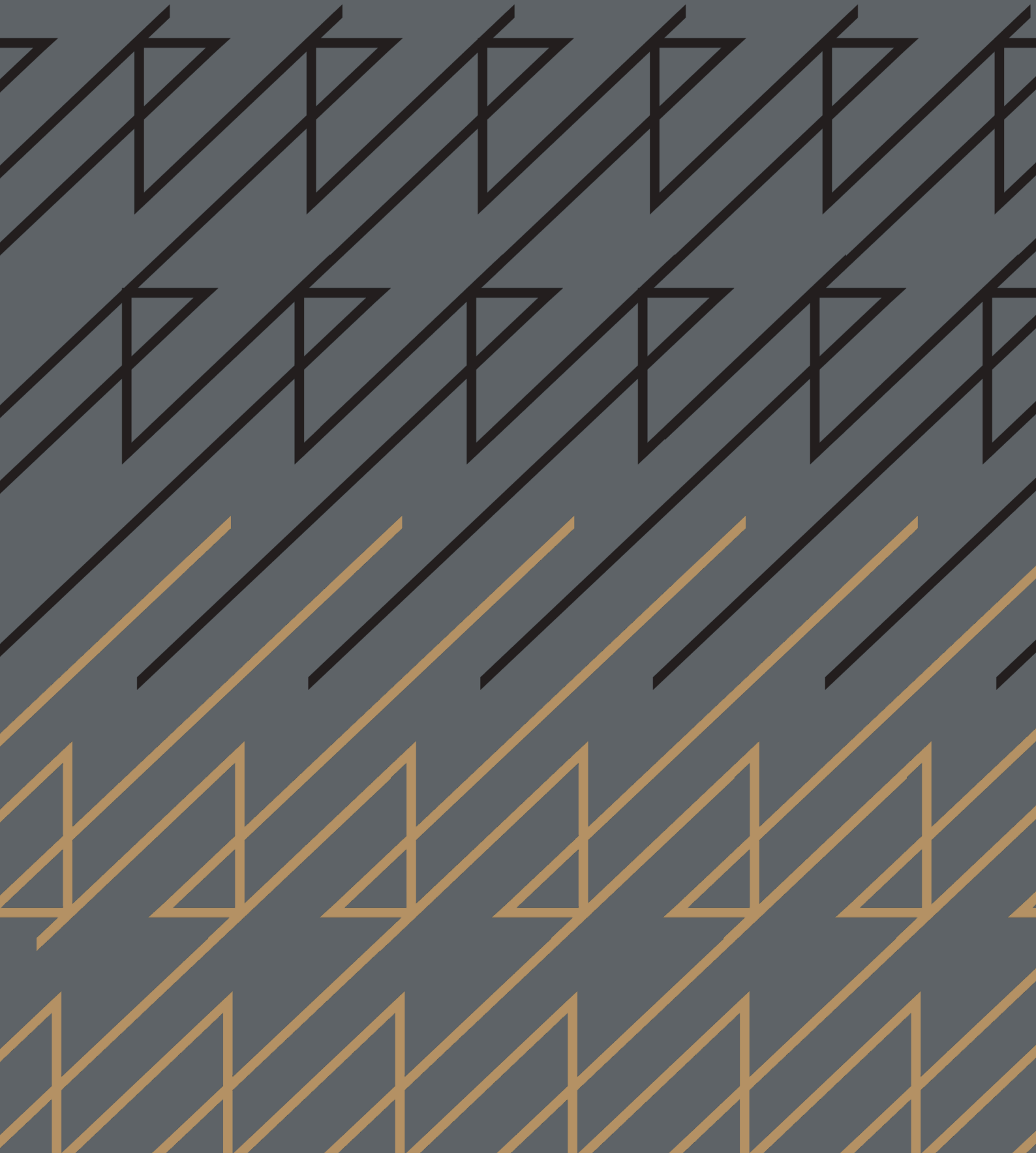




TO SHARE

Hummus & Tortilla chips	1 2 7 8 10A 11A	7
Olives	9	5
Toasted almonds	10A	5
Selection of homemade breads	1 2 9 11A	
For two		5
For four		8
Charcuterie board for two	1 2 9 11A 13	28

SOUPS

Soup of the Day

With homemade brown soda bread

1 | 2 | 9 | 11A | 12

Seafood Chowder

Mains

Starters

Selection of fresh Ballycotton seafood cooked in a creamy fish broth & served with homemade brown soda bread

1 | 2 | 3 | 4 | 5 | 9 | 11A | 12

STARTERS

Gambas Pil Pil

Fresh Ballycotton prawns, garlic chilli butter, tomato salsa, homemade focaccia

1 | 2 | 3 | 10A | 11A | 12 | 13

Crab & Mozzarella Pithivier

Served with smoked chilli ketchup

1 | 2 | 3 | 5 | 11A

Chicken Skewer

Marinated chicken breast, roasted peppers, red onion, house salad, tomato cucumber salsa

1 | 2 | 9 | 10A | 13

Arancini

Wild mushroom, arborio rice, parmesan, fresh herbs, tomato salsa

1 | 2 | 9 | 10A | 11A | 13

Clonakilty Black Pudding Bon Bons

Caramelised apple, pecan nuts, blue cheese dressing

1 | 2 | 7 | 9 | 10E | 10 (pecan nuts) | 11A | 11F

Rossmore Oysters

Pickled seaweed, lemon wedge

4 | 6 | 7 | 9

BBQ and Maple Glazed Buffalo Wings

Smoky Chipotle Mayo

1 | 8 | 11A | 12 | 13

SALADS

Amber Waldorf Salad

Mixed lettuce, baby gem, candied walnuts, pears, apples, grapes, pomegranate, feta, blue cheese dressing

2 | 10H | 12 | 13

Burrata Salad

Heirloom tomato, citrus berries, basil pesto

2 | 9 | 10 (Pine nuts) | 11A | 12 | 13

Chicken Niçoise à la Maison

Seared chicken supreme, cherry vine tomatoes, fine beans, baby potatoes, soft egg, Niçoise olives, herb vinaigrette

1 | 9 | 13

DINNER MENU

4pm - 9pm

MAINS

Chicken Supreme

Sweetcorn purée, sweet potato fondant, crispy leeks, tarragon

2 | 9

Pan-fried Fillet of Seabass

Boulangère potatoes, vegetable ratatouille, citrus beurre blanc

2 | 5 | 9

Braised Lamb Rump

Carrot & parsnip purée, creamy mash, lamb jus

2 | 9

Hereford 10 Oz Sirloin

Onion jam, house salad, fries

Choice of peppercorn sauce, red wine jus or garlic butter

2 | 9 | 13

Butter Chicken Masala

Grilled chicken thigh, saffron rice, coriander naan

1 | 2 | 3 | 10A | 11A

Carbonara Royale

Rigatoni, wild mushroom, parmesan, black truffle

Add chicken & pancetta

Add prawns & pancetta

1 | 2 | 3 | 7 | 8 | 11A

Crispy Honey Glazed Chicken Cubes

Soy, honey & orange glaze, steamed saffron rice, pickled carrot & daikon ribbons

1 | 8 | 9 | 11A

BURGERS

The Wagyu Royale

100% Wagyu beef patty, aged cheddar, caramelized onions, black truffle aioli, brioche bun, arugula

1 | 2 | 7 | 8 | 11A

Vegetarian Burger

Sweet potato, quinoa, red kidney beans, house spices, apple & date chutney, fries

Vegan option available by request

1 | 2 | 9 | 11A

Korean-Style Gochujang Crispy Chicken

Crispy chicken tossed in a sticky gochujang glaze, sesame seeds, scallions, pickled radish, yuzu aioli

1 | 2 | 7 | 8 | 11A | 13

Sides

Skinny fries V

Sweet potato fries 2 | V

House salad 9 | 13 | V

Loaded truffle fries 1 | 2 | V

Sautéed onions 9 | V

Garlic mushrooms 2 | 9 | V

Creamy mashed potatoes 2 | 9 | 12 | V

Seasonal vegetables 2 | V

OUR LOCAL SUPPLIERS LIST

- McCarthy's Meats
- Quigley Meats
- Ballycotton Seafood
- East Ferry Farm
- Clona Dairy Products



Our beef is 100% Irish, sourced from trusted farms.

1 Eggs | 2 Milk | 3 Crustaceans | 4 Molluscs | 5 Fish | 6 Peanuts | 7 Sesame | 8 Soya | 9 Sulphites | 10 Nuts, A - Almonds, B - Hazelnuts, C - Cashew, D - Pecan, E - Brazil, F - Pistachio, G -

Macadamia, H - Walnuts | 11 Gluten, A - Wheat, B - Spelt, C - Khorasan, D - Rye, E - Barley, F - Oats | 12 Celery | 13 Mustard | 14 Lupin