

DINNER

SOUP OF THE DAY & malt brown bread	
SEAFOOD CHOWDER & malt brown bread	
CARLINGFORD OYSTERS	12 for 22.95/2 each
ROARING WATER BAY MUSSELS white wine, cream, fresh herbs & garlic bread	
TIAN OF SMOKED SALMON, CRAB & APPLE with a lime dressing	
BLAS NA MARA (FOR 2) barbeque smoked salmon rillettes, fresh plaice goujons, carlingford oysters, individual prawn cocktails	

STARTERS

6.95	SMOKED HADDOCK FISH CAKE	11.95
7.95	spinach, poached egg & hollandaise	
	DUBLIN BAY PRAWN COCKTAIL marie-rose sauce	13.95
8.95	BBQ SMOKED SALMON RILLETTES with beetroot & candied walnut salsa	9.95
9.95	PISTACHIO & GAME TERRINE fig jam & toasted sundried tomato bread	8.95
19.95	PICKLED BEETROOT & GOATS CHEESE CAPRESE SALAD topped with toasted walnut (V)	9.95
	IRISH LEAF SALAD with house dressing	6.95

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.

LUXURY FISH PIE poached salmon, smoked haddock, scallops, leek velouté and smoked gubbeen mash	22.95	FISH & CHIPS lightly beer battered, house-cut chips, mushy peas & tartar sauce	17.95
ROARING WATER BAY MUSSELS POT white wine, cream, fresh herbs & garlic bread	17.95	STEAMING SHELLFISH POT mussels, cockles, clams, prawns, crevettes, fresh tomato & iberico chorizo broth	24.95
TUNA BURGER served in a floury bap with harissa mayo, wasabi guacamole & house-cut chips	17.95	SCAMPI & CHIPS Dublin bay prawns in light tempura batter, Irish leaf salad, house-cut chips & tartar sauce	27.95
SEAFOOD PLATTER (FOR 2) half dozen oysters, individual prawn cocktails, smoked salmon, crevettes, cockles, mussels, clams, crab claws & samphire with half lobster (when available)	59.95	FRESH CRAB shrimp & avocado salad	17.95
	74.95		

See the boards for our Daily Specials

FROM THE LAND

CORNFED IRISH CHICKEN SUPREME champ mash, buttered leeks & homemade beef jus	19.95	100Z BLACK ANGUS SIRLOIN dry aged 100% Irish beef, served with a Portobello mushroom, shrimp & tarragon butter, roast cherry vine tomatoes and truffle & parmesan chips with a choice of pepper, garlic butter or béarnaise sauce	29.95
BEEF & GUINNESS PIE with a medley of roast vegetables & mushrooms, puff pastry and homemade beef jus, choice of side	17.95		
GOURMET BEEF BURGER our burgers are 100% Irish beef in a floury bap with house pickles, tomato relish, parmesan mustard mayonnaise & house-cut chips	13.95	PJ CROWES ORGANIC PORK LOIN black pudding croquette, seasonal vegetable mash, apple compote & elderberry jus	22.95
add streaky Irish bacon	1.00		
add scamorza (hay-smoked Irish soft cheese) or farmhouse cheddar cheese	1.00		

SIDES

STEAMED IRISH POTATOES	4.95	BUTTERED GREENS	4.95
HOUSE CUT CHIPS	4.95	TRUFFLE MAYO AND PARMESAN	4.95
SKINNY FRIES	4.95	CHEESE TOPPED HOUSE CUT CHIPS	
POACHED BROCCOLI WITH HOLLANDAISE & TOASTED ALMONDS	4.95	SEASONAL ROOT VEGETABLE MASH	4.95
		CHAMP MASH	4.95

Vegetarian Dish of the Day - Please ask your server

FARMHOUSE IRISH CHEESE BOARD

16.95

ABOUT OUR PRODUCE

SUPPLIERS	Cavistons, Clogherhead Fisherman's Co-Op, Carlingford Oysters, Wright's of Marino, Kish Fish, Mourne Seafoods, Doyles Butchers, Robinson Meats, Sheridan Cheeses, Coastguard Seafood, Dermot Hillard Vegetables
PROVENANCE	Bullock Harbour, Dingle Bay, Carlingford, Castletownbere, Kilkeel, Tipperary, Roaring Water Bay, Schull, Howth Harbour

SELECTION OF HOMEMADE DESSERTS

Please ask your server

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

A discretionary service charge of 12.5% for parties of 6 or more

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

Carlingford Oysters at Matt The Thresher

