

LUNCH

SOUP OF THE DAY & malt brown bread	small 5.95 large 6.95
SEAFOOD CHOWDER & malt brown bread	small 6.95 large 8.95
CARLINGFORD OYSTERS	12 for 22.95/2 each
ROARING WATER BAY MUSSELS white wine, cream, fresh herbs & garlic bread	8.95
BLAS NA MARA (FOR 2) barbeque smoked salmon rillettes, fresh plaice goujons, carlingford oysters, individual prawn cocktails	19.95

STARTERS

SMOKED HADDOCK FISH CAKE spinach, poached egg & hollandaise	11.95
BBQ SMOKED SALMON Rillettes with beetroot & candied walnut salsa	9.95
PISTACHIO & GAME TERRINE fig jam & toasted sundried tomato bread	8.95
PICKLED BEETROOT & GOATS CHEESE CAPRESE SALAD topped with toasted walnut salad (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.

FISH PIE selection of fresh & smoked fish, creamy dill sauce, smoked gubbeen mash & mixed baby leaf salad	15.95	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
ROARING WATER BAY MUSSELS POT white wine, cream, fresh herbs & garlic bread	15.95	SCAMPI & CHIPS Dublin bay prawns in light tempura batter, Irish leaf salad, house-cut chips & tartar sauce	26.95
TUNA BURGER served in a floury bap with harissa mayo, wasabi guacamole & house-cut chips	17.95	FISH & CHIPS lightly beer battered, house-cut chips, mushy peas & tartar sauce	14.95

See the boards for our Daily Specials

FROM THE LAND

BEEF & GUINNESS PIE with a medley of roast vegetables & mushrooms, puff pastry and homemade beef jus, choice of side	15.95	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	28.95
GOURMET BEEF BURGER our burgers are 100% Irish beef in a floury bap with house pickles, tomato relish, parmesan mustard mayonnaise & house-cut chips add streaky Irish bacon add scamorza (hay-smoked Irish soft cheese) add farmhouse cheddar cheese	13.95 1.00 1.00 1.00	BANGERS & MASH pork & leek sausages, wholegrain mustard mash, onion gravy & savoy cabbage	12.95

SIDES

STEAMED IRISH POTATOES	4.00	POACHED BROCCOLI WITH HOLLANDAISE SAUCE & TOASTED ALMONDS	4.00
CHAMP MASH	4.00	BUTTERED GREENS	4.00
HOUSE CUT CHIPS	4.00	SEASONAL ROOT VEGETABLE MASH	4.00

SALADS & OPEN SANDWICHES

FRESH POACHED SALMON brown bread & salad	12.95	THE REUBEN SANDWICH served on rye bread with pastrami, slaw, swiss cheese and russian dressing with skinny fries	9.95
DRESSED WHITE CRAB MEAT brown bread & salad	13.95	FRESH CRAB shrimp and avocado salad	16.95

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, 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

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

