

## LUNCH

### STARTERS

SOUP OF THE DAY & malt brown bread	small 5.95 large 6.95	IRISH LEAF SALAD with house dressing	6.95
SEAFOOD CHOWDER & malt brown bread	small 6.95 large 8.95	CRAB STUFFED DOUGHNUTS	9.95
CARLINGFORD OYSTERS	12 for 22.95/2 each	with scallop dust & saffron aioli	
GALWAY OYSTERS	12 for 28.95/2.50 each	POACHED PEAR SALAD	9.95
ROARING WATER BAY MUSSELS	8.95	with cashel blue, candied walnuts, mixed leaves and house dressing	
white wine, cream, fresh herbs & garlic bread		CORN-FED CHICKEN TERRINE	9.95
BBQ SMOKED SALMON Rillettes	9.95	with roast pinenuts, basil, toasted sourdough and golden raisin & apricot chutney topped with black pudding crumb	
with golden beetroot puree & beetroot salsa			

### 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	15.95	FISH & CHIPS	14.95
selection of fresh & smoked fish, with creamy dill sauce topped with smoked gubbeen mash & side salad		tempura battered plaice, house cut chips, mushy peas & tartar sauce	
ROARING WATER BAY MUSSELS POT	15.95	SCAMPI & CHIPS	26.95
white wine, cream, fresh herbs & garlic bread		Dublin Bay prawns in a light tempura batter, Irish leaf salad, house-cut chips & tartar sauce	
TUNA STEAK BURGER	17.95	SEAFOOD PLATTER (FOR 2) served chilled with	59.95
served on a brioche bun with harissa mayo, wasabi guacamole & house-cut chips		Carlingford and Galway oysters, smoked salmon, whole brown crab, marinated mussels, individual prawn cocktails with half lobster (when available)	74.95

See the boards for our Daily Specials

### FROM THE LAND

GOURMET BEEF BURGER	13.95	BANGERS & MASH	12.95
our burgers are 100% Irish beef served on a brioche bun with house pickles, tomato relish, parmesan mustard mayonnaise & house-cut chips		pork & leek sausages, wholegrain mustard mash, onion gravy & savoy cabbage	
add streaky Irish bacon	1.00	100Z BLACK ANGUS SIRLOIN STEAK	28.95
add scamorza (hay-smoked Irish soft cheese) or farmhouse cheddar cheese	1.00	dry aged 100% Irish beef, served with a Portobello mushroom, roast cherry vine tomatoes and truffle mayo & parmesan chips with a choice of pepper, garlic butter or béarnaise sauce	
BRAISED VENISON	16.95	add garlic prawns for	9.95
braised blueberry marinated venison served with champ mash, carrot puree and crispy shallots			

### SIDES

STEAMED IRISH POTATOES	4.00	BROCCOLI & BUTTERED CARROTS	4.00
CHAMP MASH	4.00	with hollandaise sauce & toasted almonds	
HOUSE CUT CHIPS	4.00	BUTTERED SPINACH	4.95
MIXED LEAF SALAD	4.00	BAKED POTATO stuffed with bacon, scallions & aged cheddar	4.00

### SALADS & OPEN SANDWICHES

FRESH POACHED SALMON brown bread & salad	12.95	OPEN SERRANO HAM SANDWICH	9.95
DRESSED WHITE CRAB MEAT brown bread & salad	13.95	served on toasted sourdough with Irish mozzarella, beef tomato, rocket & basil oil	
OPEN PRAWN marie-rose sauce, brown bread & salad	12.95	FRESH CRAB shrimp and avocado salad	16.95

Fresh Salad of the Day - Please ask your server

Vegetarian Dish of the Day - Please ask your server

FARMHOUSE IRISH CHEESE BOARD  
16.95

### SELECTION OF HOMEMADE DESSERTS

Please ask your server

DURING BUSY PERIODS IT WILL NOT BE POSSIBLE TO SPLIT BILLS

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

### ABOUT OUR PRODUCE

SUPPLIERS Cavistons, Clogherhead Fisherman's Co-Op, Carlingford Oysters, Kelly's 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, Killeel, Tipperary, Roaring Water Bay, Schull, Howth Harbour