

DINNER

SMOKED MACKEREL PATE
topped with salmon caviar, served with crackers

SOUP OF THE DAY & malt brown bread
SEAFOOD CHOWDER & malt brown bread
CARLINGFORD OYSTERS 12 for 22.95/2 each
GALWAY OYSTERS 12 for 28.95/2.50 each
ROARING WATER BAY MUSSELS
white wine, cream, fresh herbs & garlic bread
SEAFOOD COCKTAIL
crab claw, Dublin Bay prawn, mussels & crayfish cocktail
with marie-rose sauce
PAN SEARED SCALLOPS
served in shell with roast cauliflower puree, chorizo
and almond parmesan crust

WHILE YOU WAIT

6.95 OLIVES & SOURDOUGH WITH OLIVE OIL 5.95
MIXED SALTED CANDIED NUTS 5.95

STARTERS

6.95 BBQ SMOKED SALMON RILLETTES 9.95
7.95 golden beetroot puree & beetroot salsa
IRISH LEAF SALAD with house dressing 6.95
CRAB STUFFED DOUGHNUTS 9.95
with scallop dust & saffron aioli
POACHED PEAR SALAD 9.95
topped with cashel blue, candied walnuts, mixed leaves
and house dressing
CORN-FED CHICKEN TERRINE 9.95
with roast pinenuts, basil, toasted sourdough, golden raisin and apricot
chutney with black pudding crumb

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 22.95 FISH & CHIPS 17.95
selection of fresh & smoked fish, scallops, buttered leeks
& creamy dill sauce topped with smoked gubbeen mash & side salad
tempura battered plaice, house cut chips, mushy peas & tartar sauce
STEAMING SHELLFISH POT 24.95
ROARING WATER BAY MUSSELS POT 17.95
mussels, cockles, clams, prawns, crevettes, fresh tomato &
iberico chorizo broth & garlic bread
TUNA STEAK BURGER 17.95 SCAMPI & CHIPS 27.95
served on a brioche bun with harissa mayo, wasabi guacamole
& house-cut chips
Dublin Bay prawns in a light tempura batter, Irish leaf salad,
house-cut chips & tartar sauce
SEAFOOD PLATTER (FOR 2) served chilled with 59.95 FRESH CRAB, SHRIMP & AVOCADO SALAD 17.95
Carlingford and Galway oysters, smoked salmon, whole brown crab,
WEST CORK CRAB CLAWS (250g) 28.95
marinated mussels, individual prawn cocktails
with half lobster (when available) 74.95 served with garlic butter and fresh sourdough

See the boards for our Daily Specials

FROM THE LAND

SEARED DUCK BREAST 19.95 100Z BLACK ANGUS SIRLOIN STEAK 29.95
served with braised red cabbage, roasted shallot puree & jus
dry aged 100% Irish beef, served with a Portobello mushroom,
BRAISED VENISON 18.95 roast cherry vine tomatoes and truffle mayo & parmesan chips with a
choice of pepper, garlic butter or béarnaise sauce
add garlic prawns for 9.95
GOURMET BEEF BURGER 13.95 14OZ RIBEYE ON THE BONE 38.95
our burgers are 100% Irish beef served on a brioche bun with house
pickles, tomato relish, parmesan mustard mayonnaise
tender stem broccoli, choice of pepper, garlic butter or béarnaise sauce,
& house-cut chips please give 30 minutes cooking time for this large cut of meat
add streaky Irish bacon 1.00 add garlic prawns for 9.95
add scamorza (hay-smoked Irish soft cheese) or farmhouse cheddar cheese 1.00

SIDES

STEAMED IRISH POTATOES 4.95 BUTTERED SPINACH 4.95
HOUSE CUT CHIPS 4.95 TRUFFLE MAYO AND PARMESAN CHEESE 4.95
SKINNY FRIES 4.95 topped house cut chips
BROCCOLI & BUTTERED CARROTS 4.95 CHAMP MASH 4.95
with hollandaise sauce & toasted almonds BAKED POTATO stuffed with bacon, scallions & aged cheddar 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, 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

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

BEST SEAFOOD EXPERIENCE 2016 - THE FOOD AWARDS IRELAND 2016 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

