HEVERLEE Draught Pint 6.50	BLOODY MARY Vodka, Tomato Juice, Black Pepper, Tabasco - 11	ESPRESSO MARTINI Vodka, Espresso Coffee, Kahlua - 11

NIBBLES

Warm Artisan Bread, Marinated Olives, Parmesan, Balsamic Vinegar, Olive Oil 8

Onion Bhajis, Coriander Mint & Dill Yoghurt, Pickled Onions, Bombay Mix 8

Tater Tots, Buttermilk Ranch Dressing 7

TO START

French Onion Soup 8
Homemade Wheaten Bread

Baked Crab 15
Herb Crumb, Garlic Butter, Toasted Sourdough

Hot Honey Chicken 9
Buttermilk Fried Chicken, Chilli Honey Drizzle, Korean Mayo

Pan Seared King Scallops (3) 14
Smoked Bacon, Cauliflower Puree, Caper & Raisin Butter

Portavogie Prawns 14
Garlic Butter & Toasted Sourdough

Sweet & Sticky Chilli Beef 11
Toasted Cashews, Mixed Leaves

Seafood Chowder 10
Homemade Wheaten Bread

Irish Goats Cheese Tartlet (v) 10
Red Pepper Jam, Watercress, Aged Balsamic

THE MAIN PART

Seafood Pie 19
Smoked Salmon, Haddock, Parsley & Cheddar Mash, Green Vegetables

Seabass 27
Tomato & Olive Ragu, Basil, Roasted Garlic Saffron Potatoes

Slow Braised Lamb Shank 26
Champ, Heritage Carrots, Red Wine Jus

Classic Fish & Chips 19
Haddock, Chunky Chips, Mushy Peas, House Tartare Sauce

Beer Battered Scampi 21
Chunky Chips, Mixed Leaves, House Tartare Sauce

Chicken Katsu Curry 18
Panko Crumbed Chicken, Japanese Curry Sauce, Poppadom & Basmati Rice

Whole Fish On The Bone (Daily) 29
Lemon, Caper & Parsley Butter Sauce, Choice of Side

FROM THE JOSPER GRILL

Dry-Aged Burger 18
Mature Irish Cheddar Cheese, Burger Sauce, House Slaw, Lettuce,
Tomato, Skinny Fries

28 Day Dry-Aged 12oz Sirloin Steak 36
Roasted Shallots, Chunky Chips, Rocket & Parmesan Salad, Peppercorn Sauce

Vegetarian Burger 16
Mature Irish Cheddar Cheese, Lettuce, Tomato, Relish, Skinny Fries

TOP IT OFF 2
Peppercorn, Curry, Gravy

ON THE SIDE 5
Korean BBQ Cauliflower, Sticky Gochugang Glaze, Sesame, Spring Onion
Battered Onion Rings
Maple Glazed Carrots
Herb Crushed Roast New Potatoes
Skinny Fries
Chunky Chips

TO FINISH 8
Espresso Crème Brulee, Poached Winter Berries, Homemade Shortbread
Chocolate Mousse, Popping Candy, Chocolate Soil, Blood Orange Sorbet
Sticky Toffee Pudding, Toasted Pecans, Vanilla Bean Ice Cream
Spiced Apple Crumble, Caramel Sauce, Vanilla Custard
Poached Pear Halves, Almond Crumble, Cinnamon Cream

Affogato, Vanilla Ice Cream, Biscotti, Shot of Espresso Coffee 7
Add A Liqueur: Baileys, Kahlua, Amaretto, Cointreau, Sambuca, Tia Maria , Limoncello 4

Irish Cheeseboard 12
Ballylisk Brie (Armagh), Coolattin Vintage Cheddar (Carlow), Cashel Blue (Tipperary)
Sourdough Crackers, Apple Chutney

Please inform your server if you have any allergies or dietary requirements.
A discretionary service charge of 10% will be added to tables of 8 or more.

Our fish is responsibly caught from sustainable sources.