



Starters

Soup of the Day, Country Butter & Sour Dough Bread (1a, 4) €8.50

Kilkeel Crab, Pappardelle, Tarragon Butter Bisque Sauce (1A, 4, 5A, 5C, 7, 13) €16

Salt & Chilli Calamari, Pok Choi & Mooli Salad, Buffalo Hot Sauce (4,8,13) €14

Smoked Aubergine & Chickpeas, Harissa Honey Carrots, Pomegranate & Feta Cheese (4,11) €12

Ham Hock & Chicken Terrine, Grilled Basil Infused Peach, Butter Brioche Toast (1A, 4, 7) €13

Mains

Whole Seabass, Prawn Mousse, Basil Emulsion (4, 5C, 7, 8, 13) €34

Chuck & Brisket Smoked Cheese & Bacon Burger, Fries, BBQ Sauce (1a, 4, 7, 13) €19.95

Tiger Prawn Linguine, Cherry Tomato, White Wine, Garlic & Caper Butter Sauce (1a,4, 7,5c,13) €22

Gnocchi, Garden Peas, Almond Ricotta, Pea Shoot Salad, Lemon Verde (vg) (1A, 3A, 13) €22

Day Boat Wild Fish Special – Please ask your server

Grilled Onglet Irish Beef, Caramelised Yeast Onions, Butter Mash & Red Wine Sauce (4,13) €24

30 Day Dry Aged Irish Steak, Pepper Sauce, Triple Cooked Chips (4, 7, 13)

8oz Fillet €45

10oz Rib-Eye €38

Sides

Butter Mash (4) €5

Fried Greens, Garlic, Lemon & Soy (1A) €5

Skin on Chips €5

Baby Caesar (4,7,8,13) €6

1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut, 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin, *Contains Unpasteurised Cheese

All our Beef is 100% Irish

Price includes 9% VAT

12.5% Service Charge on parties of five or more
Restaurant Lunch Menu