

## DINNER MENU

### Mixed Olives € 8

Gordal, Kalamata, Orange, Arbequina  
Olive Oil

### Fish Croquettes €12

Lemon Mayo  
1,2,4,8,10

### Marinated Artichokes €8

Roasted Red Pepper, Lemon, Basil

### Courgette and Mint Soup €14

Lemon Oil, St Tola Goats Curd  
2, 14

### Oysters

Kelly's Rock Or Flaggy Shore  
Rock ½ Dozen € 24 / Dozen € 48  
Mignonette and Vietnamese  
6,7,13,14

### Seafood Cocktail €22

Dublin Bay Prawns, Lobster,  
Mussels, Crab  
7, 8, 12, 14

### Scotched Egg €17

TJ Crowe Pork, Black Pudding,  
Truffle Emulsion  
1, 8, 14

### Kilmore Quay Crab Toes €26

Garlic, Parsley, Sourdough  
1,2,12

### Irish Blue Fin Tuna €18/€36

Ponzu, Seaweed, Sesame Seed  
2, 5, 8, 10, 13

### Cliff Fish and Chips €28

Haddock, Mushy Peas, Tartare  
1, 8, 10, 14

### Peter Hannan's Beef 10oz Aged Striploin Steak €45

Potato Terrine, Rocket,  
Pickled Onion  
1, 2, 4, 11, 14

### Donegal Cod €36

Fennel Salad, Sweetcorn, Bouillabaisse, Mussels  
1,2,7,11,13,14

### Black Sole Meunière € 55\*\*

Wilted Spinach, Lemon, Parsley, Capers  
2, 10, 14

### Roast Chicken Supreme € 35

Confit Garlic, Gordal Olives, Whipped  
Ricotta  
2,11,14

### Half Lobster €40

Green Salad, Garlic Butter, Chips  
2,11,12,14

### Lemon Posset €12

Roasted Peaches, Meringue  
1, 2, 3, 14

### Wexford Strawberries €12

Cider Sabayon, Strawberry Sorbet, Granola  
1,2,8,14

### Chocolate Mousse €12

Pistachio, Cherry, Mascarpone  
2, 3, 8

### Artisan Cheese Plate €16

Comte, Cashel Blue, Milleens, Coolea St Tola  
Quince, Homemade Crackers  
1, 2, 3, 8, 14

### SIDES

Creamed Potatoes €6

Hand Cut Chips €6

Tomato Basil Salad €6

Allergens: 1 Gluten • 2 Milk • 3 Nuts • 4 Mustard • 5 Sesame Seeds • 6 Peanuts • 7 Molluscs • 8 Eggs • 9 Lupin • 10 Fish • 11 Celery • 12 Crustacean • 13 Soybeans • 14 Sulphites

A 12.5% Service Charge is applied to all parties of 6 or more.

Items Marked \*\* have a €10 supplement when dining on a dinner package