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| **Seafood Chowder**  Prawns, Cod, Salmon  2, 7, 10, 12  **16.00** | **Heritage Tomato**  Pesto, Rocket, Balsamic, Burrata Sourdough Croute  1, 2, 3, 14  **14.00** | **Jamon Croquettes**  Garlic Aioli  1, 2, 8  **16.00** | | **Charcuterie Board (for 2)**  Grilled Bread, Gordal Olives  1, 14  **32.00** |
| **Soup of the Day**  Olive Oil  2  **12.00** | **Ceviche of Sea Bream**  Tiger Milk, Watermelon, Honeydew Melon, Seseme Seeds  5, 10  **16.00** | | **Asparagus**  Poached Free Range Egg, Hollandaise Sauce  2, 8  **14.00** | |

**STARTERS**

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| **Bluefin Tuna**  Mango, Pineapple, Ginger Ponzu  5, 10, 13, 14  **16.00** | **Prawn Cocktail Salad**  Baby Gem, Avocado, Tomato, Lemon Dressing  12, 14  **16.00** | **Grilled King Prawns**  Mojo, Rocket & Lemon Salad  1, 12  **18.00** |

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**MAIN COURSE**

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| **Beer Battered Haddock**  Fries, Mushy Peas, Tartar Sauce  1, 2, 10, 14  **26.00** | **Roasted Fillet of Cod**  Ratatouille, Basil Dressing  10, 14  **30.00** | | | **Cliff Fish Pie**  Green Beans  1, 2, 4, 10, 12  **28.00** | | **Pan Roasted Salmon Fillet**  Asparagus, Champ, Dill Beurre Blanc  2, 4, 10, 14  **30.00** |
| **Grilled Breast of Chicken**  Petit Pois à la Française, Mushroom Veloute  2, 14  **32.00** | | **Roasted Lamb Rump**  Black Olive, Roasted Courgette, Pine Nut Sauce  3, 14  **35.00** | | | | **Black Sole \*\*\***  Lemon, Parsley, Capers, Spinach  2, 10  **50.00** |
| **10oz Sugar Pit Bacon Chop**  Roast Gem Lettuce, Pineapple & Chipotle Sweet & Sour Sauce,  BBQ Pineapple, Sage & Pineapple Sauce  4, 11, 14  **30.00** | | | | **McGraths 10oz Striploin / 6oz Fillet**  Confit Heritage Tomatoes, Fries  Grilled Asparagus  1, 2, 11, 14  **46.00 / 49.00** | | |
| **Grilled Half Lobster**  Garlic Butter, Green Salad, Fries  1, 2, 12, 14  **35.00** | | | **Pea and Mint Risotto**  Preserved Lemon, Pea Shoots  2, 14  **25.00** | | **Roasted Aubergine**  Ratatouille Dressing, Sauce Vierge  3  **25.00** | |

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**SIDE DISHES**

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| **Greek Salad**  Olives, Feta  2 | **Caesar Salad**  Cos Lettuce, Anchovies, Croutons  1, 2, 10, 14 | **Buttered New Potatoes**  Chive Butter  2 | **Wilted Summer Greens**  2 | **Fries**  1 |

**6.50**

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**DESSERTS**

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| **Chocolate Nemesis**  Vanilla Ice Cream, Cherries,  Cherry Puree  2, 8, 14 | **Glazed Lemon Tart**  Raspberry Sorbet  1, 2, 3, 8, 13 | **Wexford Strawberry Trifle**  Chantilly Cream,  Valrhona Chocolate  2, 8, 14 | **Vanilla Cheesecake**  Passionfruit Jelly  1, 2, 3 |

**12.00**

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**CHEESE**

**Irish Farmhouse Cheese \*\*\***

Irish Brack, Crackers, Grapes, Apple & Pear Chutney

**Coolea Cashel Blue Smoked Gubbeen Cooleeney St. Tola**

1, 2, 8, 14

**3 Piece 18.00 5 Piece 25.00**