A qr code with a fish

Description automatically generated

**Sea Bass**

Pan seared fillet, Ratte potato, cauliflower puree,

Oyster tempura.

**Fish ‘n’ Chips**

Beer battered cod minted pea purée, Tartar sauce.

**Fish Pie**

Irish fish & shellfish, creamed vegetable broth, Cheddar mash.

**Monkfish**

Chargrilled skewered monkfish fillet & Chorizo

Chorizo & fine herb risotto arancini,

caper beurre blanc

**Chicken Supreme**

Dauphinoise potatoes, broad beans,

grain mustard cream.

**10oz Irish Rib Eye Steak (€12.50 supp.)**

Peter Hannan’s Salt Aged Beef

Shallot mash and seasonal vegetables Marrow butter, peppercorn sauce or Garlic & herb butter

**Risotto V**

Fine herb & Italian cheese arborio, sautéed kale.

Wild mushrooms, beetroot gel.

LUNCH

Two Courses €42

Three Courses €47.50

Thu – Fri from 12PM

Sat – Sun from 1PM

Side Dishes 7.50

**Irish baby potatoes in herb butter**

**Shallot mash, seasonal vegetables V**

**Fries V**

**Sweet potato fries V**

**Baby Caesar salad**

**Tender stem broccoli,** toasted almonds **V**

**Guinness Cake**

White chocolate & coffee ganache, Guinness sponge, Cacao nibs, toasted almonds, Guinness reduction

**Key Lime Tart**

Lime curd, Chantilly cream Pistachio ice cream, lime gel

**Selection of Wexford Ice Cream V**

**Irish Cheese Board (€7 supp.)**

Cranberry and hazelnut crackers, Irish black apple butter

DESSERTS

APPETISERS

ENTRÉES

**Curried Parsnip & Apple Soup V**

Crisp parsnip ribbons

**Rope Mussels**

West Cork mussels, A La Crème.

White wine, garlic, cream, flat leaf.

**Seafood Chowder**

Irish fish and shellfish, creamed broth.

**Scallops (€3 supp.)**

Cauliflower puree, smoked black pudding,

Crisp pancetta

**Caesar Salad**

Cos, Parmesan, crisp bacon, Cajun chicken.

**Selection of 4 Oysters**

Sourced from our coastal waters, served with

raspberry and shallot mignonette, lemon, Tabasco.

**Howth Smoked Organic Salmon**

Red onion, crisp capers, chive crème fraîche,

Brown soda croutons.

Scan QR code for Allergens