

# Fisherman's PUB

## DINNER MENU

18:30- 21:30

### - SNACKS -

Marinated Olives <i>(contains 1)</i>	€ 4.00
Devilled Crab Toast <i>(contains 2, 4, 5, 8a)</i>	€ 5.50
Plate of Irish Cured Meats <i>(contains 5)</i>	€ 13.00

### - STARTERS -

Winter Vegetable Minestrone, Kale Pesto <i>(contains 4, 12b)</i>	€ 6.50
Smoked Haddock, Leek & Mussel Chowder <i>(contains 3, 4, 11)</i>	€ 9.50
½ Dozen of Connemara Oysters, Dillisk Mignonette <i>(contains 11)</i>	€ 14.50
Steamed Killary Fjord Mussels, White Wine, Garlic <i>(contains 4, 11)</i>	€ 14.50 / € 18.50
Walled Garden Beetroot Salad, Aran Island Goat's Cheese, Linseed <i>(contains 4, 13)</i>	€ 14.50
Grilled Prawns, Tomato Chilli, Garlic, Sourdough <i>(contains 1, 2, 8a)</i>	€ 14.50

### - MAINS -

Winter Squash, Sage & Parmesan Risotto <i>(contains 4)</i>	€ 19.00
Beer Battered Cod, Tartare Sauce, Mushy Peas, Fries <i>(contains 3, 7, 8a, 9a, 10)</i>	€ 19.50
Ballynahinch Beef Burger, Bacon Jam, Cheddar, Pepper Mayo, Fries <i>(contains 3, 4, 5, 8a)</i>	€ 19.50
Red Wine Braised Beef Cheek, Horseradish Mash, Bourignon Sauce <i>(contains 1, 4, 5, 14)</i>	€ 24.00
Market Fish, Parsley, Lemon & Caper Brown Butter	Market Price

- FROM THE GRILL -

12oz Striploin Steak, Brandy & Peppercorn Sauce, Fries <i>(contains 1, 4, 7, 14)</i>	€ 38.00
Sugar Pit Bacon Chop, Grilled Cabbage, Grain Mustard Mash, Burnt Apple <i>(contains 1, 4, 5)</i>	€ 30.00
Higgins Dry Aged Côte de Boeuf, Peppercorn Sauce, Green Salad, Fries – serves 2 <i>(contains 1, 4, 7, 14)</i>	€ 75.00

- SIDES -

Truffle & Parmesan Fries <i>(contains 4,7,9)</i>	€ 6.50	Root Vegetable Gratin <i>(contains 4,8a,14)</i>	€ 6.00
Crispy Fries <i>(contains 7)</i>	€ 4.50	Side Salad <i>(contains 4)</i>	€ 5.00

- DESSERTS -

Hot Chocolate Pudding, Rum & Raisin Ice-Cream <i>(contains 4, 8a, 9, 14)</i>	€ 8.50
Mulled Wine Plum Trifle <i>(contains 4, 8a, 9, 12d, 14)</i>	€ 8.50
Baked Vanilla Rice Pudding, Blackberry Jam, Sugared Almonds <i>(contains 4, 12f)</i>	€ 8.50
Three Irish Cheeses, Crackers & Chutney <i>(contains 1, 4 8a, 12b, 13)</i>	€ 12.50

ALLERGEN KEY

1. CELERY; 2. CRUSTACEANS; 3. FISH; 4. MILK; 5. MUSTARD;  
6. PEANUTS; 7. SOYA; 8. CEREALS (GLUTEN); 8A. WHEAT; 8B. BARLEY;  
8C. OATS; 9. EGGS; 10. LUPIN; 11. MOLLUSCS; 12. NUTS; 12A. PINE NUTS;  
12B. WALNUT; 12C. HAZELNUT; 12D. PISTACHIO; 12E. PECAN NUT; 12F.  
ALMOND NUT; 13. SESAME SEEDS; 14. SULPHITES

*All tips and gratuities are divided and paid directly to the Team (excluding management)*

*(As part of our salmon conservation programme, we only serve wild salmon when available & caught sustainably)*