

FISHERMAN'S PUB

LUNCH

MARINATED OLIVES marinated nocellara olives (5, 7)	€5.50
IRISH CURED MEATS & ARTISAN CHEESE selection of seasonal Irish cured meats with artisan cheese (5)	€22.00
CONNEMARA OYSTERS fresh sustainable raw Connemara oysters (11, 14)	€4.00 each
WINTER VEGETABLE MINISTRONE kale pesto & treacle bread (1, 4, 8a, 12b, 14)	€8.50
SMOKED HADDOCK, MUSSEL & LEEK CHOWDER with treacle bread & dillisk butter (1, 3, 4, 8a, 11)	€12.50
KILLARY FJORD MUSSELS steamed in white wine, garlic and parsley butter with sourdough toast (4, 8a, 11, 14) With fries	€14.50 €18.00
GAMMON & CHEESE TOASTED SANDWICH baked gammon, smoked cheddar, tomato relish, sourdough & skinny fries (1, 4, 5, 8a, 14)	€16.50
LEMON & THYME ROAST CHICKEN baby gem lettuce & tomato sandwich, black pepper mayonnaise (4, 5, 8a, 9) Add a cup of soup	€12.50 €3.50
CARAMELISED RED ONION walnut & Wicklow brie on toasted malted wholegrain bloomer, skinny fries (4, 8a, 12c, 14)	€16.50
BEER BATTERED HADDOCK skinny fries, minted peas, tartare sauce (3, 4, 5, 8a)	€20.00
VENISON COTTAGE PIE slow cooked venison, cheddar potato topping, creamed winter greens (1, 4, 9, 14)	€20.50
SKINNY FRIES (3, 7)	€7.00
TRUFFLE & PARMESAN FRIES (3, 4, 7, 9)	€7.50

DESSERTS

BUTTERMILK FRUIT SCONES Glenilen farm butter, clotted cream, raspberry preserve (4, 8a, 9, 14)	€5.50
CAKE OF THE DAY please ask your server	€8.00
IRISH CHEESE SELECTION three Irish cheeses, crackers & chutney (1, 4, 13)	€15.00

ALLERGENS 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