

FISHERMAN'S PUB

céad míle fáilte
served from 6pm to 9.30pm

OUR STARTERS

SMOKED COLEY, MUSSEL AND LEEK CHOWDER
with Irish soda bread & dillisk butter
(contains 1,3,4,11) € 10.50

SALAD OF WALLED GARDEN BEETROOT
balsamic onions, whipped feta & toasted seeds
(contains 4,13,14) € 14.50

GRILLED PRAWNS, TOMATO, CHILLI & GARLIC
accompanied by toasted sourdough
(contains 1,2,8a) € 15.50

STEAMED KILLARY FJORD MUSSELS
white wine, garlic & parsley
(contains 4,7,11,14) € 14.50

OUR SIDES

BEEF DRIPPING FRIES € 7.50

GREEN SALAD, DRESSING € 6.50
(contains 5)

SKINNY FRIES € 6.00
(contains 3, 7)

TRUFFLE & PARMESAN FRIES € 7.50
(contains 3,4,7,9)

SCALLION MASH € 6.50
(contains 4)

OUR BITES

MARINATED OLIVES
marinated nocarella olives € 5.00
(contains 5,7)

IRISH CURED MEATS
selection of seasonal Irish cured meats € 15.00
(contains 5)

HAM & CHEESE CROQUETTES
deep fried Irish cheese with gammon, parsley & mustard € 7.00
(contains 4,5,8,8a)

CONNEMARA OYSTERS
fresh sustainable raw Connemara oysters € 4.00 each
(contains 2)

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

AS PART OF OUR SALMON CONSERVATION PROGRAMME, WE ONLY SERVE WILD SALMON WHEN AVAILABLE & CAUGHT SUSTAINABLY

ALL TIPS AND GRATUITIES ARE DIVIDED AND PAID DIRECTLY TO THE TEAM (EXCLUDING MANAGEMENT)

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OUR MAIN COURSES

BEER BATTERED
CATCH OF THE DAY
with tartar sauce, mushy peas &
fries
(contains 3,4,5,8a) € 19.50

GILLIGAN'S FARM
BEEF BURGER
bacon jam, cashel blue, pickled
onion mayo & fries
(contains 4,5,8a) € 20.50

"RANJI'S" CURRY
monkfish, prawn, fragrant rice,
grilled flatbread
(contains 2,3,4,5,8a) € 22.50

BALLYNAHINCH CLASSIC
SEAFOOD PIE
spinach, boiled egg, cheddar &
potato topping
(contains 1,2,3,4,9) € 21.50

STEAMED KILLARY
FJORD MUSSELS
white wine, garlic, parsley,
fries & aioli
(contains 4,7,11,14) € 18.50

SEASONAL SPECIAL

BLACK SOLE
cooked on the bone, brown shrimp,
cucumber, lemon & parsley butter,
spring onion & chive mash
(contains 2,3) € 33.00

BLACKBOARD SPECIAL
please check your server for
today's market special market
price

FROM THE JOSPER GRILL

10 OZ DRY AGED RIBEYE
watercress salad, bernaيسة, beef
dripping chips
(contains 1,4,7,14) € 38.50

SUGAR PIT BACON CHOP
grilled sweetheart cabbage, salsa
verde
(contains 1,4,5) € 30.00

COTE DE BOEUF
- serves 2 -
28-day dry aged with Achill sea
salt accompanied with bernaيسة
sauce, green garden salad & beef
dripping chips
(contains 1,4,7,14) € 85.00

OUR DESSERTS

CARAMILISED BROWN BREAD
ICE CREAM
stout caramel, fudge, oat crumble
(contains 4.8a,8c,12f) € 8.00

HAZELNUT CREME BRULEE
praline shortbread
(contains 4,9) € 8.50

BAKED ALASKA
rhubarb, raspberry and pistachio
(contains 4,9,12d) € 8.50

IRISH CHEESE SELECTION
three Irish cheeses, crackers &
chutney
(contains 4.8a) € 13.50

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