# The Fisherman's Pub

## Dinner menu

### SNACKS & STARTERS

Nocellara Olives €6.50 (5,7,14)

Ballinakill Bay oysters, Micil poitin mignonette €24.00 ½ dozen (11,14)

Walled garden beetroot, burrata, figs, candied walnuts, balsamic dressing €17.00 (4,13,12b,14)

Killary Fjord mussels, white wine, garlic & parsley, toasted sourdough €15.50 (8a,11,14)

Garlic butter prawns, chilli, lemon, herbs, grilled garlic sourdough €20 (2,4,8a,14)

Slow cooked duck leg confit, parsnip purée, black cherry jus €18 (1,4,14)

### MAINS

Battered haddock, tartare sauce, mushy peas, chunky fries €26.00 (3,4,8a,14)

Butter chicken curry, cumin basmati rice, coriander naan, poppadum's €29.00 (1,4,5,8,8a,12,14)

Grilled cod, leek & wholegrain mustard potato cake, pea purée, prawn beurre blanc €35.00 (1,2,3,4,5,8a,9,14)

Irish lamb stew, bacon lardons, pearl barley, colcannon potatoes €32.00 (1,4,8B,14)

Angus beef burger, red onion marmalade, Cheddar, chunky fries €25.00 (4,5,8a,14)

Chargrilled Hereford steak, peppercorn sauce, tenderstem broccoli, sauté mushrooms & fries (4, 14)

10oz Sirloin €49, 12oz Ribeye €55

Trofie pasta, chestnut mushroom & walnut ragu, Cais Na Tire €26.00 (8a,12b,14)

### SIDES

Honey glazed root vegetables €7.50 (4) | Truffle & Parmesan fries €7.50 (3,4,7,9,14) | Scallion Mash €7.00 (4)

### DESSERTS

Sticky toffee pudding, salted caramel ice cream, butterscotch sauce €12.00 (4,8a,9,14)

Vanilla creme brûlée, pistachio biscotti & fresh berries €12.00 (4,8a,12D,9,14)

Black forest, chocolate sponge & mousse, cherry compote, chocolate tuile €12.00 (4, 8a, 9, 14)

Mossfield Irish Gouda, relish, crackers & grapes €14.00 (4,8a,14)

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