

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)

Grilled prawns, garlic, tomato and chilli, toasted sourdough €18.50 (2,4,8a,14)

Smoked haddock scotch egg, curry mayo, pickled cucumbers €15.00 (3,4,8a,9,5)

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 (1,4,5,8a,14)

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

Confit Thornhill duck leg salad, walled garden leaves, sundried tomatoes, cucumber, pomegranate, toasted cashew nuts & hot honey dressing €34.00 (12,14)

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

10 oz Dry Aged Sirloin, brandy & peppercorn sauce, grilled tender stem broccoli, mushrooms, fries €48.00 (4,14)

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)

Summer berry pavlova, strawberry ice cream €12.00 Allergens (4,9,14)

Bramley "Ulla Bacaitle" Baileys Custard, Oat Crumble €12.00 (4,8a)

Irish Porter Cheddar, Honey, Seed Cracker €14.00 (4,13,14)

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