

The Fisherman's Pub

SNACKS & STARTERS

Nocellara Olives €5.50 (5,7,14)

Ballinakill Bay oysters, Micil poitin mignonette €4.00 each (11,14)

Tempura broccoli, Korean BBQ dressing, sesame, soy €12.00 (7,8a,9,13,14)

Velvet cloud labneh, baked and pickled beetroots, mixed seeds €17.00 (4,13,14)

Braised beef taco, chipotle & lime mayo, smoked cheese €17.00 (1,4,9,14)

Duck liver parfait, apple and mandarin chutney, toasted sourdough €16.00 (4,8a,9,14)

Killary Fjord mussels, Thai green curry broth, spring onion €14.50 (2,3,4,7,14)

MAINS

Battered catch of the day, tartare sauce, mushy peas, chunky fries €23.00 (3,4,8a,14)

Ballynahinch Estate venison burger, red onion marmalade, Cashel Blue, chunky fries €25.00 (4,5,8a,14)

Lamb rump, parsnip puree, red wine braised lentils, winter greens €38.00 (1,4,14)

Roast cod, grilled baby leeks, celeriac, smoked trout roe and herb butter sauce €34.00 (1,3,13,14)

Trofie pasta, chestnut mushroom & walnut ragu, Cais Na Tire €25.00 (8a,12b,14)

Andarl Farm pork belly, 'Nduja baked beans, confit fennel, cabbage €36.00 (1,4,5,7,14)

10 oz Dry Aged Sirloin, brandy & peppercorn sauce, grilled tenderstem broccoli, chunky fries €48.00 (4,14)

SIDES

Fennel, orange & bitter leaf salad €7.50 (4,14)

Scallion mash €7.00 (4)

Truffle & parmesan fries €7.50 (4,7,9,14)

Honey glazed root vegetables 7.50 (4)

DESSERTS

Bread and butter pudding, almond custard, vanilla poached apricots €10.00 (4,8a,9,12f,14)

Treacle tart, clotted cream ice cream €10.00 (4,8a,8c,9,12b)

Caramelised pineapple carpaccio, pina colada sorbet €10.00 (14)

Young buck, cow's milk, Mike Thompson, Co Down, honey, seed cracker €10.00 (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