

# *The Fisherman's Pub*

## *Dinner menu*

### **SNACKS & STARTERS**

Nocellara Olives €5.50 (5,7,14)

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

Walled garden beetroot, burrata, figs, candied walnuts, balsamic dressing €16.00 (4,13,12b,14)

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

Grilled prawns, garlic, tomato and chilli, toasted sourdough €18.00 (2,4,8a,14)

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

### **MAINS**

Battered haddock, tartare sauce, mushy peas, chunky fries €23.00 (3,4,8a,14)

Monkfish, tomato & coconut curry, turmeric spiced potatoes, garlic flatbread €28.00 (2,3,7,8a,13,14)

Catch of the day, grilled leeks, celeriac, smoked trout caviar & herb butter sauce 34.00 (1,3,13,14)

Thornhill duck leg confit, parsnip puree, red wine braised lentils, kale €34.00 (1,4,14)

Angus beef burger, red onion marmalade, Cashel Blue, 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 €25.00 (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**

Warm chocolate brownie, stout chocolate sauce, vanilla ice cream €11.00 (4,8a,9,14)

Spring Rhubarb Meringue, Strawberry Cream €11.00 (4, 8, 9)

Bramley "Ulla Bacaitle" Baileys Custard, Oat Crumble €11.00 (4, 8a)

Irish Porter Cheddar, Golden Reason, Honey, Seed Cracker €11.00 (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