The Fisherman's Pub

Lunch menu

Nocellara olives €6.50 (5,7,14)

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

Curried Butternut squash soup, toasted seeds, treacle bread €9.50 (1,8a,12b)

Smoked haddock, mussel & leek chowder, treacle bread, dillisk butter €16.50 (1,3,4,8a,11,12b)

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

Roast Hereford beef sandwich, blue cheese ranch, crispy onions, gherkins, toasted ciabatta, fries & side salad €26.00 (4,5,8a,9,14)

Baked gammon & mature cheddar toasted sandwich, tomato relish, mustard mayo €17.50 (4,5,8a,9,14)

Add a cup of soup €5.00

Smoked mackerel salad, horseradish crème fraiche, pickled walled garden kohlrabi, sundried tomatoes & cucumber €22.00 (3,4,14)

Atlantic prawn cocktail, baby gem, picked cucumber, fennel & soda bread €20.00 (2,4,5,8a,9,14)

Killary Fjord mussels, white wine, garlic & parsley, skinny fries & aioli €23.00 (3,4,8a,11,14)

Smoked chicken Caesar salad, pancetta, croutons & shaved parmesan €22.00 (4,5,8A,9,14)

Beer battered catch of the day, tartare sauce, mushy peas, skinny fries €26.00 (3,4,8a,14)

SIDES

Mixed leaf salad €7.50 (4,14) | Truffle & Parmesan fries €7.50 (4,7,9,14) | Skinny fries €7.50

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 (4,8a9,14)

Mossfield Irish Gouda, relish, crackers & grapes €12.00 (4,8A,14)

Buttermilk fruit scones, seasonal jam, cream €7.50 (4,8a)

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