

FISHERMAN'S PUB

LUNCH

MARINATED OLIVES marinated nocellara olives (5, 7)	€5.00
IRISH CURED MEATS selection of seasonal Irish cured meats (5, 8, 13)	€15.00
CONNEMARA OYSTERS fresh sustainable raw Connemara oysters (2)	€4.00 each
CURRIED LENTIL, TOMATO & COCONUT SOUP spinach & yoghurt, treacle bread (1, 14)	€8.50
SMOKED COLEY, MUSSEL & LEEK CHOWDER with Irish soda bread & dillisk butter (1, 3, 4, 11)	€ 10.50
SMOKED MACKEREL PATE walled garden beetroots, horseradish cream, watercress, sourdough toast (3,4,5,8a)	€ 15.50
LEMON & THYME ROAST CHICKEN SANDWICH Ballynahinch bloomer, gem lettuce, tomato, black pepper mayonnaise (4, 5, 8a, 9)	€ 14.00
GAMMON & CHEESE TOASTED SANDWICH baked gammon, smoked cheddar, tomato relish, sourdough (1, 4, 5, 8a, 14)	€ 14.50
STEAMED KILLARY FJORD MUSSELS white wine, garlic & parsley (4, 8a, 11)	€14.50
CARAMELISED RED ONION walnut & Wicklow brie on toasted malted wholegrain bloomer (4, 8a, 12c, 14)	€14.50
BEER BATTERED HADDOCK skinny fries, minted peas, tartare sauce (3, 4, 5, 8a)	€19.50
CONNEMARA LAMB root vegetable & barley hot pot (1, 4, 8b, 14)	€19.50
SKINNY FRIES (3, 7)	€7.00
TRUFFLE & PARMESAN FRIES (3, 4, 7, 9)	€7.50

DESSERTS

BUTTERMILK FRUIT SCONES Glenilen farm butter, clotted cream, raspberry preserve (4, 8a, 9, 14)	€5.50
CAKE OF THE DAY please ask your server	€8.00
IRISH CHEESE SELECTION three Irish cheeses, crackers & chutney (1, 4, 13)	€13.50

ALLERGENS 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