

The Fisherman's Pub

LUNCH MENU

Nocellara Olives €5.50 (5,7,14)

Ballinakill Bay oysters, Micil poitin mignonette €4.00ea / / €24.00 ½ doz (11,14)

Curried Butternut squash soup, toasted seeds, rosemary & sea salt focaccia €9.50 (1,8a)

Smoked haddock, mussel, and leek chowder, treacle bread, dillisk butter €14.50 (1,3,4,8a,11,12b)

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

Festive sandwich, roast turkey & ham, sage stuffing, Christmas coleslaw €17.00 (4,5,8a,9,12,14)

Add a cup of soup €4.00

Smoked bacon, St Kevin's brie, red onion & cranberry relish toasted sandwich 16.00 (4,5,8a,9,14)

Add a cup of soup €4.00

Warm winter salad, roast seasonal vegetables, feta, mixed grains, seeds, tahini & lemon dressing, €17.00 (4,5,7,8a,8b,13,14)

Killary Fjord mussels, white wine, garlic and parsley, skinny fries & aioli €20.00 (3,4,8a,11,14)

Beer battered catch of the day, tartare sauce, mushy peas, skinny fries €23.00 (3,4,8a,14)

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

SIDES

Mixed leaf salad €7.50 | Truffle & Parmesan fries €7.50 | Skinny fries €7.50

DESSERTS

Traditional Mince pie, served warm with clotted cream €7.00 (4,8a,9,12f,14)

Christmas pudding ice cream sundae, brandy-soaked fruits, frosted almonds €10.00 (4,8a,9,12f,14)

Young buck, cow's milk Mike Thompson, Co Down, raw honey, seed cracker €10.00 (4,13,14)

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

