

FISH OF THE DAY

Please ask your server for details on today's catch and how we're serving it.

OYSTERS

From Carlingford Lough

Trio **10.50** • ½ Dozen **20.00** • Dozen **40.00**

Mignonette, lemon, tabasco (12, 14)

- **Beer Pairing:** Guinness Extra Stout 6.10

STARTERS

TODAY'S SEASONAL SOUP **A 7.50**

Guinness soda bread (please ask server for details & allergens)

CRISPY GLIN VALLEY CHICKEN WINGS **C 10.50**

Smokey BBQ Guinness sauce, Young Buck blue cheese dip (1w, 1b, 3, 7, 9, 10, 12)

- **Beer Pairing:** Guinness Extra Stout 6.10

PUMPKIN FRITTERS **B 11.50**

Poached pears, Cashel blue cheese, Guinness & walnut whip, pickled fennel salad (1w, 3, 7, 8 walnut, 10, 12)

KISH FISH'S GUINNESS CURED SMOKED SALMON **C 13.50**

Potato pancake, Goatsbridge trout caviar, dill & lemon aioli (1w, 3, 4, 7, 12)

MAINS

SIGNATURE IRISH BEEF AND GUINNESS STEW **E 19.50**

Root vegetables, roast shallot, baby carrot, creamy mash, Guinness soda bread (1b, 6, 7, 8, 9, 12)

- **Beer Pairing:** Guinness Extra Stout 6.10

SEAFOOD PIE **E 19.00**

Smoked haddock, salmon, Roaring Water Bay mussels, Guinness cream sauce, Hegarty's Cheddar champ (1b, 3, 4, 7, 9, 10, 12, 14)

- **Beer Pairing:** Hop House 13 Lager 6.90

SLOW-COOKED QUIGLEY'S CRISPY GAMMON **E 22.00**

Savoy cabbage, boxty potato, parsley sauce, Bramley apple (1w, 3, 6, 7, 10, 12)

IRISH FOUR CHEESE FLATBREAD **C 18.50**

Cashel Blue, smoked Carrigaline, Cáis Na Tíre, Toonsbridge mozzarella, fig jam, rocket, Newgrange rapeseed oil (1w, 6, 7, 10)

- **Beer Pairing:** Guinness Draught 6.30

CRUNCHY POLENTA CAKE **B 21.00**

Garryhinch mushrooms, spinach, Connolly's organic poached egg, truffle dressing, shaved Cloonbook cheese (1w, 3, 6, 7, 12)

IRISH CHICKEN CAESAR SALAD **C 18.50**

Cos lettuce, Parmesan, croutons, pinenuts, Caesar dressing, smoky bacon (1w, 3, 6, 7, 8 pinenuts, 10, 12)

- **Beer Pairing:** Guinness Extra Stout 6.10

DOUBLE IRISH BACON & CHEESE BURGER **E 21.00**

Crispy bacon, pickle, burger sauce, brioche bun, house fries (1w/b, 3, 6, 7, 10, 12)

- **Beer Pairing:** Guinness Foreign Extra Stout 5.90

SIDES

Charred corn, roasted garlic mayo, Hegarty's Ballinvarrig Cheddar **A 7.00**
(3, 7, 10, 12)

Colcannon and corned beef croquettes, parsley aioli **E 8.00**
(1w/o, 3, 6, 7, 10, 12)

Fries **C 6.00**
(1w, 6)

DESSERTS

BLACKBERRY & BRAMLEY APPLE ETON MESS **C 8.00**
Brown sugar meringue, crushed pistachios (3, 7, 8 pistachios)

GUINNESS CHOCOLATE MOUSSE **B 8.00**
Whipped cream, fresh berries (1b, 3, 6, 7, 12)

IRISH FARMHOUSE CHEESE BOARD **C 13.00**
Ballylisk, Armagh • Coolea, Cork • Cashel Blue, Tipperary • St Tola Ash, Clare lavosh crackers, grapes, apple, fig jam & chutney (1w, 3, 7, 12)

ALLERGENS

1 w-wheat, b-barley, r-rye, o-oats • 2 Crustaceans • 3 Eggs • 4 Fish •
5 Peanuts • 6 Soya • 7 Milk • 8 Tree Nuts • 9 Celery • 10 Mustard •
11 Sesame • 12 Sulphites • 13 Lupin • 14 Molluscs

Each dish is labelled with a Foodprint letter which scores the environmental impact of each ingredient. We are committed to offering our guests a balance of dishes on each of our menus.