

Oisrí | Oysters (C)

Trio of Carlingford Oysters	10.50
Mignonette, Lemon, Tabasco 12, 14	
Half Dozen Oysters	20.00
Dozen Oysters	40.00
<i>Pair with Guinness Draught or Guinness Extra Stout</i>	

Plátaí Beaga | Small Plates

1837 Crispy Glin Valley Chicken Wings (C)	
Smokey BBQ Guinness sauce, Young Buck Blue Cheese Dip. 1b, 3, 7, 9, 10, 11, 12	
	10.50 / 19

Anraith an Lae Soup of the Day (A)	
With Guinness Soda Bread(8) <i>Ask Server for Allergen Information.</i>	
	7.50

Heirloom Tomato Salad (B)	
Toons bridge buffalo mozzarella, heirloom tomato salad, pistachio pesto, pickled shallots, shaved asparagus & mustard frills 7, 8	
	11.50

Potted Kilmore quay crab (C)	
Potted Kilmore quay crab, 'Nduja butter, Guinness Brown bread, organic leaves, pickles & lemon 1w/b, 2, 3, 6, 7, 10, 12	
	13.50

Aránréidh Géarthaosrán

FLATBREADS

Crumbled Kelly's Black Pudding (C)	
Crumbled Kelly's Black Pudding, caramelised onions, mozzarella, goats cheese apple & watercress 1w/o, 7, 12	
	18.50

Four Cheese Potato Flatbread (D)	
Crozier Blue, Toons Bridge Mozzarella, Hegarty's Cheddar & Smoked Carrigaline. With Fig Jam & Rocket 1w, 7, 12	
	18.50

Prawn Cocktail Flatbread (C)	
Tiger prawns, avocado, Marie Rose sauce, cherry tomato, pickled red onions & romaine lettuce 1w, 2, 3, 10, 12	
	18.50

Ar an Taobh | On The Side

House Fries (B)	6.00
1w, 6	

Smashed new potato (C)	6.00
Smashed new potato, mint salsa Verde 0	

House Salad (A)	6.00
10, 12	

Garlic Sourdough (C)	6.00
1w, 6, 7	

Please ask your server for the wine list and drink pairing recommendations

Plátaí Móra | Large Plates

1837 Signature Beef and Guinness Stew (E)	
With Root Vegetables, Roast Shallot, Baby Carrot & Creamy Mash Potato and Guinness soda bread. 1w/b, 3, 7, 8 (Guinness Bread), 9, 12	
	19.00

Double Guinness Cheeseburger (E)	
Crispy Bacon, Pickle, Burger Sauce, Brioche Bun, House Fries 1w/b, 3, 6, 7, 10, 12	
	21.00

1837 Caesar Salad (C)	
Cos lettuce, parmesan, croutons, pinenuts, burnt Caesar dressing, smoky bacon, grilled chicken breast 1w, 3, 7, 8 pinenuts, 10, 12	
	18.50

1837 Seafood Pie (E)	
Naturally Smoked Haddock, Salmon, Roaring Water Bag Mussel Meat in Guinness Cream sauce. Topped with Hegarty's Cheddar Champ Mash and House Salad 1b, 3, 4, 7, 9, 10, 12, 14	
	19.50

Cauliflower Cheese Croquettes (B)	
Harford's Farm cauliflower cheese croquettes, roast cauliflower, burnt onion aioli, grapes, smoked almond & caper salad 1w, 3, 6, 7, 8 almonds, 12	
	19.00

Braised Shoulder of Achill Lamb (E)	
Braised shoulder of Achill lamb, crushed peas, mint horseradish, grilled baby gem, cherry tomato, peas & jus 1b, 7, 9, 12	
	18.50

Iasc an lae Fish of the Day	
<i>Ask your Server for Allergens</i>	

PRICED DAILY

Milseog | Desserts

Guinness Chocolate Mousse (B)	
Chantilly Cream and Berry Compote 1b, 3, 6, 7, 12	
	7.00

Cherry & Lemon Posset (C)	
Cherry & Lemon posset with Guinness Marshmallows 3, 7, 12	
	8.00

Irish Farmhouse Cheeseboard (C)	
Three Irish cheeses, Sheridan's brown bread crackers, Guinness Jam & Grapes. 1w, 3, 7, 12	
	12.00

Scúp Gelato Guinness & Barley Ice-Cream (A)	
3 Scoops 1w/b, 3, 6, 7, 8 trace, 12	
	6.30

Each of our dishes have a carbon footprint scoring from A – E depending on the amount of carbon used to produce that item, see the label on each dish to help you understand the environmental impact of the menu!

