



**MAIN MENU - SERVED 12 -10 PM – EVERYDAY
PLEASE ORDER AT THE BAR**

Bits	Bobs	Sides- £2.50
<i>Selection of breads with balsamic vinegar & Spanish olive oil £3.00</i>	<i>Tempura Carlingford Irish rock oyster with seaweed mayo £2 Each</i>	<i>House dressed salad</i>
<i>Garlic and parsley roasted tiger prawns £8 ½ £15 Doz</i>	<i>Homemade hummus jar with rosemary sourdough £2.50</i>	<i>Hand cut chips</i>
		<i>Buttered green vegetables</i>

Starters

Soup of the day with freshly baked bread	£5.00
Seared fillet of salmon with beetroot carpaccio, peanut & coconut sauce	£6.50
Grilled mackerel fillet, tomato salsa fregola & crispy squid	£6.50
Chicken, leek & mushroom terrine with caramelised red onion marmalade	£6.50
Grilled haloumi, watermelon, olive tapenade, sun blushed tomato dressing (v)	£6.00

**Sandwiches served until 4pm- sandwiches served with red cabbage & fennel coleslaw.
Add chips for £1**

Open steak sandwich with caramelised onions, garlic roasted mushroom & mustard mayo	£9.50
Crayfish tail, spiced guacamole, soft boiled egg	£7.50
Chargrilled med veg with pesto, goats cheese & hummus (v)	£6.50

Burgers, all served in a brioche bun with hand cut chips

Chargrilled beef burger with mature cheddar, plum tomato, pepper mayo & bacon jam	£11.00
Pulled pork burger with red cabbage & fennel coleslaw	£11.00
Spiced Mexican bean burger, tomato salsa chutney, manchego cheese & sriracha (v)	£10.00

Mains

Chargrilled rib eye steak, slow roast tomato, hand cut chips, garlic butter & red wine jus	£19.00
Roast duck breast with potato & onion tart tatin, savoy cabbage & bacon & orange jus	£15.50
Pan fried fillet of grey mullet with mussel & prawn chowder	£14.00
Grilled fillet of plaice with celeriac, runner beans, chicken rilletes & mushroom ketchup	£15.50
Beer battered locally caught fish and chips with crushed minted peas, tartar sauce & lemon	£12.00
Spiced aubergine filo tart, brown lentil dahl, salsa verde yoghurt & pickled cucumber salad (v)	£12.50

Desserts

“Carrot cake” with chocolate soil	£6.00
Tonka bean panna cotta with caramelised popcorn crumble & spiced poached plum	£6.00
Sticky toffee pudding with toffee sauce & vanilla ice cream	£5.00
Chocolate and amaretto fudge pot, with crème fraiche and raspberry	£6.50
Selection of British cheeses with quince jelly, chutney and biscuits	£7.00

We take reservations 12pm – 5pm Sun – Sat for 2 people or more. Mon - Thursday evenings for four or more
Fri & Sat evenings, bookings of 6 or more

Please be aware all dishes may contain traces of nuts. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal

All meat is supplied by Barfields Butchers and bread by Flint Owl Bakery