



Lunch Menu



-STARTERS-

Seafood Chowder

with cod, salmon, mussels, halibut served with freshly baked Guinness brown bread (1a,4,7,9,12,14) | €12.95

Killary Harbour Mussels

light shallot and garlic cream sauce, fresh herbs and toasted sourdough bread (1a,7,12,14) | €12.00

Gambas Prawns

with chilli, garlic and coriander served on charred sourdough (1a,2,7,12) | €14.00

Buffalo Wings

with celery and home-made blue cheese dip (7,9,12) | €13.00

-GRILL-

Our Meat is supplied by McLoughlin Butchers with Dry Aged Cuts aged from 32 to 50 days.

All our steaks are served with tomato and caramelised Roscoff onion, hand-cut chips and peppercorn sauce.

8oz Fillet of Beef (7,12) | €43.00

8oz Fillet Surf and Turf (2,7,12) | €47.00

Pork Chop on the Bone, with black pudding, apple puree served with bone marrow mash and calvados jus (1b,1c,3,7,12) | €25.00

-MAINS-

Caesar Salad

baby gem lettuce with classic Caesar dressing, crispy garlic croutons, smoked bacon lardons, shaved parmesan and grilled chicken (1a,3,7) | €16.00

BBQ Short Rib

slow-cooked twelve hours with mac n cheese (1a,3,7,10,12) | €23.00

7oz Wagyu Beef Burger

with smoked bacon and tomato relish, jack cheese, French fried onion, baby gem, served with fries (1a,3,7,10,12) | €22.00

Roasted Supreme of Chicken

with confit leg bonbon, spring vegetables, potato galette and chicken jus (1a,3,7,9,12) | €25.00

Wild Mushroom Risotto

with charred asparagus, truffle and parmesan crisp (7) | €19.00

Louisiana Buttermilk Chicken Burger

on a brioche bun, home-made coleslaw, sriracha mayo, pickles served with hand-cut fries (1a,3,7,12) | €19.00

Pork Ragù

with fresh tagliatelle and parmigiano (1a,3,7,9,12) | €19.50

Battered Hake

with hand-cut chips, crushed peas and tartar sauce (1a,3,4,7) | €22.00

Poached Fillet of Cod

with baby potatoes, peas, broad beans, mange tout and nduja broth (4,7,9,12) | €26.00

Killary Harbour Moules Frites

light shallot and garlic cream sauce, fresh herbs, and toasted sourdough bread (1a,7,12,14) | €24.00



Brunch Menu



-EGGS-

Eggs Benedict

poached eggs served on toasted sourdough bread,
pulled ham, avocado mousse and fresh hollandaise sauce (1a,3,7,12) | €14.50

Eggs Royal

poached eggs served on fresh sourdough bread,
smoked salmon, avocado mousse and fresh hollandaise sauce (1b,3,4,7,12) | €15.00

Eggs Florentine

poached eggs served on toasted sourdough bread,
spinach, avocado mousse and fresh hollandaise sauce (1a,3,7,12) | €14.00

-PANCAKES-

Bacon & Maple Pancakes

served with steaky bacon and maple syrup (1a,3,7) | €14.00

Banana & Toffee Pancakes

served with toffee sauce, banana, clotted cream and hazelnuts (1a,3,7,8) | €14.00

-SIDES-

Crispy Onions | €5.50

Bone Marrow Mash Potato (7) | €6

Tender stem broccoli
with almond & paprika oil (8) | €6

Home-made chips with peppercorn
& parmesan (7) | €6.50

French Fries | €5

Mac N Cheese (1a,3,7) | €6

Sambuca Carrots (7) | €5.50

Home-made chips with truffle mayo
& parmesan (7) | €6.50

Allergens: 1. Cereals containing gluten **a)** Wheat **b)** Barley **c)** Oats **d)** Rye | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts
6. Soybeans | 7. Milk | 8. Nuts | 9. Celery | 10. Mustard | 11. Sesame Seeds | 12. Sulphur Dioxide | 13. Lupin | 14.
Molluscs

12.5% service charge applies to all groups of five guests or more. All service charge and tips go directly to the team.