

## Cocktails

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| <b>Márgerete</b><br>jalapeno ban poitin, grapefruit, lime, sugar         | 12 |
| <b>Blackcurrant Cosmo</b><br>absolut vodka, blackcurrant cordial, orange | 13 |
| <b>Red Apple Sour</b><br>redbreast 12, calvados, lemon, whites           | 13 |



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| <b>Gold Fashioned</b><br>kerrygold jameson, salted sugar, bitters | 13 |
| <b>Nettle Gimlet</b><br>beefeater gin, nettle cordial             | 13 |
| <b>Black Velvet</b><br>guinness, piper heidsieck blanc-de-blanc   | 14 |

## Cannery Row

|                              |    |                                   |    |
|------------------------------|----|-----------------------------------|----|
| <b>Smoked Anchovies</b>      | 14 | <b>Mussels in Escabeche</b>       | 17 |
| <b>Sardines in Olive Oil</b> | 15 | all served with homemade foccacia |    |

## Oysters

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| <b>Natural Jersey Rock Oysters</b><br>shallot, mignonette, lemon | 3 for 13.5 |
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| <b>Dressed Jersey Rock Oysters</b><br>chilli, ginger, lime | 3 for 13.5 |
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## Raw Bar, Snacks, Small Plates

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| <b>Ember Bread</b><br>baked in house, aioli                                      | 6    | <b>Seabass Ceviche</b><br>pomegranate, lime                            | 14   |
| <b>Selection of Irish Cold Cuts</b><br>coppa, salami, bresola, lomo, giardiniera | 14   | <b>Ox Tongue</b><br>smoked potato, beetroot, wet walnut                | 11   |
| <b>Hereford Beef Tartare</b><br>smoked marrow, horseradish                       | 13.5 | <b>Salt Chilli Fried Chicken</b><br>cucumber, mustard & chilli pickles | 14.4 |
| <b>Cauliflower Bhaji (v)</b><br>smoked pineapple, cashew cream                   | 11   | <b>Pork Belly</b><br>palourde clams, chilli, garlic                    | 21.5 |
| <b>Duck Liver Parfait</b><br>irish soda bread, brandied plum                     | 13   | <b>Cornish Mussels</b><br>smoked butter, parsley                       | 14.5 |
| <b>Half-Pint of Prawns</b><br>marie rose, lemon                                  | 16   | <b>Queenie Scallop</b><br>chilli, garlic, salty fingers                | 18.5 |

## Wood Oven & Grill

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|---|-----------|
| <b>Forerib Of Beef &amp; Bone Marrow Cheeseburger</b><br>beef fat brioche bun & chips | 18        |
| <b>Wye Valley Barnsley Lamb Chop</b><br>aubergine, red pepper                         | 34.5      |
| <b>Sugar Pit Pork</b><br>cabbage, caraway, smoked apple                               | 30        |
| <b>Miso Squash (v)</b><br>feta, sesame  | 17        |
| <b>Butterfly Mackerel Satay</b><br>carrot & papaya slaw                               | 24        |
| <b>Wood Fired Whole Monkfish (2 - 3 people)</b><br>almond, chilli, garlic             | 70        |
| <b>Veal &amp; Anchovy Lasagna</b>   | 26        |
| <b>Wood Fired Chicken - Half/Whole</b><br>jerusalem artichoke, fermented cabbage      | 18.3/36.6 |

### Glenarm Steaks by Peter Hannan

We use award-winning Shorthorn beef, dry aged in Himalayan salt bricks for 28 days, sourced from across Ireland and supplied to us by renowned butcher Peter Hannan.

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| <b>Flat Iron Steak</b><br>with chips, smoked onion and a choice of sauce        | 34.5    |
| <b>300g Bone in Fillet</b>  | 17/100g |
| <b>400g Bone in Sirloin</b>   | 41      |
| <b>1KG Cotes du Beouf (2 - 3 people)</b><br>garlic, parsley, horseradish butter | 14/100g |
| with onion rings and a choice of sauce  |         |

## Sides

|   |     |  |     |                                    |   |
|---|-----|--|-----|------------------------------------|---|
| <b>Chips</b> , roast chicken mayonnaise | 7.2 | <b>Mash</b> , liquor & beef fat crumb  | 7.5 | <b>Sauces:</b>                     | 3 |
| <b>Bitter Leaves</b> , shallots         | 6   | <b>Hispi Cabbage</b> , chilli & garlic | 6   | peppercorn, bearnaise, chimichurri |   |

22.2.25

## Wine

All of our still wines by the glass are available in small (125ml), medium (175ml), large (250ml) & Carafe (500ml)

|                    |  | 125ml |       |       |
|--------------------|--|-------|-------|-------|
| CHAMPS & SPARKLING | <b>Piper-Heidsieck Brut Essential</b> , Reims, Champagne NV                      | 19    |       |       |
|                    | <b>Jean-Charles Boisset, Crémant de Bourgogne</b> , France, 2022                 | 10    |       |       |
| WHITE WINE         |  |       | 175ml | 500ml |
|                    | <b>Grange des Rocs, Picpoul de Pinet</b> , Languedoc, France, 2023               |       | 9     | 27    |
|                    | <b>PM &amp; M La Folle Blanche, Folle Blanche</b> , Loire, France, 2023          |       | 11    | 34    |
|                    | <b>Bodega Garzon Reserva, Albarino</b> , Uco Valley, Uruguay, 2023               |       | 14    | 48    |
|                    | <b>Mountain Blanco, Muscat</b> , Malaga, Spain, 2021                             |       | 17    | 50    |
|                    | <b>Domaine Jean Goulley, Chablis 1er Cru Fourchaume</b> , Burgundy, France, 2023 |       | 19    | 56    |
| RED WINE           |  |       |       | Btl   |
|                    | <b>Goats do Roam, Red Blend</b> , Coastal Region, South Africa, 2022             |       | 11    | 27    |
|                    | <b>Chateau Tours des Gendres</b> , Cantoulette, Bergerac, France, 2022           |       | 12    | 34    |
|                    | <b>Allegrini, Valpolicella</b> , Veneto, Italy, 2023                             |       | 13    | 38    |
|                    | <b>Cati Ribot, Son Lebere</b> , Mallorca, Spain, 2021                            |       | 18    | 48    |
|                    | <b>Chateau des Annereaux, Pomerol</b> , Merlot Blend, Bordeaux, France, 2016     |       | 20    | 58    |
| ROSÉ & ORANGE      |  |       |       |       |
|                    | <b>Mas de Daumas Gassac, Grenache Blend</b> , Languedoc, France, 2022            |       | 9     | 25    |
|                    | <b>Bosco Sant'Agnese, Covante, Greco</b> , Campania, Italy, 2022                 |       | 13    | 37    |

## Draught Beer & Cider

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| <b>Guinness (4.2%)</b> Dublin, Ireland                   | 6.85 |
| <b>Daffy's Lager by Harbour (4%)</b> Cornwall, England   | 6.4  |
| <b>Budvar (5%)</b> České Budějovice, Czechia             | 6.6  |
| <b>Moretti Sale di Mare (4.6%)</b> Friuli, Italy         | 7.4  |
| <b>Sullivan's Pilsner (4.6%)</b> Kilkenny, Ireland       | 6.6  |
| <b>Ascension Pilot Cider (4.8%)</b> East Sussex, England | 6.5  |
| <b>Gibney's Stout (4.5%)</b> Kildare, Ireland            | 6.4  |

## Non Alcoholic

|  |      |
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| <b>Asahi 0% Alcohol Free</b>               | 4.5  |
| <b>Budvar 0% Alcohol Free</b>              | 4.5  |
| <b>Guinness 0.0% Alcohol Free</b>          | 6.45 |
| <b>Botivo</b> , Ginger Beer, Lime, Bitters | 9    |