

FISHERMAN'S PUB

LUNCH

MARINATED OLIVES marinated nocellara olives (5, 7)	€ 4.50
IRISH CURED MEATS & ARTISAN CHEESE selection of seasonal Irish cured meats with artisan cheese (5)	€ 22.00
CONNEMARA OYSTERS fresh sustainable raw Connemara oysters (11, 14)	€ 4.00 each
CARROT & CORIANDER SOUP cumin spiced yogurt, focaccia bread (1, 4, 8a, 12b, 14)	€ 8.50
SMOKED HADDOCK, MUSSEL & LEEK CHOWDER soda bread & dillisk butter (1, 3, 4, 8a, 11)	€ 12.50
BURRATA SALAD, GRILLED COURGETTES asparagus, garden leaves, basil & mint dressing (1, 4, 12a, 14)	€ 14.50
KILLARY FJORD MUSSELS steamed in white wine, fennel, garlic & parsley butter, sourdough toast (4, 8a, 11, 14) With fries	€ 14.00 € 18.00
GAMMON & CHEESE TOASTED SANDWICH baked gammon, smoked cheddar, tomato relish, sourdough & skinny fries (1, 4, 5, 8a, 14)	€ 16.50
LEMON & THYME ROAST CHICKEN baby gem lettuce & tomato sandwich, black pepper mayonnaise (4, 5, 8a, 9) Add a cup of soup	€ 12.50 € 4.50
CARAMELISED RED ONION walnut & Wicklow brie, toasted malted wholegrain bloomer, skinny fries (4, 8a, 12c, 14)	€ 16.50
BEER BATTERED HADDOCK skinny fries, minted peas, tartare sauce (3, 4, 5, 8a)	€ 20.00
SKINNY FRIES (3, 7) TRUFFLE & PARMESAN FRIES (3, 4, 7, 9)	€ 7.00 € 7.50

DESSERTS

BUTTERMILK FRUIT SCONES Glenilen farm butter, clotted cream, raspberry preserve (4, 8a, 9, 14)	€ 5.50
CARAMELISED BROWN BREAD ICE CREAM stout caramel fudge, oat crumble (4, 8a, 8c, 12f)	€ 8.00
WARM CHOCOLATE BROWNIE salted caramel, vanilla ice cream (4, 8a, 14)	€ 8.00
IRISH CHEESE SELECTION three Irish cheeses, crackers & chutney (1, 4, 13)	€ 15.00

ALLERGENS KEY

1. CELERY; 2. CRUSTACEANS; 3. FISH; 4. MILK; 5. MUSTARD; 6. PEANUTS; 7. SOYA; 8. CEREALS (GLUTEN); 8A. WHEAT; 8B. BARLEY; 8C. OATS; 9. EGGS; 10. LUPIN; 11. MOLLUSCS; 12. NUTS; 12A. PINE NUTS; 12B. WALNUT; 12C. HAZELNUT; 12D. PISTACHIO; 12E. PECAN NUT; 12F. ALMOND NUT; 13. SESAME SEEDS; 14. SULPHITES

FISHERMAN'S PUB

LUNCH - VEGETARIAN MENU

MARINATED OLIVES marinated nocellara olives (5, 7)	€ 4.50
TEMPURA BROCCOLI korean bbq dressing (4, 7, 8a, 13, 14)	€ 9.00
CARROT & CORIANDER SOUP cumin spiced yogurt, focaccia bread (1, 4, 8a, 12b, 14)	€ 8.50
BURRATA SALAD, GRILLED COURGETTES asparagus, garden leaves, basil & mint dressing (1, 4, 12a, 14)	€ 14.50
CARAMELISED RED ONION walnut & Wicklow brie, toasted malted wholegrain bloomer, skinny fries (4, 8a, 12c, 14)	€ 16.50
BLACK BEAN & MUSHROOM BURGER tomato relish, garlic mayo, skinny fries (4, 8a, 12c, 14)	€ 20.50
WALLED GARDEN SALAD (5)	€ 7.00
SKINNY FRIES (3, 7)	€ 7.00
TRUFFLE & PARMESAN FRIES (3, 4, 7, 9)	€ 7.50

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