

## NIBBLES

<b>Focaccia</b> 	
Cashew Nut Pesto   Olive Oil & Balsamic	6
<b>BBQ Sirloin Beef Sliders</b>	
Mozzarella   Butchers Steak Sauce	9
<b>Handmade Spring Rolls</b> 	
Bean Sprouts   Carrots   Spring Onions Cabbage   Peppers   Tamarind Sauce	9
<b>Scallop &amp; Pork Belly</b>	
Seared Irish Scallop   Confit Pork Belly Ballinwillim Farm Black Pudding Cauliflower Purée Olive   Oil	13
<b>Crispy Fried Soft Shell Crab</b>	
Picked Seasonal Salad   Radish   Citrus Lemon Gel	14
<b>Soft &amp; Smokey Baby Back Ribs</b> 	
Crunchy Fennel   Red Cabbage & Apple Slaw Lemon & Grain Mustard Mayonnaise	11

## SOUPS | SALADS

<b>Soup of the Day</b>   	7
<b>Farmhouse Chicken Noodle Soup</b>	
Angel Hair Pasta   Brunoise of Vegetables	8
<b>Seasonal Super Salad</b>   	
Leaves   Avocado   Orange Segments   Quinoa Walnuts   Sunlower & Pumpkin Seeds Blueberries   Lemon Infused Rapeseed Dressing	11
<b>Caesar Salad</b>	
Garlic Croutons   Cos Lettuce Bacon   63° Egg Aged Parmigiano Reggiano	12
+Grilled Free Range Chicken	17
+ Soft Shell Crab	19
<b>Irish Smoked Salmon</b>	
Shallots   Horseradish Meringue Endive Salad   Soda Bread Crisp	16
<b>Pea Risotto</b>  	
Pea Puree   Broad Beans   Parsley Lemon Zest	17

## SHARING BOARDS

	For One	To Share
<b>Butcher Block</b>	17	34
Charcuterie   Scotch Egg Grilled Vegetables   Bread & Dips		
<b>Cheese &amp; Orchard Fruit</b>	19	38
Smoked Gubbeen   Durrus Hegarty's Cheddar   Cashel Blue Molten Brie   Grilled Bread Oat Crackers   Apples   Grapes		
<b>Maritime</b>	19	38
Warm Garlic Crab Claws Chilled Oyster   Garlic Butter Prawns Fragrant Mussels & Clams Grilled Bread   Seaweed Kelp Dip		

## MAINS

<b>Market Catch</b>	MP
<b>Ale Battered Crisp Haddock</b>	
Triple Cooked Chips   Tartar Sauce   Mushy Peas	20
<b>Thornhill Duck Breast</b> 	
Spiced Carrot Purée   Organic Vegetables Orange Jus	26
<b>Pasta of the Day</b>	16
<b>Tikka Masala Chicken Curry</b> 	
Fragrant Rice   Spicy Pickles   Poppadom Raita	18
+Prawns	20
<b>Sirloin Beef Burger</b>	
Dubliner Cheese   Smoked Streaky Bacon Truffle Mayo   Triple Cooked Chips	20

## GRILL

*Beef Fillet and Rib Eye from Mcloughlin Butchers  
Sirloin from John Stone, Lamb from Keelaghan Meats  
All our Beef is Irish and Grass Fed*

<b>Lough Erne Lamb Rack</b>	28
<b>10oz Rolled Rib Eye</b>	28
<b>8oz Sirloin Steak</b>	27
<b>6oz Fillet Steak</b>	33
<b>Dun Aengus Rubbed Grilled Chicken</b>	18
<b>Fillet of North Atlantic Cod</b>	18
<b>Organic Irish Salmon Fillet</b>	20
Choice of Sauce: Merlot   Peppercorn   Béarnaise Sauce Vierge   Lemon Butter	

## EARL OF.....

<b>Grilled Irish Ham &amp; Dubliner Cheddar</b>	
Multi Seed Wholegrain Bread   Ballymaloe Relish Triple Cooked Chips	14
<b>Double Decker Clubhouse</b>	
Lemon Scented Chicken   Tomato Lettuce   Bacon   Fried Egg   Skinny Fries	18
<b>Soup &amp; Sandwich</b>	
Choose a Cup of Soup & 1/2 Sandwich Kettle Cooked Crisps	16

## SIDES

<b>Warm Quinoa Salad</b>	<b>Baked Sweet Potato</b>	5
Parsley   Preserved Lemon	Feta   Chorizo	
<b>Spicy Beans</b>	<b>Garden Salad</b>	
Garlic   Chilli	Grain Mustard Dressing	
<b>Creamy Mash</b>	<b>Baby Potatoes</b>	
<b>Colcannon</b>	<b>Stout Onion Rings</b>	
Cabbage   Spring Onion	Butchers Steak Sauce	
<b>Triple Cooked Chips</b>	<b>Farm to Fork Vegetables</b>	
Roasted Garlic Dip		

