

NIBBLES

Focaccia	6
Cashew Pesto Olive Oil & Balsamic	
Clams and Mussels Pepata Grilled Bread Lemon	8
BBQ Sirloin Beef Sliders Toasted Seed & Fennel Bun Irish Mozzarella Butchers Steak Sauce	9
Handmade Fried Spring Rolls Bean Sprouts Carrots Spring Onions Cabbage Pepper Tamarind Sauce	9
Scallop & Pork Belly Pan Fried Irish Scallop Confit Pork Belly Ballinwill Farm Black Pudding Olive Oil Cauliflower Purée	13
Crispy Fried Calamari Garlic Mayonnaise Fragrant Spices & Herbs	10
Soft & Smokey Baby Back Ribs Crunchy Fennel & Apple Slaw Spiced Dry Rub	11

SOUPS | SALADS | CLASSICS

Carrot and Nutmeg Soup Chives Brioche	7
Farmhouse Chicken Noodle Soup Fresh Egg Noodles Fried Parsley	8
Dublin Bay Seafood Chowder Guinness Baked Soda Bread Toasted Oats	12
Kitchen Salad Grain Mustard Dressing Broad Beans Radish Garden Herb Ciabatta	11
Foie Gras and Ham Hock Terrine Gribiche Salad Toasted Brioche	15
Caesar Salad Warm Garlic Ciabatta Cos Lettuce Bacon 63° Egg Aged Parmigiano Reggiano	12
+ Chicken	17
+ Salt & Pepper Calamari	19
Beetroot Cured Salmon Pickled Onions Quail Egg Soda Bread Crisp	16
Sweet Potato Cake Curry Yogurt Cauliflower Crouton	14
Mushroom Risotto Wild Mushrooms Parsley Parmesan & Rosemary Crisp	17

SIDES

5

Warm Quinoa Salad Parsley Preserved Lemon
Baked Sweet Potato Feta Chorizo
Spicy Beans Fried Garlic Chilli
Garden Salad Grain Mustard Dressing
Stout Onion Rings Butchers Steak Sauce
Baby Potatoes
Creamy Mash Organic Irish Churned Butter
Colcannon Cabbage Spring Onion
Triple Cooked Chips Roasted Garlic Dip
Farm to Fork Vegetables Shallot & Tarragon Butter

SHARING BOARDS

For One To Share

Butcher Block Cured & Smoked Charcuterie Foie Gras Terrine Scotch Egg Grilled Bread & Dips	17	34
Cheese + Orchard Fruit Smoked Gubbeen Durrus Hegarty's Cheddar Cashel Blue Molten Brie Grilled Bread Oat Crackers Sliced Pears Apples Grapes	19	38
Maritime Warm Garlic Brown Crab Claws Chilled Oysters Fragrant Mussels Potted Shrimps Seaweed Kelp Dip	19	38

MAINS

Market Catch	MP
Ale Battered Crisp Haddock Triple Cooked Chips Tartar Sauce Mushy Peas	20
Skeaghanore Duck Breast Spiced Carrot Purée Organic Vegetables Orange Jus	26
Roasted Hake Fennel Purée Borlotti Beans Horseradish Crushed Potato	19
Pasta of the Day	16
Spiced Curry Pot Steamed Basmati Rice Pickles Chutney Mint Yoghurt Poppadum	18
Sirloin Beef Burger Irish Brie Bacon Horseradish Mayo Triple Cooked Chips	20

GRILL

<i>Beef Fillet from Kettyle Irish Foods, Angus and Hereford</i> <i>Sirloin from John Stone Irish Beef:</i> <i>Mix Breed, Limousin, Charolais and Hereford</i>	
Lough Erne Lamb Rump Steak	28
10oz Rolled Rib Eye	28
8oz Sirloin Steak	28
6oz Fillet Steak	34
Dun Aengus Rubbed Grilled Chicken	18
Clare Island Salmon Fillet Served with: Potato Fondant Caponata Watercress Choice of Sauce: Merlot Béarnaise Sauce Vierge Lemon Butter	20

EARL OF.....

Grilled Irish Ham & Dubliner Cheddar Multi Seed Wholegrain Bread Ballymaloe Relish Triple Cooked Chips	14
Double Decker Clubhouse Smoked Chicken Avocado Tomato Cucumber Lettuce Bacon Over Easy Fried Egg Skinny Fries	18
Soup & Sandwich Choose a Cup of Soup & 1/2 Sandwich Kettle Cooked Crisps	16



CHAMPAGNE & SPARKLING WINE

1/178	<i>Prosecco</i> 'Jeio' Brut, Valdobbiadene	13	54
86	<i>Crémant d'Alsace</i> Brut Extra, Meyer-Fonné		79
6/184	<i>Perrier-Jouët</i> Grand Brut NV	19.95	98
102	<i>Louis Roederer</i> Brut Premier NV		128
10/112	<i>Taittinger</i> Prestige Rosé NV	28	135
109	<i>Bollinger</i> Special Cuvée NV		136

ROSÉ WINE

90/554	<i>Côtes de Gascogne</i> Alain Brumont South West France 2013	11.75	47
--------	--	-------	----

WHITE WINE

SAUVIGNON BLANC, COLOMBARD, GROS MANSENG

11/421	<i>Paula</i> Sauvignon, Mendoza Argentina 2013	9.50	36
201	<i>Côtes de Gascogne</i> Cuvée Marine' Domaine de Ménard, South West France 2013		38
205	<i>Aotea</i> Sauvignon, Nelson New Zealand 2013		49
21/216	<i>Sancerre</i> Domaine Nicolas Girard Loire Valley France 2013	13.75	55

CHARDONNAY

20/204	<i>Vin de Pays d'Oc</i> Chardonnay Olivier Mandeville France 2013	9.95	39
712	<i>Glen Carlou</i> Chardonnay, Paarl S.Africa 2012		47
22/220	<i>Chablis</i> Domaine Corinne Perchaud Burgundy France 2011	13.75	55

PINOT GRIGIO, GRÜNER VELTLINER, ALBARIÑO, VIOGNIER

19/418	<i>Corte Giara</i> Pinot Grigio Valdadige Italy 2013	10.50	42
271	<i>VDP d'Oc</i> Viognier, Le Paradou Languedoc France 2012		43
30/462	<i>Rias Baixas</i> Albariño 'Pionero Mundi' Viña Almirante, Spain 2013	11.75	47
518	<i>Grüner Veltliner</i> Domäne Wachau, Terrassen Federspiel Austria 2011		54

SOMMELIER'S CHOICE

38/1659 *Bierzo* 'Pétalos' Descendientes J.Palacios, Spain 11 15.95 64
95% Mencia. The Mencia grape benefits from a cool climate, hillside vineyards, mineral soil, and low-yielding old vines. All of these conditions help to make wines with great concentration, complexity, and amazing purity. The wine is very aromatic and flowery (violets), with clear notes of blueberries, licorice and dark chocolate. Blackberry and bitter cherry flavors become sweeter with air, picking up a peppery note that adds vibrancy. Best match with our Lough Erne Lamb Rump Steak or Dun Aengus Rubbed Chicken...

RED WINE

PINOT NOIR, GAMAY

1158	<i>Morgon</i> Domaine des Nugues Beaujolais France 2011		49
1718	<i>Innocent Bystander</i> Pinot Noir Yarra Valley Australia 2011		51
40/1157	<i>Bourgogne</i> 'Les Ursulines' J.C.Boisset Burgundy France 2012	14.75	57

NEBBIOLO, CORVINA, RONDINELLA

63/1618	<i>Valpolicella Ripasso</i> Cortegiara Veneto Italy 2012	12.95	49
1602	<i>Langhe</i> Nebbiolo, Guidobono, Piemonte Italy 2012		56

CABERNETS, MERLOT & MALBEC

17/1677	<i>Paula</i> Malbec Mendoza Argentina 2013	9.50	36
7/1516	<i>Vin de Pays d'Oc</i> Merlot Domaine La Provenquière, France 2013	9.95	39
43/1921	<i>Don David</i> Cabernet Sauvignon Cafayate Argentina 2011	10.50	42
1024	<i>Bordeaux</i> Château de Leygnette, France 2012		52

SYRAH, GRENACHE, TEMPRANILLO, NEGROAMARO

67/1908	<i>Côtes du Rhône</i> 'P45' Syrah/Grenache P.Jaboulet, Rhône Valley France 2012	10.50	41
1610	<i>Salento, Negroamaro</i> 'Principe Moro' Sampietrana Puglia Italy 2009		49
77/1763	<i>Rioja</i> Reserva Izadi, Spain 2010	12.95	49
1507	<i>Crozes-Hermitage</i> 'Equinoxe' Domaine des Lises Rhône Valley France 2013		58

CRAFT BEER & CIDER

<i>The Porterhouse 'Plain Porter'</i>	6.30
<i>The Porterhouse 'Red Ale'</i>	6.30
<i>Hilden 'Belfast Blonde'</i>	7.50
<i>Hilden 'Twisted Hop' Pale Ale</i>	7.50
<i>Stonewell Cider</i>	7.50