

STARTERS

ask your server about allergens

Soup of the day and homemade brown bread €5.50

Organic quinoa and three bean salad, torn mint, semi dried cranberries, squash, sumac, pomegranate, balsamic dressing €9 (6-9-14 GF)

Confit of pork belly, roasted plum, apple and cider chutney, fondant sweet potatoes, balsamic reduction €8 (1-14)

Chicken wings: The Barge hot sauce or BBQ and organic sweet molasses, blue cheese and yogurt dip, celery stick €8 (sml) €12 (lrg) (1-2-4-7-9-13-14)

Halved figs, candied walnut, Cashel blue cheese, balsamic honey dressing (v) €9 (1-2-4-7-9-13-14)

Atlantic seafood chowder, fresh Carlingford mussels, haddock, surf clams, homemade brown bread €9 (1-2-3-5-9)

Fish cakes with haddock, celeriac remoulade, rocket, lime, mayo €8.50 (1-2-4-5-7-9)

Prawns pil pil, toasted sourdough €10 (2-3 It can be GF with no bread)

Steamed Carlingford mussels, crab meat, white wine cream, toasted rye bread €8 (2-3-7-8 it can GF with no bread)

MAINS

Ratatouille and goats cheese tart, pine nuts, spinach, caramelised red onion, wild mushrooms, beurre blanc (v) €14 (1-2-4-7-9 it can be GF with no pastry on top)

Porcini risotto, artichoke hearts, parmesan cheese, toasted almonds, wild rocket (V) €15 (7-10)

Roast half free range chicken, sage and apricot stuffing, chorizo mash, wild mushroom, white wine cream sauce €16 (2-7-14)

Market fish pie, parmentier potatoes, fresh mussels €14 (1-3-5-7-8)

Pale ale battered fried haddock fillet, handcut chips, chunky tartar, sweet pea puree €15 (1-2-3-4-5-7-9)

Pancetta crust fillet of hake, wilted spinach, crushed potatoes, mussels and saffron beurre blanc €16 (2-5-7 also it can be GF with no crust on top)

Daily fresh fish - whole fish, ask your server for todays catch, condiments and price

BURGERS AND STEAKS

Moroccan spiced lamb burger, chorizo tzatziki, tomato, leaves, handcut chips €16 (2-4-7-9)

Beef Burger, pickled cucumber, leaves, tomato, streaky bacon, white cheddar, handcut chips €15 (2-4-7-9)

Grilled dry aged rib eye steak, portobello mushrooms, slow roasted vine cherry tomatoes, pink peppercorn and bearnaise sauce, thick cut chips €21 (4-7 GF)

Venison steak, chestnut and cranberry stuffing, sweet potato mash, goose fat, carrot and swede puree, caramelised red onion, quince and port jus €18 (1-2-7-14 also it can be GF with no stuffing)

DINNER

SIDES

Rustic bread basket €1.50 (2-4-7)

Beetroot, ginger and apple slaw €2.50 (4-9 GF)

Pan roasted brussels sprouts, sundried tomatoes, and crispy pancetta €4 (GF)

Roasted artichoke hearts, olive oil, and toasted pine nuts €4 (10 V)

Marinated olives and caperberries €2.50 (1-V)

Crispy lemon pepper dusted white bait, sea salt, lemon €4 (2-5)

Baked cauliflower in bechamel sauce, toasted almond flakes €3.50 (7)

Sweet potato and smoked bacon parmesan croquet €4 (2-4-7-9)

Hand cut chips and chili aioli €4 (4-9-14)

Potato cubes with aioli and hot tomato salsa €4 (4-9-14)

DESSERTS

DESSERTS

Lemon meringue, berry compote,
vanilla cream, fresh raspberry
and mixed berry sorbet €6
(4-7 GF)

Dark chocolate and avocado
mousse, mint and
lime sorbet €6
(6-9-14 GF)

Gluten free orange and
almond polenta cake,
sweet turmeric creme
fraiche €6
(4-6-10 GF)

Chocolate and raspberry
brownie, salted caramel
ice cream €6
(2-4-7)

Selection of Culcow artisan
ice cream and sorbet with
candied hazelnut €6
(2-4-7)

Ask your server for today's special