

SMALL PLATES

Daily 5pm - 10pm

Soft-baked bread V €8.5
dill & garlic butter

Crispy Otofufu tacos VE €14
pickled jalapeños, red onion, Malay dressing

Ballycotton crab & lobster roll €17
dill & horseradish aioli

Italian burrata €16.5
heirloom tomato, toasted pine nuts, toasted focaccia

Harissa gambas pil pil €16
warm crusty bread

Ballycotton oysters
spring onion vinaigrette
Trio €12 / Half-dozen €24

Chef's daily special (market price)
chefs daily special showcasing fresh local produce

Panko-fried prawns €15
wasabi crème fraîche

Truffle & Parmesan fries V €8.5

Chicken karaage €14.5
house kimchi

Broccoli Romsco VE €15.5
almond & roasted pepper sauce, chilli crisp

SMALL PLATES

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English Market tasting board €23
selection of Irish cheeses & charcuterie, crackers, dips

Grilled bone marrow beef burger €16
bacon jam, toasted bun

Vietnamese salad €14
vermicelli noodles, lime dressing, roasted peanut
add prawn €6 | chicken €5.5 | Otofu €5

Spicy miso ramen **VE** €13.5
organic soba noodles, sesame Otofu
add prawn €6 | chicken €5.5

SWEETS

Selection of Munster cheeses €16
fig & lime jam, artisan crackers

CONDIMENTS

Mayonnaise | Ketchup | Relish | Mustard
Mint sauce | Brown sauce | Horseradish | BBQ sauce
Sweet chilli sauce | Tabasco sauce

Plates will be served as soon as they are prepared.

V Vegetarian | VE Vegan
Vegan/Vegetarian menu available on request

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. We strive to source all of our fish from sustainable sources. All beef served is 100% Irish. Our trusted fruit and vegetable suppliers work closely with Irish producers and source all of our seasonal produce for our menus.

This menu is printed on 100% recycled paper which will be responsibly recycled after use.

PAUL LANE - EXECUTIVE HEAD CHEF