

## SMALL PLATES

*Daily 5pm - 10pm*

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Soft-baked bread **V** €8.5

*dill & garlic butter*

Crispy Otofufu tacos **VE** €14

*pickled jalapeños, red onion, Malay dressing*

Ballycotton crab & lobster roll €16

*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

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*

Mozzarella & sundried tomato bruschetta €14.5

*pesto, dressed rocket*

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

Grilled Angus 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