



Seafood	starter	main
Seafood Chowder	6.95	
<b>Suggested wine – Vina Herminia, Viura €6</b>		
Mixed Seafood Plate	10.95	22.00
<b>Suggested wine– Viognier €6.5</b>		
Baccalao Croquettes	6.95	14.50
<b>Suggested wine – Pazo das Bruxas, Albarino €6.50</b>		
Steamed Mussels	8.50	16.00
<b>Suggested wine – Aires Andinos, Sauvignon Blanc €6.5</b>		
Prawn Salad, Pineapple Salsa	10.50	16.00
<b>Suggested wine - Pinot Grigio Reserva €7</b>		
Tian of Crab, Guacamole	10.95	16.00
<b>Suggested wine – Viognier €6.5</b>		
Gravalax, Potato & Dill Salad	9.50	16.00
<b>Suggested wine - Vina Herminia, Viura €6</b>		
Roast Scallops	12.50	24.00
Garlic Butter, Herb Crumb		
<b>Suggested wine – Pazo das Bruxas, Albarino €6.50</b>		
Fish Cakes		13.00
<b>Suggested wine - Vina Herminia, Viura €6</b>		
Seafood & Shellfish Stew		24.00
<b>Suggested wine – Pinot Grigio Reserva €7</b>		
Seafood Risotto		17.00
<b>Suggested wine - Viognier €6.50</b>		
Seafood Linguini		17.00
<b>Suggested wine – Aires Andinos, Sauvignon Blanc €6.50</b>		
Monkfish Curry, Steamed Rice		24.00
<b>Suggested wine – Pinot Grigio Reserva €7</b>		
Panfried Market Fresh Fish		18.00
<b>Suggested wine – Aires Andinos, Sauvignon Blanc €6.50</b>		
Vegetarian	starter	main
Today's Soup	5.50	
Goats Cheese Mousse on Toast	6.50	
<b>Suggested wine – Pazo das Bruxas, Albarino €6.50</b>		
Charred Seasonal Vegetables	7.50	15.00
With parmesan & Walnuts		
<b>Suggested wine – Viognier €6.5</b>		
Asparagus & Pea Risotto	7.95	15.00
<b>Suggested wine - Vina Herminia, Viura €6.50</b>		
Potato, Spinach & Lentil Curry		13.50
<b>Suggested wine - Pinot Grigio Reserva €7</b>		
Aubergine Parmigiana, Garlic Toast		13.50
<b>Suggested wine - Pazo das Bruxas, Albarino €6.50</b>		
Braised Pearl Barley, Seasonal Veg		13.50
<b>Suggested wine - Aires Andinos, Sauvignon Blanc €6.50</b>		

Meats	starter	main
Chicken Liver Pate	7.95	
<b>Suggested wine pairing – Cabernet Sauvignon €6.50</b>		
Duck Livers, Puy Lentils	8.95	16.00
<b>Suggested wine – Freixenet Mia, Tempranillo €6.50</b>		
Italian Style Chicken Broth	7.95	13.00
<b>Suggested wine – Pazo das Bruxas - Albarino</b>		
Slow Roast Pork Belly		16.00
Parsnip Puree, Braised Cabbage, Apple Puree		
<b>Suggested wine – Ramon Roqueta, Garnacha €6</b>		
Slow Cooked Beef Cheek in Red wine		16.00
<b>Suggested wine – Freixenet Mia, Tempranillo €6.50</b>		
Lamb Tagine, Cous Cous		17.00
<b>Suggested wine – Merlot €6.50</b>		
Chicken Curry, Steamed Rice		16.00
<b>Suggested wine – cabernet sauvignon €6.5</b>		

**Brunch/Sandwiches  
served between 12pm & 5pm**

The Full Irish Breakfast	9.50
The Mini Irish Breakfast	7.95
Anti Pasti Platter	16.00
Cajun Chicken Wrap, salad & chips	10.95
Fish Tacos, salad & chips	12.50
Nut Loaf, Roast Peppers, Goats Cheese	7.95
The Club	8.50 add chips 10.50
The Toasted Special	7.50 add chips 9.50
Grilled Cheese & Onion	6.50 add chips 8.50
Open Poached Salmon on Brown	10.50
Open Smoked Salmon on Brown	10.50

**Sides**

Homecut Chips	4.00
Gratin Potatoes	4.50
Crispy Potatoes	4.00
Tossed Salad	4.00
Roast Root Vegetables	4.00
Garlic Bread	2.50