

All oysters from Jamie at Haven Shellfish

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| Ⓞ | 6 Cold Rock Oysters | 13.50 |
| | -Teriyaki | |
| | -Shallot Vinaigrette | |
| Ⓞ | Bloody Mary Rock Oyster Shots | 15.50 |
| | 6 Hot Rock Oysters | 15.50 |
| | -Leek & Gruyere | |
| | -Courgette, Lime & Parmesan | |

Starters

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| | Soup of the Evening | 5.50 |
| | Crispy Marinated Calamari Salad | 12.00 |
| | lime & chilli mayonnaise | |
| Ⓞ | Oysterhaven Mussels | 12.00 |
| | smoked bacon, spring cabbage, thyme & cream broth | |
| Ⓞ | Bulman Home Smoked Wild Irish Salmon Platter (100g) | 19.50 |
| | pickled cucumber | |
| Ⓞ | Irish Prawn & Avocado Salad | 16.00 |
| | with marie rose sauce and mixed leaves | |
| | Confit Duck Leg | 12.00 |
| | port jus, orzo, sunblushed tomato and artichoke | |
| | Jamaican Jerk Chicken Caesar Salad | 14.50 |
| | parmesan shavings, toasted crostini and pesto | |

Mains

	Fish and Chips	16.50
	beer battered crispy Haddock, minted pea puree, chips and homemade tartar sauce	
Ⓒ	Oysterhaven Mussels	19.00
	smoked bacon, spring cabbage, thyme & cream broth and chips	
Ⓒ	10oz Munster Sirloin Steak	27.50
	local leaf salad, chips and garlic butter <u>or</u> peppercorn sauce	
Ⓒ	Thai Green Curry	
	-Chicken	17.50
Ⓥ	-Vegetarian	15.50
	served with jasmine rice	
Ⓥ	Pumpkin Gnocchi	17.00
	with Cashel blue cheese and grilled asparagus	
Ⓒ	Slow Cooked Stauntons Pork Ribs	16.00
	house BBQ sauce, chips and leaf salad	

Side Orders

Ⓥ Ⓒ	Truffle or Wasabi Mash	3.00
Ⓥ Ⓒ	Organic Leaf Side Salad	3.50
Ⓥ Ⓒ	Chips	3.00
Ⓥ Ⓒ	Crunchy Green Vegetables	3.00
Ⓒ	BBQ Dipping Sauce	2.00

Home-made Desserts

G	Lime & Vanilla Crème Brûlée vanilla ice cream	6.20
	Baked Passion Fruit Cheese Cake raspberry coulis and raspberry sorbet	6.20
	Sticky Toffee Pudding toffee sauce and vanilla ice cream	6.20
	Warm Chocolate Brownie amaretto chocolate sauce and vanilla ice cream	8.30
G	Irish Farmhouse Cheese Board (Durrus, Milleens, Cashel Blue, Cooleeney, Smoked Gubbeen)	9.90

Tea & Coffee

	Barry's Gold Blend	2.35
	Herbal Teas	2.60
	Coffee	2.65
	Espresso	2.45
	Cappuccino	3.10
	Latte	3.10
	Hot Chocolate	3.35
	Irish Coffee	7.00
	Baileys Coffee	7.00
	Tia Maria Coffee	7.00
	French Coffee	7.10

Nightly Specials (change every evening)

Starters

Soup of the Evening: Spicy sweet potato and coconut **5.50**

Mains

Chargrilled Sesame Crusted Tuna *(Served Medium Rare)* **24.50**

Wasabi mashed potatoes, broccoli and teriyaki sauce

Oven Roasted Fillet of Cod **26.50**

Ratatouille, baby new potatoes, broccoli & lemon butter

Duo of Monkfish & Kinsale Scallops **29.50**

Mushroom & pea risotto and chive oil

All our meat is Irish. Our beef and ribs are sourced from P. O'Connell's. Our chicken is sourced from Barrett's Butchers. All our fish is sourced from local fishing boats.

Our food contains allergens. A full list is available upon request. Please inform us of any allergens you may have. It is our customers' responsibility to inform us of any of the listed allergens.

G - Denotes Gluten Free **V** - Denotes Vegetarian