

DINNER FRIDAYS & SATURDAYS FROM 5  
SUNDAYS WE OFFER A SPECIAL LUNCH MENU FROM 1

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APPETIZERS

Caprese Salad 12  
Heritage tomato & Buffalo Mozzarella

Goats Cheese & Duck Salad 12.50  
honey & thyme Boilie goats cheese  
home smoked duck ham

1856 Chowder 13.50  
cured & lightly smoked Kindrum salmon  
gambas, mussels , leek & potato velouté

Carlingford  
Oysters  
Three 9  
Six 15

Roaring Water Bay Mussels 13.50  
Nduja & tomato cream sauce  
crusty sourdough

Short Rib Arancini 12.50  
slow cooked Irish Angus beef  
Applewood Cheddar & red pepper Aioli

Hot & Sticky Wings 10  
young Buck blue cheese dip

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MAINS

Fish & Chips 19  
beer battered  
smashed peas  
Tartar sauce

Harissa & Mint Lamb Burger 19  
Tzatziki, smoked Cheddar  
tomato, red onion  
pickle & house fries

Chicken Filo 21  
garlic & herb filling  
creamed potatoes, garden greens  
thyme jus

Seabass Filet 24  
baby potatoes  
smoked vegetables  
prawn, mussel and red pepper butter



Pork Kassler 22.50  
roast garlic mash  
sautéed greens  
truffle cream sauce

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CHARGRILLED

8 Oz. Fillet 34

Café de Paris

PRIME IRISH BEEF  
served with house fries  
and choice of sauce

Brandy peppercorn

10 Oz. Rib Eye 32

Béarnaise sauce

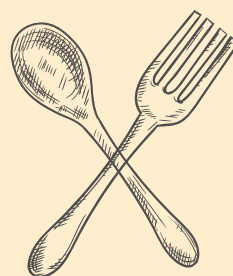
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SIDES

Skinny fries 4

House fries 5.50  
truffle dressing and Parmesan

Onions & mushroom 5  
Brandy cream



Confit mash 5

Crunchy greens 5.50  
Béarnaise sauce

House salad 5  
tomato, red onion and Feta cheese

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Vegan & vegetarian menu is also available.  
Please inform us of any dietary requirement.  
10 % service charge applies to parties of 6 or more.