

A LA CARTE

APPETISERS

48 HOUR PORK BELLY
Fermented Carrots,
Brown Apple Sauce **12.50**

**ANGLERS
SEAFOOD CHOWDER**
Market Fish & Seafood,
Pastis Cream, Crispy
Pancetta, House Soda Bread
Appetiser 13.00 | Main 17.00
1(Wheat),2,4,7,9,11,12,14

**HOMEMADE SOUP
OF THE DAY**
House Soda Bread **8.00**
1(Wheat),5,7,8(Traces),9,11,12,13

FISHCAKE
Curry & Sweet Chilli Aioli,
Garden Leaves
12.50 *1(Wheat),3,4,7,12*

**DEEP FRIED KING
OYSTER MUSHROOMS**
Black Garlic Aioli
Appetiser 12.50
Main with Fries & Garden Leaves
22.00 *1(Wheat),2,4,7,9,11,12,14*

**ANGLERS HOMEMADE
BLACK PUDDING**
Beetroot Ketchup, Granny
Smith Apple Compote
12.50 *1(Wheat),2,4,7,9,11,12,14*

SEASONAL IRISH MUSSELS
Lemongrass, Roasted
Garlic Cream & Garlic Bread
13.00 *1(Wheat),7,12,14*

BAKED BRIE CHEESE
Pickled Walnuts, Cranberries,
Honey, Sourdough Croutes
13.00 *1(Wheat),7,8,12*

**TWICE COOKED
CHICKEN WINGS**
Hot Sauce or
BBQ Sauce
Appetiser 12.50
Main with Fries 19.50
1(Wheat),3,7,9,10,12

**BALLYCOTTON
PIER SCALLOPS**
Homemade Black Pudding,
Nduja & Brioche
(1 (Wheat) 3,7,10,12,14) **17.00**

SIDES

BLACK & BLUE FRIES
Olive Tapenade, Blue Cheese
3,7,10,12 **7.00**

**TRUFFLE &
PARMESAN FRIES** **7.00**
3,7,10,12

GARLIC BREAD
Roasted Garlic Butter **6.00**
1(Wheat),7

SRIRACHA BACONNAISE FRIES
3,7,10,12 **7.00**

SWEET POTATO FRIES *12* **7.00**

FRIES *12* **6.00**

PEPPERCORN SAUCE *7,9,12* **3.00**

CHIMICHURRI *12* **3.00**

GARLIC MAYO *12* **2.00**

**BUTTERED SEASONAL
VEGETABLES** *7* **6.00**

**HOUSE MASH
& GRAVY** *7,9,12* **5.00**

**LEAFY GREEN
HOUSE SIDE SALAD** *10,12* **6.00**

**ROAST CRUSHED
BABY POTATOES** *7* **6.00**

SALADS

**CRISP FRIED
CHILLI PRAWNS**
Curry & Sweet Chilli
Aioli, Garden Leaves
Appetiser 13.00 | Main 19.00
1(Wheat),2,4,6,9,10,11,12

CHICKEN CAESAR SALAD
Garlic Croutons,
Parmesan Shavings
& Classic Caesar Dressing
Appetiser 13.00 | Main 18.00
1(Wheat),3,4,7,10,12

**HARISSA ROASTED CARROT
& QUINOA SALAD**
Cashew, Orange Segments,
Shaved Fennel & Yoghurt Dressing
Appetiser 11.00 | Main 17.00
7,8(Cashew),10,12

BURGERS

DRY AGED BEEF BURGER
Brioche Bun, Cashel Reserve
Cheddar, Crispy Onions,
Burger Sauce & Fries
21.00 *1(Wheat),3,7,10,12*

**BUTTERMILK FRIED
CHICKEN BURGER**
Brioche Bun, Pickle, Lettuce,
Sriracha Mayo, Slaw & Fries
19.00 *1(Wheat),3,7,12*

**KOREAN STYLE
VEGETARIAN BURGER**
Slaw, Gochujang Mayo,
Cheese, & Fries
19.00 *1(Wheat),3,6,7,10,11,12*

**NATURALLY SMOKED
HADDOCK BURGER**
Brioche Bun, Purple Cabbage
& Fennel Slaw, Ginger & Lime
Mayo & Fries
22.00 *1(Wheat),3,4,7,11,12*

MEAT

IRISH CHICKEN SUPREME
Morteau Sausage, Polenta
Cake, Charred Gem & Jus
24.00 *7,9*

10oz STRIPLOIN STEAK
Fitzgerald's Aged 10oz Striploin
Of Beef, Confit Onion, King
Oyster Mushroom, Pepper
Sauce & Fries
36.00 *1(Wheat),3,7,9,12*

48 HOUR PORK BELLY
Creamy Potatoes, Confit
Carrots, Pickled Apple &
Mustard Rosemary Jus
23.00 *7,9,10,12*

TURKEY SCHNITZEL
Roast Cranberries, Caper
Butter Sauce, Parmesan,
Rocket Salad & Fries
24.00 *1(Wheat),3,7,10,12*

**MURPHY'S STOUT
BEEF STEW**
Creamy Potatoes & Black Kale
23.00 *1(Wheat/barley),7,9,12,*

FISH

FISH & CHIPS
Traditional Beer Battered Fish,
Mint Infused Crushed Peas,
Tartar Sauce & Fries
22.00 *1(Wheat),3,4,7,10,12*

CATCH OF THE DAY
Please Ask Your Server
Market Price
1,2,3,4,5,6,7,8,9,10,11,12,13,14

FISHCAKE
Curry & Sweet Chilli Aioli,
Garden Leaves, & Fries
22.00 *1(Wheat),3,4,7,12*

SEASONAL IRISH MUSSELS
Lemongrass, Roasted
Garlic Cream & Garlic Bread
19.00 *1(Wheat),7,12,14*

PASTAS & CURRIES

CREAM CHEESE RIGATONI
Courgettes & Cherry Tomatoes
18.00 *(1 (Wheat),3,7,12)*
Add Chicken 7 4.00
Add Prawns 2 6.00

RIGATONI BOLOGNESE
Grana Padano Shavings,
Fresh Basil **19.50**
1(Wheat),3,7,9,12

THAI STYLE CURRY
Mixed Vegetables, Basmati
Rice & Poppadom **18.00**
Add Chicken 7 4.00
Add Prawns 2 6.00
1(Wheat),5,9,11

WINE

WHITE WINES

ITALY

(123) BOLLA, PINOT GRIGIO

Well-balanced and dry, fruity, with hints of almonds and toast. *GL 8 BTL 29*

(126) MONCHIERO CARBONE GAVI DI GAVI

Sunny, fruity and fresh character. Light in body and dry, with the taste of white fruit, a touch of nectarine and a hint of lime. Long, concentrated and dry finish. *BTL 50*

SPAIN

(115) ALALBA, ALBARIÑO

Brilliant pale lemon colour. Intense aromas of peaches, white flowers, minerals and a hint of fresh sea breeze. On the palate, well-balanced prominent acidity with light minerality. *GL 9.5 BTL 36*

NEW ZEALAND

(122) KAPUKA SAUVIGNON BLANC, MARLBOROUGH

A lovely crisp & refreshing wine with notes of citrus & gooseberry. Fresh lemon/lime and tropical fruit flavours on the palate. *GL 9.5 BTL 35*

FRANCE

(117) MOMMESSIN, CHARDONNAY

Well-balanced with a combination of citrus, light oak and white flowers. A little touch of minerality on the finish. *GL 8 BTL 29*

(118) ROLAND BOUCHACOURT, SAUVIGNON BLANC

Very fresh on the palate with a good acidity and a natural hint of gooseberry, passion fruit and lemon. *GL 7.5 BTL 28*

(119) DOMAINE BIZET, SANCERRE

Pale gold with brilliant highlights. Refined nose dominated by hallmark Sauvignon aromas of blackcurrant bud with lemony and pink grapefruit undertones. *BTL 56*

PORTUGAL

(105) PORRAIS DOURO, RABIGATO

Medium-bodied, fresh citrus wine with floral aromas and hints of tropical fruits. *BTL 32.5*

GERMANY

(125) VILLA HUESGEN 'BY THE GLASS', RIESLING

Well-balanced with a fresh acidity, elegant fruit and a discreet minerality. Aromas of juicy apple and apricot with a hint of lemon. *BTL 40*

SOUTH AFRICA

(112) MAILING MAY, SAUVIGNON BLANC

A refreshing and crisp wine with aromas of pineapple, green fig, citrus and gooseberry. *BTL 36*

(127) SPRINGFIELD ESTATE, WILD YEAST CHARDONNAY

Intense and very complex, plentiful fruit with toasty spice, with a touch of dried orange peel. Mouth filling and supple with oily richness. *BTL 55*

ROSE

(302) LES PETITES JAMELLES, ROSÉ

Very fruity, aromatic wine with nice scents of strawberry, cherry and grenadine. Very fresh, easy-drinking, peach and redcurrant on the finish. *GL 8.5 BTL 32*

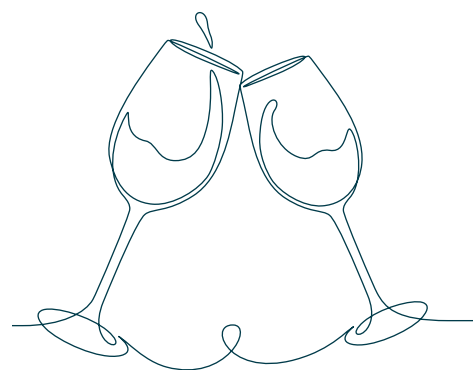
NON-ALCOHOLIC

(500) NATURA DE-ALCOHOLISED WHITE, SOUTH AFRICA

Crisp and refreshing with tropical fruit flavours and an integrated palate. *GL 6 BTL 22*

(502) TORLEY NON ALCOHOLIC WHITE SPARKLING

Lovely, bright hue and intense fizz. Its aroma and taste are both dominated by fresh grapes, humbly accompanied by a hint of spiciness. *GL 6 BTL 23*



RED WINES

FRANCE

(417) RÉSERVE SAINT JACQUES, MERLOT

Rich, complex, and long with aromas of crushed black fruit and spices. *GL 8 BTL 29*

(405) OLIVIER RAVOIRE, CÔTES DU RHÔNE

Generous spicy nose, balanced with aromas of red fruits. Ample and silky mouthfeel, with pleasant melted tannins. *BTL 40*

(431) PIERRE CHAINIER, PINOT NOIR

Smooth well balanced flavours with a hint of warm spice and a soft fresh finish. *GL 8.5 BTL 32*

(404) BARON DE BOUTISSE ST.EMILION GRAND CRU

Medium-bodied palate with black cherries and cassis. Aromas of violets, currant and cedar. *BTL 53*

CHILE

(425) CAMINO DEL REY, CABERNET SAUVIGNON

Fresh and fruity with matured tannins that provide a harmonious and pleasant finish. Intense aromas of red fruits and berries. *GL 7.5 BTL 28*

ITALY

(428) FIAMME MONTEPULCIANO D'ABRUZZO RISERVA

Deep purple colour with pungent aromas of black plums and jasmine. Full rich palate embraced by firm tannins and fresh acidity. Long and elegant finish. *GL 8.5 BTL 32*

(411) VILLA BELVEDERE VALPOLICELLA RIPASSO

A Pronounced nose of warm autumn fruits, blackcurrants and cherries with hints of chocolate and spice. Dry, full bodied with a firm tannin structure. *BTL 54*

(401) TENUTA SANT'ANTONIO AMARONE DELLA VALPOLICELLA DOCG VENETO

Well-balanced, soft, fine and elegant, with aromas of ripe red fruit, spices, liquorice, black pepper and chocolate. *BTL 95*

AUSTRALIA

(418) RHYTHM & RHYME, SHIRAZ

Fruity aroma with hints of blackberries, blueberries, sweet licorice and vanilla. The taste is fruity, medium-bodied with soft tannins and sweet spicy notes. *GL 8.5 BTL 32*

BUBBLES

(203) MASSOTTINA PROSECCO DOC TREVISO, ITALY

Its bouquet exudes hints of white fruit, green apple and lemon. On the palate it is simple, lively, fruity, harmonious and refreshing. *GL 10.5 BTL 50*

(204) PANNIER SELECTION BRUT CHAMPAGNE, FRANCE

Supple with a round body. Mature aromas of fully ripened fruit and notes of honey, vanilla. *BTL 90*

(208) MOËT & CHANDON CHAMPAGNE, FRANCE

The delicious sumptuousness of white-fleshed fruits (pear, peach, apple) with the alluring caress of fine bubbles. *BTL 120*

ARGENTINA

(406) DON DAVID RESERVE, MALBEC

Very well balanced together with sweet and soft tannins. Fruity, full of plums and chocolate notes. Pleasant finish. *GL 9.5 BTL 36 (ORGANIC)*

SPAIN

(414) VINA EGUIA, CRIANZA, RIOJA

Medium-bodied and dry, the palate shows black berries, plums and hints of tannin. *GL 9 BTL 34*

(427) BODEGAS MURIEL RESERVA, RIOJA

Finely balanced wine, with a polished and elegant body, long and pleasant aftertaste. *BTL 39*

(430) BODEGAS MURIEL GRAN RESERVA, RIOJA

Silky and smooth, perfectly assembled taste is emphasized. Aromas of roasted coffee, spices and ripe fruits. *BTL 58*

SOUTH AFRICA

(413) MOOPLAAS, OLD VINE PINOTAGE

Full-bodied and rich with a long finish and notes of plums. *BTL 44 (ORGANIC)*

PORTUGAL

(407) ESCAPADA, LISBOA

A juicy mouth-watering wine with lots of red and dark berries. Light in body but with plenty of flavours, finishing with a hint of spice. *BTL 28*