



2 COURSES £25
MAIN ONLY £19

STARTERS

MOURNE SEAFOOD CHOWDER
with wheaten bread, herbs and croutons

SALT & CHILLI SQUID
with Napa slaw, chilli jam and mayo

PEEL & EAT LANGOUSTINES
with fennel salad and lemon mayo

SEARED KILKEEL SCALLOPS (+£3 SUPPLEMENT)
with pickled cucumber, serrano chilli, orange,
pomegranate & coriander dressing

CREAMY GARLIC BUTTER TUSCAN SHRIMP
With sun blushed tomato, spinach & toasted sourdough

TRUFFLE HONEY WHIPPED GOATS CHEESE
with crispy parmesan polenta cubes & spring salad

**DUNDRUM MUSSELS, WHITE WINE &
SHALLOT SAUCE**
with warm sourdough or add fries and have as a **MAIN**

MAINS

BEER BATTERED COD & CHIPS
with mushy peas and tartare sauce

GRILLED HAKE FILLET
with mussels, spring cabbage, ham hock, potatoes &
celeriac cream

CRAB SPAGHETTI IN SHELLFISH CREAM
with tomatoes, spinach, lemon & gremolata

PAN FRIED SEABASS FILLET
with new potatoes, samphire, saffron & scallop coral
sauce

PAN BUTTER ROAST SUPREME OF CHICKEN
with wild mushroom & truffle cream, garlic gnocchi and
broccoli

VEGAN THAI PEANUT CURRY
with crispy tofu and jasmine coconut rice

SIDES

fries	£5.00
parmesan truffle fries	£5.50
buttery champ	£5.50
house salad	£5.00
new herb baby potatoes	£5.00
buttered greens	£5.00

**LIGHT BITES WHILE
YOU WAIT**



SMOKED SALMON PÂTÉ £6.50
With melba toasts

FRIED WHITEBAIT £6.00
With lemon mayo

BREADS & TAPENADE £6.00

OYSTERS ½ DOZEN
Natural, lemon & tabasco £12.50
Mignonette, shallot & sherry vinegar £13.50
Japanese, soy, pickled ginger & cucumber £14.50
EACH £3.50



**MOURNE SEAFOOD
CASSEROLE SPECIAL**

Local fish & shellfish, potatoes & fennel
confit in a rich marinara sauce with grilled
sourdough
£19.00



**WHOLE FISH SPECIAL
PRICED DAILY**

KIDS MENU

COD FRITTERS AND CHIPS

TOMATO & PARMESAN PASTA
with garlic focaccia
£7.00

**SPECIAL DRINKS
PROMOTIONS**



Please advise your server if you have any dietary requirements. Non-gluten containing items can be identified. Please note that allergens are used in a shared workspace with shared equipment. Our oysters are of top quality and are handled and prepared to the highest standards. However, there is always a risk associated with the consumption of raw seafood. We have made the decision to add a 10% service charge to all of our bills. Any gratuities offered are greatly appreciated but in no way expected.