

OYSTERS



Each Portion is 1/2 Dozen
OR £4 for one

NATURAL £17

Tabasco & Lemon (M)

MIGNONETTE £18

Shallot & Sherry Vinegar (M)

JAPANESE £19

Soy Sauce, Pickled Ginger & Cucumber (G)(M)

STARTERS

MOURNE SEAFOOD CHOWDER £9

Wheaten Bread, Herbs & Croutons (G)(F)(D)(C)

SALT & CHILLI SQUID £11

Napa Slaw, Chilli Jam & Mayo (E)(D)(M)

GRILLED SARDINES ON TOAST £12

Tomato Jam, Pickled Red Onions, Capers & Lemon Oil
(M)(F)(G)

CRACK & EAT CRAB CLAWS £13

Garlic & Seaweed Butter (CR)

PEEL & EAT LANGOUSTINES £13

Served Chilled, Lemon Mayo & Side Salad (CR)(E)(MD)

BRANDADE OF CREAMED LING £12

Fennel & Orange Salad, Toasted Soda Bread (F)(D)(G)

BURRATA & CHARRED RED GRAPES £11

Sherry Vinegar Dressing, Frisee Salad & Sourdough
(G)(VG)(D)
(VEGAN ALTERNATIVE AVAILABLE)

SCALLOP CEVICHE £13

Lettuce Cups (CR)

DUNDRUM MUSSELS £12

White Wine & Shallot Cream with Crusty Bread (G)(D)(M)
OR HAVE AS A MAIN WITH FRIES £21

SNACKS

BLOODY MARY OYSTER SHOT £7

Spicy Vodka Bloody Mary Shot with a
Carlingford Oyster
(C)(M)(G)

CRISPY FRIED WHITEBAIT £8

Tartar Sauce (F)(E)

HOMEMADE FOCACCIA £8

Tapenade (G)

Please note each customer is required to have at least one main.
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. There is a 10% discretionary service charge on all bills. Any gratuities offered are greatly appreciated but in no way expected.



MAINS

MOROCCAN SPICED HAKE £25

Tabbouleh Salad, Tamarind & Pomegranate Dressing & Crispy Chickpeas (F)(D)(G)

SCALLOP RISOTTO £25

Spinach, Garden Peas & Parmesan (D)(CR)

SLOW BRAISED IRISH SHORT RIB £24

Parmesan Polenta Mash & Shallot Gravy (D)(MD)

KOREAN SPICED MONKFISH £25

Kimchi, Gochujang Miso & Squid Ink Crisp (F)(M)

BEER BATTERED COD & CHIPS £20

Mushy Peas & Tartar Sauce (G)(F)(E)

PAN ROAST FILLET OF COD GRENOBLOISE £25

Capers, Gherkins, Lemon, Basil & Parsley with Croutons & Tomatoes in Brown Butter (F)(G)(D)

ROAST SQUASH SUPER SALAD £16

Bulgur Wheat & Crispy Spiced Chick Peas (V)

MOURNE SEAFOOD CASSEROLE £23

Local Fish & Shellfish, Potatoes & Confit Fennel in a Rich Marinara Sauce with Sourdough (G)(F)(M)(CR)(C)

WHOLE ROAST SEABASS ON THE BONE £24

Clams, Rosemary Cream, Bacon & Spring Cabbage (D)(M)

FOR THE WEE ONES

STRICTLY FOR 12 YEARS OLD AND UNDER

FUSILLI PASTA £8

Rich Tomato & Basil Sauce & Garlic Bread (G)(E)(D)

MUSSELS £8

Shallot Cream & Fries (D)(M)

FISH & CHIPS £8

Tartar Sauce, Mushy Peas & Fries (MD)(G)(F)(E)

SIDES

FRIES £5

BUTTERY CHAMP(D) £6

HOUSE SALAD(MD) £5

SEASONAL VEGETABLES (D) £6

PARMESAN & TRUFFLE FRIES(D) £6

COUS COUS SUPER SALAD £7

ALLERGEN MATRIX

(V) - VEGAN
(VG) - VEGETARIAN
(D) - DAIRY
(G) - GLUTEN
(M) - MOLLUSCS
(E) - EGGS
(MD) - MUSTARD
(C) - CELERY
(N) - NUTS
(F) - FISH
(L) - LUPIN
(CR) - CRUSTACEANS

WINES

WHITE

CAMPO NUEVO VIURA CHARDONNAY, SPAIN

Navarra - Fresh, crisp, Notes of summer floral fruit, apple & citrus

PALAZZI GARGANEGA PINOT GRIGIO, ITALY

Veneto - Soft, fresh, subtle. Honeyed, floral aromas, apple & lemon flavours.

CEPTEMBRE SAUVIGNON BLANC, FRANCE

Loire - Notes of citrus, pear and gooseberry with a touch of tropical fruits.

QUINTA SOALHEIRO ALLO ALVARINHO, PORTUGAL

Minho - Alvarinho & Loureiro, Vibrant citrus flavour & elegant mineral profile

DOMAINE GAYDA SPHERE VIOGNIER, FRANCE

Pays d'Oc - An opalescent golden colour with silver highlights which immediately catches the eye. Aromas of dried apricot and orange zest, adding a lovely freshness

DARLING CELLARS 0% SAUVIGNON BLANC, SOUTH AFRICA

Darling - Crisp, refreshing, and beautifully balanced non-alcoholic wine

MONDO DEL VINO PECORINO TERRE DI CHIETI, ITALY

Abruzzo - Notes of apple and pear with hints of jasmine, lemon & shy floral notes.

GREEN AND SOCIAL VERDEJO, SPAIN

Rueda - Organic, fresh & juicy palate. Apple, pineapple, pear & herb aromas.

QUINTAS DO HOMEM DOMUM VINHO VERDE, PORTUGAL

Loureiro - Bright citrus colour with fruity and floral aroma. Elegant & fresh with vibrancy.

DOMAINE DES LAURIERS PICPOUL DE PINET

Languedoc - Notes of honey, citrus fruit, green lemon skin & asparagus with a lively finish.

LA HUIDA ALBARIÑO, SPAIN

Rias Baixas - Fresh and bright with notes of stone fruit and orange blossom. Dry and crisp.

HUGEL TRADITION 1639, FRANCE

Alsace - Riesling / Gewürztraminer. Aromatic, floral & fruit-driven with white peach, apricot, almond, green apple & pink grapefruit Dry, fresh, balanced

CHATEAU TOUR DE MIRAMBEAU CUVÉE PASSION BLANC, FRANCE

Bordeaux - Complex, with notes of cedar and spice vanilla on the nose followed by a generous body offset by sapid grapefruit and lifted mint nuances

NEUDORF TIRITIRI CHARDONNAY, NEW ZEALAND

Nelson - On the nose - ocean sea spray, waxy native florals entwined with white peaches. The palate along with notes of fennel & yuzu pith. A balance of minerality & precision.

DOMAINE LA CLEF DU RECIT SANCERRE BLANC

Loire - Aromas of white fruits, notes of ripe nectarine and citrus blossoms. Refreshing, acidic & bright

RED

LOS PRIMOS MALBEC, ARGENTINA

Mendoza - Vibrant & young, easy-drinking, fruity aromas, smooth flavour of ripe black cherry & toasted oak, round tannins and good balance

MARQUES DE TORO MENCÍA, SPAIN

Castilla y León - Red fruit notes fuse with a silky smooth, mouth wateringly juicy, herbal rounded palate resulting in a persistent finish

EXTRAIT DE ROMARION PINOT NOIR, FRANCE

Languedoc - Supple and fresh on the palate, with pleasing red cherry, raspberry & black plum flavours, light tannins and a mouthwatering finish

ANCORA SANGIOVESE, ITALY

Languedoc - Soft and velvety, with rich, concentrated flavours of red berries, plums, vanilla and spice, hints of coffee & cinnamon

PASQUA "DESIRE LUSH & ZIN" PRIMITIVO, ITALY

Puglia - Soft & velvety, with rich, concentrated flavours of red berries, plums, vanilla and spice, hints of coffee and cinnamon.

DOMAINE ROCHETTE BEAUJOLAIS VILLAGES, FRANCE

Lantignié - Depth of fruit and concentrated aromas of ripe raspberry, soft summer fruits with a herby, savoury layers.

ROSÉ

EL NINOT DE PAPER ROSADO, SPAIN

Valencia - Fresh red fruit aromas, raspberry and redcurrant notes, and a fruity finish.

CHATEAU VIGNELAURE LA SOURCE ROSÉ, FRANCE

Coteaux D'Aix En Provence - A harmony of freshness, acidity and fresh ripe fruit. The finish is long, dry with summer fruit such as yellow peach and crushed strawberry

SOALHEIRO ESPUMANTE BRUTO ROSÉ, PORTUGAL

Minho - This is a light and fresh sparkling rosé. The flavour is complex and persistent, with a freshness and minerality that refresh the palate.

SPARKLING

LE DOLCI COLLINE PROSECCO BRUT, ITALY

Veneto - Aroma of white flowers and exotic fruits. Fresh and pleasantly sweet palate

LES HAUTS DE PEPY CREMANT DE LIMOUX, FRANCE

Limoux - A nose of citrus fruits and dried fruits, roundness in the mouth with aromas of white flowers, and a discreetly lemony finish

FORGET-BRIMONT TERROIR CHAMPAGNE, FRANCE

Crisp freshness of green apple is prominent at first, followed by subtle notes of apricot and white peach. Beautifully balanced with a long and elegant finish.

GLS

BTL

£7.75

£32

£7.75

£32

£8

£33

£8.25

£34

£8.5

£35

£6

£25

£33

£32

£36

£36

£47

£42

£56

£60

£70

£8

£31

£8

£31

£8.25

£32

£32

£40

£48

£7.75

£32

£42

£48

£8.5

£34

£48

£80





COCKTAILS **ALL £11**

FREAKY TIKI

Copeland Rum, Malibu, Velvet Falernum, Mango Purée, Pineapple, Lime

STRAWBERRY FIELDS

Copeland Gin, Aperol, Strawberry Purée, Lemon, Soda, Raspberry Foam (E)

PEAR NECESSITIES

Pear Vodka, Honey Syrup, Apple, Lemon

RHUBERRY BLAST

Copeland Rhuberry Gin, Cointreau, Rhubarb Bitters, Lime, Sugar, Raspberry Foam (E)

PINK PANTHER

Vanilla Vodka, Crème de Mure, Lychee, Lemon, Sugar, Whites (E)

PASSION FOR WHISKEY

Copeland Whiskey, Orange Curaçao, Licor 43, Passionfruit, Pineapple, Lime

COCONUT MARGARITA

Coconut Tequila, Cointreau, Coconut Purée, Lime

PEACH FIZZ

Shortcross Rosie's Garden Gin, Crème de Pêche, Peach Bitters, Lemon, Sugar, Whites, Soda (E)

BLOOD ORANGE SOUR

Malfy Blood Orange Gin, Aperol, Lemon, Sugar, Whites

THE JOKER

Copeland Rum, Cocchi Vermouth, Campari, Orange Bitters, Lemon, Sugar, Whites (E)

CLASSIC COCKTAILS AVAILABLE UPON REQUEST

MOCKTAILS - £6.50

STRAWBERRY SODA

Strawberry Purée, Apple, Lime, Soda

PINE AND PASSION

Pineapple, Passionfruit, Apple, Lime

CITRUS TWIST

Apple, Lemon, Elderflower, Soda

SOFT DRINKS

COKE / COKE ZERO / DIET COKE £3

FANTA ORANGE / LEMON £3

SPRITE ZERO £3

APPLETISER £3

GINGER BEER £2.9

SCHWEPPE'S TONIC/ SLIMLINE £2.9

SCHWEPPE'S GINGER ALE £2.9

SCHWEPPE'S SODA WATER £2.9

SCHWEPPE'S ELDERFLOWER TONIC £2.9

BEERS / CIDER

DRAUGHT

GUINNESS £6.5

MADRI £6.4

HEVERLEE £6.5

MAGGIE'S LEAP IPA £6.5

FIVE LAMPS RED ALE £6.3

BOTTLES

PERONI 330ML £5

MAGNERS CIDER 330ML £5

REKORDERLIG £6

ALCOHOL FREE

PERONI 330ML 0% £4.7

KOPPARBERG 0%

STRAWBERRY&LIME £5.2

GUINNESS 0% £5.9

SPIRITS

IRISH GIN

COPELAND GIN £5

SHORTCROSS £5.7

JAWBOX £5.9

GUNPOWDER £6.5

WORLD GIN

BEEFEATER PINK £5

BOMBAY SAPPHIRE £5.1

HENDRICKS £6

MONKEY 47 £8

TANQUERAY 0% £4.5

VODKA

COPELAND VODKA £5

ABSOLUT VANILLA £5.2

ABSOLUT PEAR £5.2

GREY GOOSE £7

RUM

COPELAND RUM £5

BACARDI £4.9

KRAKEN £5.2

WHISKEY & COGNAC

COPELAND WHISKEY £5

JAMESON £5.2

BUSHMILLS BLACK BUSH £5.4

BUSHMILLS 10 YEAR £7

SHORTCROSS DISTILLERS DUO £8

REDBREAST 12 YEAR £9.5

BUSHMILLS 2012 POMEROL £12.5

HENNESSY £6.2

WOODFORD RESERVE BOURBON
£5.7