

STARTERS / LITE BITES

Dunmore East Creamy Seafood Chowder 8.5
Fresh Salmon, Smoked Haddock and Mussels,
Fresh Parsley, Mini Blaa, Treacle Bread
and Irish Creamery Butter (GFA)

Homemade Soup of the Day 6
Served with Mini Blaa, Treacle Bread
and Irish Creamery Butter (GF/A +V)

6 Harty's Oysters 12
Served on a bed of Crushed Ice with a
squeeze of Lemon and Tabasco Sauce

Fresh Potted Crab Mayonnaise 11.9
Served with Crusty Bread, Garden Salad
and Lemon

Fried Lemon Chicken Fillets 8.9
with Garlic Mayonnaise, Baby Leaf Salad
(GFA)

Crispy Chicken Wings Sm 8.9 Lg 14.9
"Franks" Hot Sauce Spiced Chicken Wings,
Cashel Blue Cheese Dip, Celery Leaf

Antipasti Plate 9.9
A selection of fine Cured Meats and Hams, Little
Milk Company Organic Irish Brie, Burrata, Kalamata
Olives, Sundried Tomatoes and Crusty Bread (GFA)

Deep Fried Calamari 9
Served with Baby Leaf Salad, Garlic Aioli
(GFA)

TODAY'S FRESH FISH SPECIAL

Will Be Grilled or Pan-Fried, Served
With Seasonal Greens & Potato and
Your Choice of Beurre Blanc Or
Marinara Sauce

SIRLOIN STEAK

Mark Williams Aged Irish Beef,
Chargrilled to your liking, Served with
Beer Battered Onion Rings, House Cut
Chunky Chips and Your Choice of
Pepper, Bernaise or Madeira Sauce

OPEN SANDWICHES

Available from 12pm to 5pm (Mon-Sat)
Served on crusty white bread, gluten free bread or
traditional soda bread, with organic baby leaves, vine
ripe tomatoes, cucumber and house vinaigrette.

House Slow Roast Chicken 9.9
With Garden Sage, Smoked Bacon and Onion
Stuffing, Mayonnaise and Fine Herbs

House Baked Ham 9.9
With Smoked Knockanore Cheddar and
Wholegrain Mustard Mayonnaise (GFA)

Smoked Knockanore Cheddar 9.9
With Caramelised Cumin infused Red Onion Relish
(GFA /V)

Duncannon Smoke House Salmon 11.9
With Cucumber, Baby Capers and Lemon (GFA)

Beetroot and Goat's Cheese 9.9
With Fresh Apple and Walnuts (GFA/V)

Crab Mayonnaise 12.9
With Fresh Parsley and Lemon (GFA)

SALADS

*also available as Starter Dish as part of
2 or 3 Course Meal (€8.5)

Caesar Chicken Salad 13.9
Baby Gem Lettuce, Smoked Irish Bacon, Blaa Croutes,
Shaved Parmesan, Caesar Dressing (GFA)

Beetroot & Soft Irish Goat's Cheese 13.9
Organic Beetroot and Soft Irish Goat's Cheese,
Candied Pecan, Truffle Honey, Pistachio Crumb
(GFA/V)

Protein Punch 13.9
Grilled Chicken Breast, Avocado, Crispy Bacon,
Red Onions, Boiled Eggs, Romaine Lettuce, Parmesan
Cheese, Balsamic House Dressing

Cashel Blue and Walnut 13.9
With Dried Wild Cranberries and Celery Leaf
(GFA/V)

Duncannon Smokehouse Salmon 13.9
Baby Leaves, Cucumber, Baby Capers and Lemon
(GFA)

MAINS

Chargrilled House 1/4lb Burger 15
Served in a Brioche Bun, Baby Gem Lettuce,
House Sauce, and House Cut Chips (GFA)

Pot Roast Breast of Cornfed Chicken 16
Served with Creamed Leeks, Truffle Mash,
Madeira Jus (GF)

Traditional Irish Bacon 15
Colcannon Potatoes, Fresh Parsley and Bacon
Cream (GFA)

Chicken Tikka Masala Curry 15
Pilaf Fragrant Rice, Fresh Coriander (GF)

Saffron, Pea and Mint Risotto 13.9
Shaved Parmesan, Garden Peas, Toasted Almond and
Fresh Garden Herbs (GFA/V)

Fresh Macaroni 13.9
Sautéed Wild Forest Mushroom, Shaved Parmesan,
Baby Leaf Spinach and Toasted Pine Nuts (V)

SEAFOOD

Catch of the Day 15
Served with Saffron & Butter Sauce, Mussels,
Medley of Vegetables, Creamy Mash Potato

Mussels 16
Fresh Mussels in White Wine and Garlic Cream,
Fresh Parsley and Lemon,
Crusty White Bread (GFA)

Beer Battered Catch of the Day 15
With Mushy Peas, Tartar Sauce and Chips

Dunmore East Seafood Pie 14
Fresh Salmon and Smoked Haddock Pie, Creamed
Potatoes, Knockanore Cheddar (GFA)

Fresh Seafood Platter (1-2p) 29 (3-4p) 45
Harty's Oysters, Beer Battered Fish Goujons, Fresh
Mussels in White Wine and Garlic Cream,
Duncannon Smoke House Salmon, Crab Mayonnaise,
Crusty Bread (GFA)

SIDES

House Cut Chunky Chips 3.9

Beer Battered Onion Rings 3.9

Garden Salad 3.9

Seasonal Greens 3.9

Colcannon 3.9

DESSERTS

Waterford Blaa 'Pain Perdue' 7.9
Caramelised Granny Smith Apples, Vanilla
Bean Ice Cream, Spiced Apple Syrup

Lemon Posset 7.9
Crème Chantilly, Fresh Raspberries, Meringue (GF)

Muldoon's and Vanilla Crème Brulée (GF) 7.9

Deconstructed Vanilla Cheesecake 7.9
Biscuit Crumb, Berry Compote

**Smashed Bitter Chocolate and Walnut
Brownie** 8.9
Muldoon's Chocolate Sauce with Vanilla Bean Ice
Cream (GFA)

BEVERAGES

Full Wine List Available

~

Hand-Crafted Cocktails

~

Huge Range of Premium Irish &
International Whiskeys & Gins

~

Full Selection of Speciality
Teas & Coffees

~

Craft Beers on Draught

GFA – Gluten Free Available

V – Vegetarian

Please inform your Server of any special dietary
requirements