

GRAZE

NIBBLES

SOUR DOUGH BREAD
CHURNED BUTTER & TAPENADE

4

DINNER MENU

STARTERS

SOUP OF THE DAY 4
churned butter, homemade wheaten

SALT & CHILLI SQUID 6
wild rocket salad, Thai lime

CHICKEN LIVER PARFAIT 6
red onion marmalade, sourdough

PAN SEARED SCALLOPS 7
cauliflower, apple, bacon, crackers

SIZZLING PRAWNS 7
garlic & chilli oil, crusty sourdough

KILLKEEL CRAB ON TOAST 6
wild rocket, crispy capers, citrus aioli

GOATS CHEESE FRITTERS 5
wild rocket & chicory, apple,
balsamic, pecan brittle

SIDES

4

Truffle & parmesan fries

Potato Brava

Local
vegetables

Graze Salad
Beef dripping
Chips

Garlic Saute

MAINS

SEAFOOD LINGUINE 14
local seafood, sauvignon cream,
rocket, parmesan, truffle, garlic
toast

SEABASS 15
colcannon, cauliflower puree
samphire, crispy prawn,
charred leek

CHICKEN BREAST 15
colcannon, celeriac, heritage
carrots, mushrooms, jus

HAKE 15
chilli roast combers, local spiced crab,
tempura of green beans

10oz MORRIS KETTLE RIBEYE 22
beef dripping chips, wild mushroom,
summer greens, green peppercorns

MONKFISH 16
gratin potato, bacon, summer
greens, prawn & mushroom veloute

COD 15
bravas potatoes, local samphire,
crispy prawns, citrus aioli

DUCK 19
dauphinoise potato, celeriac
puree, rhubarb, mushrooms, jus