

DAY TIME DINING

TO BEGIN

Mixed Mediterranean Olives & Pickles
€7.00

Chef's Freshly Made Soup of the Day
Skellig Breads (1a,4,9)
€7.00

Creamy Seafood Chowder
Skellig Breads (1a,4,5,6,8,9)
€10.00

Sticky BBQ Wings

Sour Cream, Celery, Hickory BBQ Dip
(4,7,9,10,11)
€12.00

Shallow Fried Fishcakes

Baby Leaves, Pickled Cucumber, Spicy Tomato,
Ginger & Chilli Compôte (1a,4,8,9,10,11)
€14.00

Seared Scallops & Prawns

Lime, Coriander & Red Chilli Butter,
Rocket Leaves (4,5,6)
€18.00

MAIN COURSES

Sauté of Chicken Korma

Basmati Rice, Almond, Mango Chutney, Naan Bread
(1a, 3,4,7,9,10,14)
€20.00

Grilled Prime 8 oz. Red Hereford Beef Burger

Applewood Cheddar, Red Onion Jam,
on a Brioche Bun, Hand Cut Fries (1a,4,9,10,14)
€20.00

Stonebaked Pizza

Chorizo, Pepperoni, Honey Roast Ham (1a,4,5,6,9)
€19.00

Deep Fried Panko Goujons of Codling

Mushy Peas, Tartare Sauce, Hand Cut Fries (1a,4,5,7,8,9,14)
€20.00

Harissa Carrots

Braised Fennel, Lentils, Hazelnut Crumb (3)
€20.00

Sauté of Prawns, Scallops & Salmon

Rigatoni Pasta, Lemon Cream, Garlic Croute, Aged Parmesan
(1a,4,5,6,7,8,9,14)
€26.00

Pan Fried Fillet of Hake

Chorizo, Spicy Crushed Potato, Garden Peas, Confit Lemon
(1a,4,8,9,14)
€25.00

Grilled Prime Red Hereford Sirloin Steak

Crispy Onion Stack, Long Stem Broccoli,
Red Wine Jus, Hand Cut Fries (1a,9,10,14)
€32.00

WINE, PROSECCO & CHAMPAGNE

White & Rosé Wine

	Glass	Bottle
Comte de Treillière Sauvignon Blanc, France	€8.00	€32.00
Saint Jacques Réserve Chardonnay, France	€8.00	€32.00
Terres Blanches Sancerre, Organic & Vegan, France	€12.50	€48.00
Parini Pinot Grigio, Italy	€8.00	€32.00
Pazo Cilleiro Albariño, Spain	€10.00	€40.00
Te Pā Sauvignon Blanc, New Zealand	€9.50	€38.00
Le Bijou Rosé, France	€8.50	€34.00

Red Wine

Saint Jacques Réserve Merlot, France	€8.00	€32.00
Santoline Cabernet Sauvignon, France	€8.00	€32.00
Louis Max Fleurie, France	€12.50	€48.00
Poderi Bellovile Toscana, Italy	€11.00	€42.00
Club Privado Rioja, Spain	€8.50	€34.00
Masi Passo Doble Malbec/Corvina - Organic, Argentina	€8.50	€34.00

Prosecco & Champagne

	Snipe	Bottle
Bortolotti Prosecco Valdobbiadene, Italy	€14.00	€55.00
Möet & Chandon Brut Impérial Vintage, France	€28.00	€110.00

SALADS & GOURMET SANDWICHES

Roast Beets, Fennel & Orange Salad

Walnut Crumb (3,4)
€12.00

Grilled Brie, Beetroot & Rocket

Toasted Sourdough, Red Onion Jam, Baby Leaves (1a, 4, 7, 10)
€12.00

Spicy Louisiana Chicken Brioche

Baby Gem, Tomato, Pimento, Sriracha Mayonnaise (1a,4,7,9,10)
€14.00

Ashes Annascaul Black Pudding Salad

Chorizo, Honey Roast Pear & Pimento, Pitta Bread (1a,10)
€15.00

Duo of Locally Smoked Salmon & Crab

On Skellig Soda Bread, Garden Salad,
Caper & Lime Crème Fraiche (1a,4,5,7,8,9,10)
€18.00

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ADD

A Cup of Soup (4,9) €4.00
A Cup of Chowder (1a,4,5, 6, 8, 9) €5.00
Hand Cut Fries (14) €5.00
Chefs Garden Salad (10) €5.00
Red Cabbage Slaw (4,9,10) €4.00

ALLERGENS

1. Gluten (a) Wheat, (b) Semolina 2. Peanut 3. Nuts 4. Dairy 5. Crustacean 6. Mollusc 7. Eggs 8. Fish 9. Celery 10. Mustard 11. Sesame 12. Soya 13. Lupin 14. Sulphate
Please let your server know if you have an allergy which is not listed above.