



# SAMPLE MENU

Ursa Minor sourdough + marmite butter 5.50

Half dozen Foyle Bia Mara oysters from the trolley 24

Crispy oysters (3) with fermented buffalo sauce + buttermilk ranch dressing 12

Fish skin Crisps + Cods roe emulsion

Irish barley arancini, wild mushrooms, truffle emulsion + aged parmesan 14

SeaView farms chicken thigh, celeriac puree, chicken jus, sweetcorn fricassee 14

Buckfast braised short rib + sweet corn purée 15

Fish bone caramel glazed chicken wings 14

Squid lasagne, aged parmesan + basil oil 15

Pig head fritters, apple purée, pork crackling, braised apple + red cabbage 15

Smoked haddock scotch egg + romesco 13.50

Smoked dogfish corndog, fermented chilli ketchup + katsu curry sauce 14

Kentucky fried monkfish sliders, pickled red cabbage, salad + buttermilk ranch 14

Monkfish cheeks with cabbage, pancetta + potato fricassée 13.50

Monkfish tempura, spicy marie rose 14

Spiced ling kofta, Velvet Cloud sheep's milk yoghurt, mint vinaigrette + sumac tomato 14

Battered haddock, tartar + mushy peas 18.50

Cod's head with buffalo cream sauce 25

Cod collar schnitzel and wild mushroom cream sauce 25

Monkfish loin, butter bean + pancetta stew, charred leeks + almond pesto 28

Ray wing + green peppercorn sauce 28

Cod, chicken butter sauce, caramelised cauliflower purée + potato rosti 28

Whole Dover Sole + Café de Paris sauce 36

McConnells ex-dairy cow bone-in sirloin, Galbraith chips + wild mushroom cream sauce 45

SeaView farms Chicken, celeriac purée & crisp, chicken croquette, potato rosti & chicken jus 28

Galbraith farm chips 5.50

Buttered nori potatoes 6

Tenderstem broccoli, crispy capers, herb oil + pumpkin seeds 6

Smoked mackerel nasi goreng 9

*\*ask server for daily market price*

*Please make your server aware of any food allergies or dietary requirements*