

NEMESIS



ASIAN FUSION

Nemesis Asian Fusion is where bold flavours and wild adventures collide.

Inspired by Marcus and his deep-sea encounter with Nemesis the octopus, this is a restaurant born from story and spice.

Here, South-East Asian cuisine meets local North Coast soul, with every dish a daring discovery.

Welcome to the next chapter of your journey...

STARTERS

Gyoza with Sesame Soy Dip

8.50

Steamed Japanese style dumplings filled with chicken or mixed vegetable **VE**

Yakitori Skewer

9.50

Grilled skewer of chicken coated in a teriyaki glaze, with Asian slaw

Chicken Wings **GFA**

9.50

Salt and chilli

Slow Cooked Pork Ribs

9.50

Korean gochujang glaze

Corn Ribs **V** **GF**

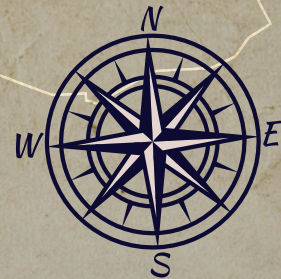
8.50

Glaze in hot honey butter

Japanese Dumpling Soup

8.50

Chicken or vegetable gyoza **VE** in a savoury light broth



GF Gluten Free **GFA** Gluten Free Available **VE** Vegan **V** Vegetarian

If you have a food allergy, intolerance, or dietary requirements – please speak to the team about the ingredients in your food and drink before you order. As we operate a kitchen where nuts and other allergens are present, we cannot guarantee all dishes are free of allergens.

MAINS

King Prawn Khao Soi

24.00

Spicy, aromatic coconut curry noodle soup with crispy noodles, pickled cabbage and steamed green beans

Malaysian Style Hake GF

24.00

Steamed with soy, ginger and chilli, with tender stem broccoli and jasmine rice

Roasted Duck Leg GFA

24.00

Served with garlic chilli green beans, duck fat rice and a plum sauce

Japanese Teriyaki Salmon

25.00*

Served with watercress, chilli apple sambal and jasmine rice

Korean Bibimbap Rice Bowl

24.00

Marinated beef, jasmine rice, seasonal vegetables, topped with fried egg

Sichuan Mapo Tofu VE

22.00

Tofu and vegan soya mince, in a spicy Szechuan sauce with jasmine rice

Lamb Panang Curry GF

24.00

Slow cooked Irish lamb with pearl onions in fragrant coconut curry, served with jasmine rice

Garlic Tofu Chao VE GF

21.50

Wok fried smoked tofu, mixed vegetables, in an umami garlic sauce, with jasmine rice

Char Sui Pork

24.00

Marinated pork, roasted and served with stir fried vegetables and jasmine rice

General Tso Chicken

21.50

Wok fried chicken, sliced vegetables in a sweet, savoury and tangy sauce, with jasmine rice

Sirloin Steak GF

34.00*

Served with greens, chips, bone marrow butter and Asian steak sauce

SIDES

4.50

GFA Shichimi Spiced Chips

GFA Sea Salt Chips

GF Chilli Apple Sambal

GF Cucumber Salad

GF VE Stir fried Veg

* DBB package:
Supplement charges for
Salmon teriyaki (£8) and
Sirloin steak (£10)



DESSERTS

7.50

Homemade Apple Crumble Tart

With spiced apples, served with custard

Sticky Toffee Pudding GF

Served with vanilla ice cream

Raspberry & Coconut Pavlova

Served with coconut cream, mixed fresh berries and raspberry coulis

Trio of Homemade Irish & Asian Inspired Ice Cream GF

Irish whiskey, green tea and black sesame

Chocolate Fondant

Served with homemade Irish whiskey ice cream

Chef's Cheesecake

Always a favourite, ask your server for today's flavour

Bingsu Inspired Fruit Cocktail VE GF

Sorbet, fresh fruit, jelly bites and raspberry coulis

Chocolate Sundae

Vanilla ice cream, warm brownie chunks with whipped cream and Baileys sauce