

STARTERS

Soup of the Day (GFI) 5.25
Served with homemade brown bread

Seafood Chowder (GFI) 9.25
Topped with crispy bacon bits and fennel herb, served with homemade brown bread

Pan-Fried Prawns & Chorizo (GFIA) 10.95
Cooked in a chilli & garlic oil, topped with fresh coriander, served with crusty bread

Golden Crisp Salt 'n' Chilli Calamari Strips (GFI) 9.50/12.50
Served with freshly sliced chillies, sea salt, lime zest, coriander and harissa mayonnaise

Chicken Satay (GFIA) 8.50/10.50
Lightly seasoned strips of chicken, aromatic peanut sauce, served on a bed of soya noodles

Golden Fried Halloumi (v) 10.50
Halloumi sticks served with a baby leaf salad, spicy hummus, tomato & chilli relish and toasted crostini

Deep Fried St. Brendan's Brie (v) 8.50/10.50
Melted brie wrapped in golden crisp wonton pastry, served with a dressed baby leaf salad and a cranberry & orange coulis

Chicken Liver & Smoked Bacon Pâté (GFIA) 8.50
Served with a cranberry and mango coulis, dressed baby leaf salad and toasted crostini

Lightly Seasoned Chicken Tenders (GFI) 8.50/10.50
Crispy free range chicken fillet strips on a bed of baby leaf salad with a duo of garlic and chilli sauces

Glazed Chicken Wings (GFI) 8.50/10.50
Tossed in one of the following sauces: *BBQ / Sweet Chilli 'n' Lime / Salt 'n' Chilli / Hot 'n' Spicy / California BBQ*
Served with blue cheese mayonnaise
Why not order plain wings with a selection of sauces? 1.00 per additional sauce

Vegan Wings (vE) 8.50/10.50
Southern fried and tossed in BBQ or hot 'n' spicy sauce, served with vegan garlic mayonnaise

Loaded Nachos (v) (GFI) 9.50
Served with jalapeño, guacamole and sour cream, topped with cheese sauce and tomato salsa garnish
Add Chilli Mince +2.50
Add BBQ Pulled Pork +3.50

Garlic Bread 5.20
Crispy ciabatta
Add cheese +0.50c

SAMBOS

Chargrilled Chicken, Bacon & Avocado Toastie 10.50
Chargrilled chicken, streaky bacon, smoked applewood cheese, avocado, baby leaf salad and homemade tomato & chilli relish on grilled sourdough

Maple Glazed Ham Hock Sambo 10.50
Melted brie cheese, pickled red onion, wholegrain mustard mayonnaise, baby leaf salad on toasted sourdough

Fivemiletown Goats Cheese Open Sambo 9.50
Red onion jam, grilled vegetables, rocket and a black olive tapenade, served on grilled sourdough

Crispy Chicken Milanese Sambo 10.50
Parmesan & rosemary crispy chicken breast, sun dried tomato, rocket leaves, lemon and basil aioli on grilled sourdough

Roast Turkey, Thyme & Shallot Stuffing Sambo 9.50
Served with cranberry mayonnaise, baby leaf salad on granary bread

Marinated Spicy Tandoori Open Chicken Sandwich 10.50
Served with roasted peppers, grilled pineapple, smoked red chilli mayo, on grilled sourdough, topped with baby leaf salad and mint crème fraîche

All of the above served with fries
Add Cup of Soup of the Day 1.75

BURGERS

Martello Burger 13.50
Two Irish beef burger patties with crunchy iceberg lettuce, gherkin, red onion, Martello burger sauce, ketchup served in a brioche bun with fries
Add cheese +0.50
Add streaky bacon +1.00

Chicken Fillet Burger 13.50
Chargrilled chicken fillet, chopped iceberg lettuce, red onion, crunchy slaw, buffalo mayo, served in a brioche bap with fries
Add cheese +0.50
Add streaky bacon +1.00

Southern Fried Chicken Brioche Bap 12.50
Crispy southern fried chicken fillet, BBQ sauce, cheddar cheese, crisp lettuce, beef tomato, topped with homemade chilli ketchup, served with fries
Add streaky bacon +1.00

Slow Cooked Pulled Pork Brioche Bap 11.50
Slow braised pulled pork, BBQ sauce, mixed leaves, crunchy slaw, served with fries

Chickpea Korma Burger (GFI) (v) 11.50
Chickpea, root vegetable and crunchy peanut butter burger, served with baby leaf salad, tomato & chilli relish drizzled with coriander and mint crème fraîche, no bun

Southern Fried Vegan Burger (vE) 12.50
With chopped iceberg lettuce, red onion, crunchy slaw, beef tomato, vegan garlic mayo served in a vegan bun with fries

Vegan Burger (vE) (MVM) 12.50
Plant based meaty patty with chopped iceberg lettuce, red onion, crunchy slaw, beef tomato, vegan garlic mayo served in a vegan bun with fries

SIGNATURES

Martello Chicken Curry (GFI) 13.50
Seasoned chicken strips sautéed with red onion, pak choi, mixed peppers, carrots and courgettes, served in a mild curry sauce with steamed rice and crisp poppadoms

Turkey Stir Fry (GFI) 13.50
Marinated turkey julienne with stir fried vegetables, chilli, garlic, hoisin and oyster sauce, served with steamed rice

BBQ Pork Ribs (GFI) 13.50
Pork ribs marinated in a spiced rub, slow cooked for five hours, glazed with BBQ sauce, served with crunchy coleslaw and fries

Steak Sandwich 15.50
Chargrilled 6oz sirloin steak served on toasted ciabatta with mixed leaves, topped with crispy onions and a choice of pepper sauce or garlic butter, with fries

Chargrilled Cajun Chicken Sandwich 13.50
Cajun spiced chicken breast served in a toasted baguette, baby leaf salad, Cajun mayonnaise and fries
Add cheese +0.50
Add streaky bacon +1.00

Traditional Beef & Guinness Casserole 14.50
Served with roast root vegetables, baby potatoes, fresh rosemary & thyme, served with crusty bread

SALADS

Grilled Chicken Caesar Salad (GFIA) 13.50
Served with baby gem lettuce, herb croutons, crispy pancetta, aged Parmesan cheese, anchovy Caesar dressing, pine nuts

Available vegetarian 9.50

Roast Vegetable & Quinoa Salad 12.50
Served with roasted yellow beets, sweet potato, charred courgettes, sliced red onion, radish, baby spinach, crumbled feta cheese, tossed in a honey mustard dressing
Add chicken +4.25, Add prawns +6.20
Add smoked salmon +5.50

PASTA

Cajun Chicken & Smoked Bacon Pasta 15.50
Cajun marinated chicken fillet pieces and smoked bacon cooked in a lemon and basil herb cream sauce, tossed in fresh linguine pasta, topped with aged Parmesan flakes and served with garlic ciabatta

Italian Baked Lasagne 15.50
Topped with mozzarella and cheddar cheese, pesto drizzle, Parmesan and rocket leaves, served with garlic ciabatta and fries

Allergen menu available - please ask your server

(v) Suitable for Vegetarians
(vE) Suitable for Vegans
(GFI) Made using Gluten Free Ingredients

(GFIA) Gluten Free Ingredients Available (removal of allergenic ingredient)
(MVM) Moving Mountains

*Please note that our dishes are prepared in a kitchen that contains **gluten, dairy, nuts, eggs and soy;** therefore we cannot guarantee that our dishes are safe to consume for people with these allergies.*

THE SEA

Steamed Wild Irish Mussels (GFIA) 13.95
Cooked in cider, chilli, garlic, red onion, crème fraiche, served with garlic ciabatta and fries

Oven Roasted Fillet of Cajun Salmon 14.50
Spicy cajun salmon served with saffron and roast root vegetable cous cous, topped with organic rocket and coriander crème fraîche

Wicklow Wolf Craft Beer Battered Cod 14.50
Crispy battered cod served with mushy peas, homemade tartar sauce and fries

SIDES

Skinny Fries 3.25
Chunky Fries 3.25
Toss in Rosemary, Sea Salt and Parmesan + 0.50
Sweet Potato Fries 4.25
Tossed in Smoked Paprika
Taco Fries 4.75 | 6.50
Topped with chilli mince, melted white cheddar cheese and Cajun mayo
Garlic & Cheese Potatoes 4.25
Cream & Chive Mashed Potatoes 3.25

Sautéed Onions & Mushrooms 3.25
Battered Onion Rings 3.25
Crispy Onions 3.25
Seasonal Vegetables 3.25
Side Salad 3.25
Garlic Bread 5.20
Add cheese +0.50c
Mac & Cheese 5.25

SAUCES & DIPS 1.00

Garlic Mayo
BBQ
Sweet Chilli 'n' Lime
Salt 'n' Chilli
Hot 'n' Spicy Pepper Sauce
Garlic Butter
Cajun Mayo
Vegan Garlic Mayo
Buffalo Mayo
Blue Cheese
Hot Sauce
Tomato & Chilli Relish
California BBQ