

# STARTERS

**Soup of the Day** **(a)** 5.25 *(ask server for allergens)*

Served with our homemade soda bread

*(1, 5, 6, 12 - soda bread)*

**Homemade Seafood Chowder** **(a)** 9.25 *(1, 2, 3, 4, 10, 15)* + *(1, 5, 6, 12 - soda bread)* Selection of fresh seasonal seafood, cooked in a creamy sauce topped with crispy bacon bits and fennel herb, served with our homemade soda bread

**Pan-Fried Tiger Prawns & Chorizo** 12.50 Cooked in a chilli, garlic and coriander butter served with rosemary and sea-salt infused garlic bread *(1, 3,5,15)*

**Seasoned Free Range Chicken Liver & O’Neill’s Smoked Bacon Pâté** 9.50 Spiced plum chutney, Guinness scented red onion marmalade, mixed leaves, toasted crostini *(1, 5, 15)*

**Crispy Mini Fivemiletown Goats Cheese Croquette** **(v)** 11.50  Coated in a panko crumb, with balsamic and truffle honey, caramelised walnuts and rocket leaves *(1,5,6)*

**Caprese Style Bruschetta** **(v)** 9.50 With house-dried tomatoes, buffalo mozzarella, pesto and torn basil on toasted baguette *(1,5,8,15)*

# BITES

**Glazed Chicken Wings** **(a)** 9.50/11.50 *(10)* Our famous chicken wings, crispy and succulent, come with blue cheese mayo *(1, 6, 11, 15)* and tossed in one of the following sauces: *BBQ* *(10, 11, 15)* / *Sweet Chilli n’ Lime* *(15)* / *Salt n’ Chilli / Hot n’ Spicy* *(1, 15)* *Why not order plain wings with a selection of sauces? 1.00 per additional sauce*

**Chicken Satay** 9.50/11.50 Lightly seasoned strips of chicken, aromatic peanut sauce, served on a bed of soya noodles *(1, 5, 7, 9, 10, 11, 15)*

**Loaded Nachos** **(v)** **(a)** 10.50 Crunchy corn nachos served with jalapeño, guacamole and sour cream, topped with cheese sauce and tomato salsa garnish *(1, 6, 11, 15)* *Add Chilli Mince* 12.50 *(10, 15)* *Add BBQ Pulled Pork* 13.50 *(15)* *Add Rotisserie Pulled Chicken* 13.50

**Vegan Nachos** **(v)** **(a)** **(ve)** 10.50 Crunchy corn nachos served with jalapeno, guacamole, tomato salsa and spiced lentils cooked in a tomato sauce *(10, 15)*

**Golden Crisp Salt n’ Chilli Calamari Strips** **(a)** 10.50/13.50 Mediterranean squid, fried until golden, served with freshly sliced chillies, Maldon sea salt, lime zest, coriander and harissa mayonnaise *(1, 4, 6, 11, 15)*

**Lightly Seasoned Chicken Tenders** **(a)** 9.50/11.50 Crispy free range chicken fillet strips on a bed of chopped salad with a duo of garlic and chilli sauces *(1, 6, 11, 15)*

**Deep Fried St. Brendan’s Brie** **(v)** 9.50/11.50 Warm melted brie wrapped in golden crisp wonton pastry, served with caramelised pear salad, cranberry and orange coulis *(1, 5, 6)*

# SALADS

**Warm Clonakilty Black Pudding and Smoked Bacon Salad** 13.50  Served with baby potatoes, roasted red peppers, mixed leaves, parmesan shavings topped with a poached Butler’s organic egg and pesto dressing *(1,5,6,8,11,15)*

**Grilled Chicken Caesar Salad** 14.50 Served with baby gem lettuce, sun-dried tomatoes, herb croutons, crispy pancetta, aged parmesan cheese, anchovy Caesar dressing, pine nuts *(1,2,5,6,8,11,15)* *Available vegetarian 11.50*

**Ham Hock Salad** 13.50 Honey glazed ham hock and feta cheese salad with house dried tomatoes, grilled pineapple, green beans, mixed leaves with a grainy mustard dressing *(1, 11, 15, 10)*

**Superfood Salad** **(a)** **(v)** 13.50 Seasonal leaves served with roasted sweet potato chunks, quinoa, avocado, feta cheese, coriander, kale, toasted pine nuts, pickled raisins, spinach leaves, shredded beetroot, carrots and red cabbage, topped with pumpkin seeds *(1, 8, 11)*

*Add the following to any salads:* *Chicken* +4.25 *Smoked Salmon* +4.25 *(2)* *Prawns* +4.25 *(3)*

# GRILL

**Steak Sandwich** 16.50 Chargrilled 6oz sirloin steak served on toasted ciabatta topped with mixed leaves, crispy onions and a choice of pepper sauce or garlic butter, with house fries *(1, 5, 10, 13, 15)*

**Chargrilled Cajun Chicken Sandwich** 14.50  Succulent Cajun spiced chicken breast served in a toasted baguette, chopped salad, Cajun mayonnaise and house fries *(1,5,6,10,11,13)* *Add cheese* +0.50c *Add streaky bacon* +0.50c

**Martello House Burger** 14.50 Two juicy Irish beef burger patties with chopped iceberg lettuce, gherkin, red onion, Martello burger sauce, ketchup served in a steamed brioche bun with house fries *(1,5,6,9,10,11,13)* *Add cheese* +0.50c *Add streaky bacon* +0.50c

**Chicken Fillet Burger** 14.50 Chargrilled marinated chicken breast, chopped iceberg lettuce, red onion, crunchy slaw, buffalo mayo, served in a steamed brioche bap with house fries *(1,5,6,10,11,13)* *Add cheese* +0.50c *Add streaky bacon* +0.50c

**Dry Aged, Flame-Grilled 9oz Fillet Steak** 33.50 Juicy fillet steak served with a cracked black pepper potato cake, crispy onion rings, dressed watercress, choice of black pepper sauce or garlic butter, served with house fries *(1,5,6,10,11,13,15)*

**28 day dry aged 10Oz Ribeye Steak** 26.00 Served with crispy onion rings, dressed watercress, choice of black pepper sauce or garlic butter with house fries *(1,5,10,13,15)*

# THE SEA

**Oven Roasted Fillet of Cajun Salmon** **(a)** 16.50 Cajun infused salmon served on a bed of spiralised vegetables and quinoa, scented with chilli, lime and coriander, topped with balsamic dressed rocket and natural yoghurt *(1, 2, 11, 12, 15)*

**Wicklow Wolf Craft Beer Battered Cod** 16.50 Crispy battered cod served with mushy peas, homemade tartar sauce and house fries *(1,2,5,6,10,11,13)*

**Homemade Tiger Prawn Scampi** 17.50 Coated in a light panko breadcrumb, homemade tartar sauce, lemon wedge, served with house fries. *(1,3,5,6,10,13)*

**Grilled Fillet Of Seabass** 17.50  Fresh fillet of seabass topped with lemon and parsley butter on a bed of crushed baby potatoes and spinach, served with a side of seasonal vegetables *(1,2,15)*

# PASTA

**Cajun Chicken & Smoked Bacon Pasta** 16.50  Cajun marinated chicken fillet pieces and smoked bacon cooked in a lemon and basil herb cream sauce, topped with aged parmesan flakes and served with garlic ciabatta *(1, 5, 6, 15)*

**Italian Baked Lasagne** 16.50 Rich Italian bolognese sauce layered with fresh pasta sheets, béchamel sauce, topped with mozzarella and cheddar cheese, pesto drizzle, parmesan and rocket leaves, served with garlic ciabatta and house fries *(1, 5, 6, 10, 13, 15)*

**Vegetarian Lasagne** **(v)** 15.50 Rich chunky vegetables in a tomato and basil sauce, layered with fresh pasta sheets, béchamel sauce, topped with feta and cheddar cheese, pesto drizzle, parmesan and rocket leaves, served with garlic ciabatta and house fries *(1, 5, 6, 10, 13, 15)*

**Pan Fried Tiger Prawns And Chorizo Tagliatelle** 18.75 Pan fried tiger prawns and chorizo with white wine, crème fraiche and sun-dried tomato sauce, baby spinach topped with aged parmesan cheese *(1,3,5,13)*

# FAVOURITES

**Southern Fried Chicken Brioche Bap** 13.50 Crunchy southern fried chicken fillet, BBQ sauce, cheddar cheese, crisp lettuce, beef tomato, topped with homemade chilli ketchup, served with house fries *(1, 5, 6, 11, 15)*

**Martello Chicken Curry** **(a)** 15.50 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 *(1, 10, 11, 15)*

**Turkey Stir Fry** **(a)** 15.50 Soya glazed turkey fillet strips with pak choi, stir fried vegetables, chilli, coriander, garlic and soya & oyster sauce, served with steamed basmati rice *(9, 12, 15)*

**BBQ Pork Ribs** **(a)** 14.50 Pork ribs marinated in a spiced rub, slow cooked for five hours, glazed with house BBQ sauce, served with crunchy coleslaw and house fries *(1, 10, 11, 13, 15)*

**Vegan B12 Burger™** **(v)** **(ve)** 13.50 Moving Mountains plant based meaty patty in a toasted vegan brioche bun with iceberg lettuce, red onion, beef tomato, coconut sriracha sauce and chunky house fries *(5, 11, 13, 15)*

**Chickpea Korma Burger** **(a)** **(v)** 13.50 Korma scented burger made with chickpeas, crunchy peanut butter and courgette, crushed peanut breaded coating served with rocket salad, aged parmesan flakes, tomato relish, no bun *(1, 6, 7, 10, 11, 15)*

**Slow Cooked Pulled Pork Brioche Bap** 12.50 Slow braised pulled pork, house BBQ sauce, mixed leaves, crunchy slaw, served with house fries *(1, 5, 6, 9, 10, 11, 12, 13, 15)*

**Chargrilled Halloumi & Portobello Stack and Pomodoro Gnocchi** **(v)** 13.50 Grilled portobello mushroom filled with cranberry, hazelnut, orange and sage stuffing, topped with chargrilled halloumi cheese, served with a side of plum tomatoes and fresh basil pomodoro gnocchi *(1,5,6,8,15)*

**Prawn Noodle Stir Fry** 16.50 Soya glazed jumbo tiger prawns with pak choi, stir fried vegetables, chilli, coriander, garlic, soya & oyster sauce served with wok flashed noodles, topped with sesame seeds *(3,5,9,10,12,15)* *replace prawns with chicken* 15.50 *replace prawns with vegetables* 13.50

**Slow Braised Lamb Shank** **(a)** 19.75 Slow cooked in garlic, rosemary, thyme and red wine, savoury mash, rich roast gravy, served with choice of vegetables or fries *(1,10,11,13,15)*

**Supreme Of Chicken** 17.50  Stuffed with a sage & sausage meat stuffing, wrapped in smoked bacon, served with chive creamed potato, buttered tenderstem broccoli with a wild mushroom and chorizo cream sauce *(1,5,10,13,15)*

# SIDES

**Skinny House Fries** 3.25 *(1, 10, 13)* **Chunky House Fries** 3.25 *Toss in Rosemary, Sea Salt and Parmesan* + 0.50 *(1, 6, 10, 13)* **Sweet Potato Fries** 4.25 *Tossed in Smoked Paprika* **Taco Fries** 4.75 *Topped with chilli mince, melted white cheddar cheese and Cajun mayo* *(1, 6,10, 11, 15)*

**Garlic and Cheese Potatoes** 4.25 *(1, 15)* **Mashed Potatoes** 3.25 *(1)* **Sautéed Onions and Mushrooms** 3.25 *(1)* **Battered Onion Rings** 3.25 *(1,5)* **Crispy Onions** 3.25 *(5)* **Seasonal Vegetables** 3.25 *(1)* **Side Salad** 3.25 *(11)* **Garlic Bread** 5.25 *(1,5,15)* *Add cheese* +0.50c **Mac & Cheese** 5.25 *(1,5,6,10,13,15)*

**Sauces & Dips** 1.00 **Garlic Mayo** *(6, 11, 15)* / **BBQ** *(10, 11, 15)* / **Sweet Chilli n’ Lime** *(15)* **Salt n’ Chilli / Hot n’ Spicy** *(1, 15)* / **Pepper Sauce** *(1, 15)* / **Garlic Butter** *(1, 15)*/ **Coconut Sriracha Sauce** *(11,13,15)* / **Cajun Mayo** *(6,11,10,15)*

**(v)** Suitable for Vegetarian **(ve)** Suitable for Vegans **(a)** Cooked using Gluten Free ingredients

*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.*

<b>Allergen List</b>	
<b>1</b> Milk and milk products	<b>8</b> Other Nuts
<b>2</b> Fish	<b>9</b> Soy inc. soya
<b>3</b> Crustaceans	<b>10</b> Celery
<b>4</b> Molluscs	<b>11</b> Mustard
<b>5</b> Gluten containing cereals	<b>12</b> Sesame
<b>6</b> Egg	<b>13</b> Sulphur Dioxide
<b>7</b> Peanuts	<b>14</b> Lupin
	<b>15</b> Garlic

 **Staff Favourite**