

Beef & Lobster

DINNER 17:00 TO LATE

BREADS & DIPS

Crusty Sourdough, Spicy Feta and Roasted Red Pepper Dips 1.75pp

STARTERS

Fivemiletown Goats Cheese, 6.95
Tomato and Chorizo Bruschetta

Potted Confit Beef Terrine, 7
Pickles, Mustard, Toast

Hot 'n' Spicy Duck Wings, 8.5
Blue Cheese Dipping Sauce

Fresh Irish Crab, 9.95
Lemon Aioli, Sourdough Toast

UNLIMITED STILL & SPARKLING

Still or Sparkling Water 1.5pp

BOTTOMLESS BRUNCH

Friday to Sunday 12:00 - 15:00

HOUSE SPECIALITY...SURF 'N' TURF

8oz/227g Black Angus Fillet Steak + 5oz/140g of King Prawns in Garlic Butter 29.95

DRY AGED STEAKS

12oz/300g 40 Day Hereford Rib Eye 19

12oz/300g 30 Day Angus New York Strip 19

10oz/250g 21 Day Hereford Fillet 22

*Steaks are served with Garlic Butter
or Peppercorn Sauce*

SHELLFISH

Jumbo Crab Claws and King Prawns, Chili 19

Lobster Roll, Warm Toasted Brioche, 22
Cool Lobster Meat in a Light Citrus Mayo

Grilled Fresh Irish Lobster
€8 per 100g and 600-750g Available

Shellfish is served with Lemon & Garlic Butter

BURGERS

12oz/300g Bacon Cheese Burger, 15
Caramelised Onion Jam, Tarragon Mayo

7oz/200g Burger & Lobster Roll Mash Up, 18
Vintage Cheddar, Rocket, Tomato Chutney

ADD A SAUCE €1.5

Peppercorn
Garlic Butter
Lemon and Garlic

ADD A SIDE FOR €4 OR ANY 3 SIDES FOR €10

Green Beans
Creamed Corn with Parmesan
Organic Heritage Tomato and Basil Salad
Baked Potato, Sour Cream and Chive
Fries
Sweet Fries

Mixed Baby Leaf Salad
Rocket and Parmesan Salad
Truffle and Parmesan Chips
Ruby Slaw, Pomegranate and Cashews
Beer Batter Onion Rings



All our Beef is 100% Grass-fed Irish. Please Note Beef is Cooked with Soya Oil. Please ask your server for our Allergen Menu should you require it.
Please be advised a service charge of 10% is added to tables of six or more.