








Starters

The Fishy Starters




CALAMARI €9

with garlic aioli dip   




TIGER PRAWNS €13

tempura batter OR in coriander
& ginger butter    





FISH CAKES €9

with romesco sauce     

MUSSELS €13

in a shallot, garlic, white wine
& cream sauce   

SEAFOOD CHOWDER €8.50

chunky fish, veg & cream    

ACHILL ISLAND OYSTERS (6) €13




au natural OR rockefeller
   

The Meat Starters

CHICKEN WINGS €9.50




smoked bacon & cashel blue sauce  

DUCK LIVER PARFAIT €10




homemade with citrus chutney & toast   

The Veggie & Cheese Starters




VEGETABLE SPRING ROLL €8.50

sweet chilli jam & mixed leaves   



DEEP FRIED BRIE €10

aubergine crisps & a cranberry dip   





SOUP OF THE DAY €6.50

with brown bread   

SALTED HALOUMI €9.50



with greek salad  

GOATS CHEESE BON BON €9



burnt onion puree, poached pears & micro herbs    

The Salads



STICKY BEEF SALAD €13

sweet, sour & sticky on a
mixed leaves & a vermicelli hat  


WARM SMOKED SALMON SALAD €13

on baby potatoes with a honey & mustard
dressing and rocket leaves  

TERYAKI PORK SALAD €9.50

with cos lettuce, sesame seed,
coriander & lime  

TOMATO & PARMESAN SALAD €9

with baby gem lettuce, parmesan, cherry
tomatoes & sourdough crouton 

Deep Signature Dish for two to share

Seafood Platter No. 1 – €19.95

Fish Cakes, Calamari, Smoked Salmon on brown bread, Fish Goujons,
Mixed green leaves, sweet chilli & garlic aioli dip.



Seafood Platter No. 2 – €28.95

Fish Cakes, Calamari, Smoked Salmon on brown bread, Fish Goujons, Mussels in garlic, white wine & cream sauce, Tiger Prawns Tempura, Mixed green leaves, sweet chilli & garlic aioli dip.



Try two of our Achill Island oysters au natural for €4
or add Oysters and Crab Claws to your platters No. 1 & No. 2 for an extra €10.

The King Neptune Platter – €49.00 (not including lobster)

Half a lobster (priced daily), 6 Oysters, Smoked Salmon, Crab Claws, Dublin Bay Prawns.


























Depends on seasonal availability.



Main Courses

Daily Specials (see your server for details)


Fishy-Fishy

- FILLET OF SALMON €20**
crushed potatoes, wilted spinach, raisin puree and cherry tomatoes   
- TIGER PRAWN CURRY €20**
gently spiced with vegetables & jasmine rice 
- OPEN FISH PIE €19**
all the fish in a creamy herb sauce topped with duchess potatoes   
- FILLET OF SEATROUT €20**
sauce vierge, chorizo, rocket leaves, parmentier potatoes & pea puree   
- FILLET OF SEABASS €26**
fennel & shallot compote, mussels salsa verde and herb mash    
- HAKE en PAPILOTTE €22**
heirloom tomatoes, peperonata & rosemary parmentiers   
- BAKED FILLET OF COD €22**
saffron & squash risotto and fennel oil   
- FISH & CHIPS €17**
with hand cut fries & tartare sauce     

Meat Feast

- IRISH FILLET STEAK €29.50**
carrot puree, crispy shallot rings, spinach, beef jus & chunky fries   
- IRISH RIB EYE STEAK (10oz) €27.50**
french onion, chorizo mash & whiskey pepper sauce   
- PRESSED PORK BELLY €16**
beetroot puree, broad bean & spiced apple compote  
- CHICKEN CURRY €19**
gently spiced with vegetables and jasmine rice
- DEEP BEEF BURGER €14**
with skinny fries and salad. Add: smoked bacon & cheddar €3, pesto & roast brie €3 or tomato honey dijon aioli €2.50    
- SUPREME OF CHICKEN €19.50**
petit pois, chorizo, parmentier potatoes & a rosemary butter sauce   

Pasta & Rice

- SEAFOOD LINGUINE €25**
mussels, tiger prawns & calamari, roasted tomato, fresh basil sauce    
- SEAFOOD PAELLA €25**
lightly tomato based with mussels, tiger prawns, calamari & chorizo sausage   

Veggie Mains

- VEG PAELLA €19**
with seasonal vegetables 
- RISOTTO**
please see your server
- PASTA OF THE DAY**
please see your server  
- TORTELLINI €19**
spinach, peas, creamy tomatoes & blue cheese sauce    
- VEG CURRY €18**
lightly spiced with jasmine rice

Extra Nibbles

- Chunky Home or Skinny Fries €4.50
- Onions rings €4 
- Shoestring onions €4 
- Bread or garlic bread €3  
- Seasonal Roast Vegetables €4 
- Roast Garlic Mash Potatoes €4 
- Ratatouille €4
- Garden side salad €4 

THERE IS NO SERVICE CHARGE ON YOUR BILL

Everything on our menu is homemade. Rapeseed oil is used in our cooking.

All meats are of Irish origin and all fish come from our local suppliers.

Our crab and lobster are caught in Balcaddan Bay, Howth. Please let your server know about any allergies.