



Starters





Pre-Starters

TOASTED FLAT BREAD €6.00

with pesto  

The Fishy Starters

TIGER PRAWNS €13





tempura batter OR in
garlic butter    

CALAMARI €9



with garlic aioli dip




FISH CAKES €9

with red pepper coulis and mint
yogurt dip    





MONKFISH SKEWER €13

thai marinated skewers & leaves  

ACHILL ISLAND OYSTERS (6) €13

au natural 

MUSSELS €13

in a shallot, garlic, white wine
& cream sauce    

SEAFOOD CHOWDER €8.50

chunky fish, veg & cream






The Meat Starters

CHICKEN WINGS €9.50

with blue cheese dip






DUCK LIVER PATE €10

with cranberry sauce & toast   

The Veggie & Cheese Starters

VEGETABLE SPRING ROLL €8.50

sweet chilli & mixed leaves   

HALLOUMI BRUSCHETTA €9.50

with tomato & basil concasse
wild garlic and basil pesto






GOATS CHEESE & HEIRLOOM

BEETROOT SALAD €11.00

with pear, rocket salad, toasted crouton
and caramelised walnut



SOUP OF THE DAY €6.50

with brown bread   



DEEP FRIED BRIE €10

aubergine crisps & a cranberry dip





The Salads

STICKY BEEF SALAD €13



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

SLOW COOKED TERYAKI


FREE RANGE PORK BELLY €8.50

vermicelli noodles, mixed leaves & teriyaki dressing  

WARM SMOKED SALMON SALAD €13

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







PARMESAN CHEESE SALAD €9

with baby gem lettuce, parmesan,
& 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 & 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 in garlic butter, Mixed green leaves & 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 (please see your server for details)

Fishy-Fishy

FILLET OF SALMON €21
crushed potatoes, wilted spinach, golden
raisin purée and cherry tomatoes 🐟 🍷 🌱

FILLET OF SEATROUT €21
sauce vierge, chorizo, rocket leaves,
parmentier potatoes & pea puree
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PANFRIED FILLET OF COD €22
with garden pea risotto & serrano ham crisp
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TIGER PRAWN CURRY €20
gently spiced with vegetables
& jasmine rice 🐟

FILLET OF SEABASS €26
Tenderstem broccoli squash purée, roast
cherry tomato and sauté baby potatoes
🌱 🐟

OPEN FISH PIE €19
all the fish in a creamy herb sauce
topped with duchess potatoes 🌱 🍷 🍷

HAKE "en papillote" €22
oven baked, with sliced baby potatoes,
braised mediterranean vegetables
🍷 🍷

FISH & CHIPS €17
with hand cut fries & tartare sauce
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Meat Feast

IRISH FILLET STEAK (8oz) €29.50
Sauté onions, brandy peppercorn
sauce and gratin potato 🍷 🌱

**SLOW COOKED FREE
RANGE PORK BELLY €19**
apple purée, heirloom beets
& gratin potato
🌱 🍷

IRISH RIB EYE STEAK (10oz) €27.50
Sauté onions, brandy peppercorn sauce
and gratin potato 🍷 🌱

DEEP BEEF BURGER €15
with skinny fries and salad.
Add: smoked bacon & cheddar
or pesto & roast brie €3
🍷 🌱 🍷 🍷 🍷

CHICKEN CURRY €19
gently spiced with vegetables
and jasmine rice

SUPREME OF CHICKEN €19.50
petit pois, chorizo, parmentier
potatoes & a rosemary butter sauce
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Pasta & Rice

SEAFOOD LINGUINE €26
mussels, tiger prawns & calamari,
roasted tomato, fresh basil sauce
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VEG PAELLA €19
with seasonal vegetables 🍷

TORTELLINI €19
spinach, peas, creamy tomatoes & blue cheese sauce
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SEAFOOD PAELLA €26
with mussels, tiger prawns, calamari
& chorizo sausage in a light tomato sauce
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Veggie Mains

RISOTTO
please see your server

PASTA OF THE DAY
please see your server 🍷 🍷

VEG CURRY €18
lightly spiced with jasmine rice

Extra Nibbles

Chunky Home Fries €4.50
Skinny Fries €4.50
Gratin Potatoes €4 🌱
Roast Garlic Mash Potatoes €4 🌱

Seasonal Vegetables €4 🌱
Shoestring onions €4 🍷
Garden side salad €4 🍷
Bread or garlic bread €3 🌱 🍷

10 % SERVICE CHARGE WILL BE ADDED TO YOUR BILL FOR PARTIES OF 6 OR MORE

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

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

Our Fish & Meat Suppliers:

Achill Oysters, Little Cress, Fresh Cut, Celtic Lobster, Kish Fish, Ocean Path, Higgins, Wrights of Marino.
Our crab and lobster are caught in Bascadden Bay, Howth. Please let your server know about any allergies.