



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

deep fried fish cakes on a bed of

mixed salad leaves with citrus,




chilli & mango chutney  

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



SOUP OF THE DAY €6.50

with brown bread   

DEEP FRIED BRIE €10

aubergine crisps & a cranberry dip



WARM GOATS CHEESE SALAD €11.00



On a pickled beetroot carpaccio with rocket leaves, caramelised pearl onions and toasted ciabatta crouton



The Salads



STICKY BEEF SALAD €13

sweet, sour & sticky on mixed leaves

& a vermicelli hat  

WARM SMOKED SALMON SALAD €13






on baby potatoes with a honey & mustard

dressing and rocket leaves  

Deep Signature Dish for two to share

Seafood Platter No. 1 – €22.00

Fish Cakes, Calamari, Smoked Salmon on brown bread, Fish Goujons,

Mixed green leaves & garlic aioli dip.     

Seafood Platter No. 2 – €30.00

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 €22

crushed potatoes, wilted spinach, golden
raisin purée and cherry tomatoes



FILLET OF SEATROUT €22

sauce vierge, chorizo, rocket leaves,
parmentier potatoes & pea puree



TIGER PRAWN CURRY €22

gently spiced with vegetables
& basmati rice



FILLET OF SEABASS €26

Tenderstem broccoli squash purée, roast
cherry tomato and sauté baby potatoes



FISH & CHIPS €17

with hand cut fries & tartare sauce



OPEN FISH PIE €20

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



Meat Feast

IRISH FILLET STEAK (8oz) €29.50

sauté onions, brandy peppercorn
sauce and chips



IRISH RIB EYE STEAK (10oz) €27.50

sauté onions, brandy peppercorn
sauce and chips



DEEP BEEF BURGER €16.50

with skinny fries and salad. Add: smoked
bacon & cheddar or ballymaloe relish &
roast brie €3



CHICKEN CURRY €22

gently spiced with vegetables
and basmati rice



SUPREME OF CHICKEN €21.00

with champ potato, bacon & kale
fricassee and carrot crisps



Pasta & Rice

SEAFOOD LINGUINE €26

mussels, tiger prawns & calamari,
roasted tomato, fresh basil sauce



SEAFOOD PAELLA €26

with mussels, tiger prawns, calamari
& chorizo sausage in a light tomato sauce



Veggie Mains

VEG PAELLA €20

with seasonal vegetables



VEG CURRY €20

lightly spiced with basmati rice



RISOTTO

please see your server

PASTA OF THE DAY

please see your server



Extra Nibbles

Chunky Home Fries or Skinny Fries €4.50



Roast Garlic Mash Potatoes €4



Bread or garlic bread €3



Seasonal Vegetables €4



Shoestring onions €4



Garden side salad €4



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 Balscadden Bay, Howth. Please let your server know about any allergies.