

Starters

BREAD BASKET with tapenade & tomato pesto (GF*)	£6.00
TODAY'S SOUP with crusty bread (GF*)	£5.75
CRISPY FRIED KING PRAWNS with jalapeño dip	£6.95
SPICY ITALIAN MEATBALLS (GF)	£5.75
BAKED GOATS' CHEESE with caponata & grilled bread (GF*)	£6.95
SIZZLING PORTAVOGIE PRAWNS chilli, chorizo & crusty bread (GF*)	£6.95
CRISPY FRIED CAULIFLOWER with mint & garlic dressing (GF)	£5.50
HOT WINGS with celery & blue cheese dip (GF*)	£5.95
CHICKEN LIVER PÂTÉ with grilled sour dough & onion marmalade (GF*)	£6.95

Nibbles

MIXED OLIVES (GF)	£3.95
BREADSTICKS with garlic mayo	£3.00
HALLOUMI with honey & chilli	£5.45
CARLINGFORD OYSTERS with ginger dressing	per oyster £3.00

Fish

TODAYS SPECIAL - ask your server.	Market Price
ROAST FILLET OF SEABASS with roast tomatoes, lentils, Portavogie prawns & fresh herbs	£16.50
AROMATIC RICE BOWL WITH SALMON with quinoa, spinach pak choi, edamame, nori & ginger dressing	£15.95
BATTERED HADDOCK chips & tartare sauce (GF*)	£14.50

Meat

CHORIZO & RED PEPPER BAKED CHICKEN (GF*) breast of chicken, chorizo cream & chips	£15.95
DUCK RAGU with pappardelle pasta	£15.95
NEILL'S HILL BURGER (GF*) with bacon, cheddar, tomato, relish, salad & frites	£15.45
RACK OF RIBS (GF*) bbq sauce & frites	£16.95
SLOW COOKED BEEF (GF) with roast carrots, red wine jus & potato gratin	£18.95

Steaks

FLAT IRON STEAK 8oz (SERVED RARE) (GF*)	£16.50
AGED IRISH SIRLOIN 10oz (GF*)	£25.95
RIBEYE STEAK 10oz (we recommend served medium) (GF*)	£28.95
AGED IRISH FILLET MEDALLIONS 9oz (GF*)	£33.95

with choice of sauce & side order

Sauce options - garlic butter, pepper sauce or crumbled blue cheese

Side orders

SKINNY FRIES, CHUNKY CHIPS (plain or garlic) (GF*)	
MASH (GF) , BABY BOILED POTATOES (GF) , MIXED GREEN VEGETABLES (GF)	
CAULIFLOWER MORNAY, POTATO GRATIN (GF)	
ROCKET & PARMESAN SALAD (GF)	side orders £3.95

Vegan & Vegetarian

STARTERS

BREAD BASKET (GF*) (V.A.) with tapenade & tomato pesto	£6.00
TODAY'S SOUP (GF*) (V.A.) with crusty bread	£5.50
HALLOUMI with honey & chilli	£5.45
BAKED GOATS' CHEESE with caponata & grilled bread (GF*)	£6.95
CRISPY FRIED CAULIFLOWER with mint & garlic dressing (GF)	£5.50
GRILLED FLATBREAD with hummus (V)	£5.50

VEGETARIAN MAINS

VEGGIE BURGER (V.A.) with choice of side order, with or without cheese	£10.95
NORTH AFRICAN SWEET POTATO & CHICKPEA STEW (V) with cauliflower & quinoa fritters	£12.95
AROMATIC RICE BOWL WITH TERIYAKI AUBERGINE (V) with quinoa, spinach pak choi, nori & ginger dressing	£11.95

Food allergies & intolerances

Please speak to our staff about the ingredients in your meal, when making your order. Thank you.

GF - made from non gluten products GF* - can be made with non gluten products (however please note there are gluten products throughout the kitchen & although we can make products with gluten free materials we cannot guarantee they are free from gluten).

V - made from vegan products V.A. - can be made with vegan products

Help yourself  to happiness

KITCHEN CARVERY

SERVED FROM 12.30 EVERY SUNDAY

Selection of three roast meats

Vegetarian nut roast carvery

£16.95

£13.50

with traditional accompaniments with traditional accompaniments

Set Menu

Served Tuesday to Thursday all evening

Starters

Chicken Liver Pâté with grilled sour dough & onion marmalade (GF*)
Baked goats' cheese with caponata & grilled bread (GF*)
Crispy fried cauliflower with mint & garlic dressing (GF)
Sizzling portavogie prawns with chilli, chorizo & crusty bread (GF*)

Mains

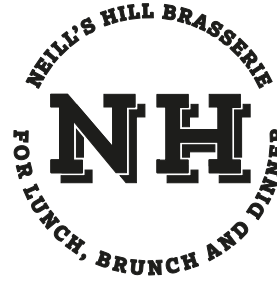
Roast fillet of seabass with roast tomatoes, lentils, prawns & fresh herbs (GF)
Chorizo & red pepper baked chicken, chorizo cream & chips (GF*)
Duck ragu with pappardelle pasta
Flat iron steak with pepper sauce & chips (served rare) (GF*)

Desserts

Steamed sponge pudding with stewed plums & custard
Crisp meringue with ginger ice cream & hot chocolate sauce (GF)
Ice cream & sorbet (V.A.)
2 Irish cheese with grapes, celery, biscuits & onion marmalade

2 Course £20.95

3 Course £24.95



White Wine

	Glass	Carafe	Bottle
PALMENTO PINOT GRIGIO Italy	£6.00	£16.25	£22.95
RIOJA VEGA BLANCO (WHITE), SPAIN			£23.95
HOLY SNAIL CHARDONNAY, Loire Valley, France			£23.95
DELHEIM SAUVIGNON BLANC Coastal region, South Africa.			£25.95
ESK VALLEY SAUVIGNON BLANC Marlborough, N.Z.	£6.95	£17.95	£26.95
MUSCADET Sevré et Maine Sur Lie, dom. de la Chauviniere, Loire, France			£26.95
PICPOUL DE PINET Languedoc, France	£6.95	£17.95	£26.95
LE PARADOU VIOGNIER, Pesqué, Southern Rhône, France			£26.95
CASANDRA VERMENTINO, Languedoc, France			£28.95
CASTRO MARTIN ALBÁRINO Rias Baixas, Spain			£29.95
TOKAJI FURMINT Hungary			£29.95
TXAKOLI, Katxiña, Basque, Spain			£29.95
VOUVRAY SEC 'SILEX' Dom. des Aubuisieres, Loire, France			£30.95
A beautiful dry Chenin Blanc. Ripe peach fruit, tangy acid and lots of funky, leesy texture.			
ZÖHRER SAND 1, RIESLING-GRÜNER VELTLINER-PINOT BLANC, Austria			£31.95
CHABLIS, Gueghen, Burgundy, France			£33.95
SANCERRE Dezat Loire, France			£35.95
GIVRY BLANC REMOISSENET Burgundy, France			£39.95

Sparkling Wine

	Glass	Bottle
SANT'ORSOLA PROSECCO (Vegan)		£24.95
BLANQUETTE DE LIMOUX	£7.95	£26.95
PROSECCO SPUMANTE ROSÉ (VEGAN)		£30.95
LAURENT-PERRIER CHAMPAGNE (Vegan)		£52.50
NYETIMBER, West Sussex, England		£55.00

Cocktails

All alcoholic **£8.95**

Raspberry collins

Raspberry Vodka, Raspberry Liqueur, Berry Purée, Lemon & Soda
Bramble

Bombay gin, creme de mure, syrup, lemon

Grown up lemonade

Raspberry & orange stolly, limoncello, homemade lemonade

Mango daiquiri

mango rum, pineapple liquor, mango & fresh lime

Grapefruit Gimlet

Shortcross Gin, Grapefruit Liqueur, Grapefruit Juice,
 Lime, Basil, Bitters

Gin & Elderflower Sip

Hendricks Gin, Elderflower Liqueur, Lemon, Fizz

Espresso Martini

Vodka, Kahlua, Creme de Cacao, Espresso

Non - Alcoholic Cocktails

Tropical punch £3.95

Orgeat, pineapple, lime & grapefruit

Seedlip Gimlet £6.50

Seedlip citrus, Grapefruit Juice, Grapefruit Syrup, Basil, Lime

Strawberry & basil lemonade £3.95

Perfect lemonade, strawberries & basil

Winter Wines

	Glass	Carafe	Bottle
EL PICOTEA, VERDEJO-SAUVIGNON, Spain	£6.25	£16.95	£24.95
Crisp fruity unoaked organic white made with Sauvignon & Verdejo. Great with scallops, salmon chicken or with friends!			
EL PICOTEA, MONASTRELL-SYRAH, Almansa, Spain	£6.25	£16.95	£24.95
An easy drinking enjoyable organic red with silky fruit & light oak. Enjoy with grilled meats .			

Rosé Wine

	Glass	Carafe	Bottle
ROSÉ D'ANJOU, Loire, France	£6.35	£16.95	£24.95
EFFET PAPILLON ROSÉ Languedoc, France	£6.95	£17.95	£27.95

Red Wine

	Glass	Carafe	Bottle
OLD MUSEUM MERLOT, Franschoek Cellar, South Africa	£6.25	£16.95	£23.95
PINOT NOIR ACONCAGUA CUVÉE, Errazuriz, Chile			£25.95
MALBEC ALTOSUR Mendoza, Argentina (Vegan)	£6.95	£17.95	£26.95
LUPO MERAVIGLIA, Negramaro, Puglia, Italy			£26.95
CÔTES DU RHÔNE, Les 2 Bastides, Rhône, France (Vegan)			£27.95
RIOJA CRIANZA Marqués de Mundiaz, Spain			£29.95
ZIGGURAT, Montefalco, Italy (Sangiovese, Sagrantino, Cabernet and Merlot)			£30.95
SAN LORENZO (Montepulciano), Rosso Conero, Marche, Italy			£32.50
CHÂTEAU DE LASCAUX GARRIGUE, Shiraz-Grenache-Mourvedre, Languedoc			£37.50
PARKER COONAWARRA ESTATE SHIRAZ, Australia			£45.00
DOMAINE AGNES PAQUET AUXEY DURESES 2014 Burgundy, France			£45.00
DOMAINE DE BARGYLUS, Shiraz-Cabernet-Merlot, Syria			£47.50
CHÂTEAU MUSAR Cabernet-Carignan-Cinsault, Hochar, Lebanon (Vegan)			

Beers & Others

Draught Peroni (Italy)	½ Pint	£3.10	Pint	£6.10
Draught Maggie's Leap IPA (Castlewellan, Ireland)	½ Pint	£3.10	Pint	£5.95
O'Hara's White Haze IPA (Carlow, Ireland) 500ml				£5.95
Foxes Rock Lager (Louth, Ireland) 500ml (Gluten Free)				£5.95
Inish Mac Belgian Blonde Ale (Fermanagh, Ireland) 500ml				£4.45
San Miguel (Spain) 330ml				£4.45
Birra Moretti (Italy) 330ml				£5.95
Budvar (Czech) 500ml				£4.45
Magners cider (Ireland) 330ml				£5.95
Aspall cider (England) 500ml				£5.45
Kopparberg Strawberry & lime (Sweden) 500ml				£4.75
Hard Seltzer Yuzu, Whitewater Brewery (Castlewellan, Ireland)				£4.75
West coast cooler regular or Rosé				

Alcohol Free

Coke	£3.10
Diet Coke, Coke Zero, Fanta Orange, Sprite, Fanta Lemon	£3.00
San Pellegrino Lemon or Pomegranate & Orange, Britvic Apple	£3.00
Homemade Lemonade	£2.85
Seedlip - citrus	£4.95
Free Damm, alcohol free (Spain) 330ml	£3.95
Kopparberg Strawberry & lime 500ml	£3.95
San Pellegrino Sparkling Water or Panna Still Water	£2.75
San Pellegrino or Panna 750ml	£4.50



Irish Gins

SHORTCROSS -grapefruit & basil	£6.25
COPELAND CLASSIC IRISH GIN - orange	£6.25
JAWBOX - lime	£5.75

British Gins

HENDRICKS - cucumber	£4.95
TANQUERAY - orange	£4.95
MARTIN MILLAR - strawberry & peppercorn	£5.50
TANQUERAY 10 - grapefruit	£5.95
GORDONS - lime	£4.30
BOMBAY - lime	£4.75
GORDONS PINK - strawberry	£4.50

Rest Of The World

MALFY SICILIAN GRAPEFRUIT - grapefruit	£5.75
NIKKA COFFEY JAPANESE GIN - orange	£6.95
MONKEY 47- Grapefruit	£7.45

Tonics

FEVERTREE (Regular, Light, Mediterranean, Elderflower, Aromatic Or Ginger)	£2.95
SCHWEPPE (Regular, Slim)	£2.35

WHISKEY TEQUILA

Irish

Bushmills, Jameson, Powers	£4.25
Black Bush	£4.85
Jameson Red Breast 12 Year Old	£5.75
Glendalough Double Barrel Whiskey	£4.50
Tyrconnell Single Malt	£5.25

Scotch

Famous Grouse, Bells	£3.95
Chivas Regal 12 Year Old Blended	£4.75
Glenmorangie Single Malt	£5.25
Laphroaig Islay Single Malt	£5.50
The Macallan Gold Double Cask	£5.50

Japan

The Yamazaki Single Malt	£9.50
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North America

Jim Beam, Jack Daniels, Makers Mark, Jose Cuervo Silver	£4.25
Bulleit	£5.75
Tequila Reserva de la Familia Extra Añejo, Jose Cuervo	£11.00