

## SHARING PLATES

### Indian Tapas Board

Tandoori chicken skewer, mango prawn pakora, toasted garlic naan, sweet chilli & riata dips ..... 5.95

### Warm Bread Board

Black olive tapenade, chilli hummus, basil pesto, home rolled smoked sea salt & nori butter ..... 4.95

### Jumbo Nacho Bowl

Rio sauce, creme fraiche, spring onion, melted cheddar & guacamole ..... 5.25

## SMALL PLATES

### Boston Style Seafood Chowder

Sweetcorn, bacon & roasted pepper with toasted bread ..... 5.95

### Tempura of Salt 'n' Chilli Tiger Prawn & Squid Rings

Coriander, spring onion & fennel slaw, ginger & soy dipping sauce ..... 7.50

### Oak Smoked Salmon

Celeriac remoulade, beetroot & grated apple, capers & wheaten bread croutons ..... 6.50

### Smoked Haddock & Cod Fishcakes

Tomato salsa rossa, basil & citrus mayo ..... 6.75

### Strangford Bay Rope Grown Mussels

White wine, garlic & baby leek cream, toasted focaccia bread ..... 6.95

### Satay Style Southern Fried Chicken

Turmeric rice timbale, mango & cardamom chutney ..... 5.95

## County Down Coast Lobster

Grilled fresh local lobster served with salad & fries or baby potatoes

Choice of sauce: Thermidor or Garlic & herb butter

Half Lobster ..... 13

Whole Lobster ..... 23



## Grilled Fish Selection

Choose one of the following fresh fish, served with herbed baby potatoes, buttered greens & sauce of choice.

**Whiskey Cured Salmon** ..... 14

**Wild Atlantic Hake** ..... 15

**Fillets of Seabass** ..... 16

Sauce selection:

Classic hollandaise, thermidor cream or wild mushroom & basil.

## HOUSE SPECIALS



### "Freshly Battered Fish of the Day"

Choose from today's catch with minted mushy peas, homemade tartare sauce & triple cooked chips ..... 13

### "Simply Seafood Pie"

Mixed fresh fish selection, light mustard cream, baked cheesy pomme puree topping & fresh garden greens ..... 14

### "Surf 'n' Turf"

Combo of prime Irish rump steak topped with grilled half Ardglass lobster (*Choice of thermidor or garlic & lemon butter*) served with béarnaise sauce & a side of triple cut chips ..... 25

## BUTCHERS BLOCK

### 10oz Prime Irish Sirloin Steak

Tobacco onions, grilled flat cap mushroom & tomato, cognac & peppercorn cream, triple cooked chips ..... 23

### Spanish Marinated Chicken

Smoked bacon & cheddar mash, charred asparagus, wild forest mushroom sauce ..... 14

## SIDES All Priced @ 3.5

Straw Fries ... Just Champ

Thick Cut Chips ... House Caesar Salad

Baby Boils ... Seasonal Vegetables



## DRINKS

White Wine	175	250	500	Btl
Chardonnay, Pleno, Navarra, Spain	4.5	6.5	13	17
Pinot Grigio, Operetto, Veneto, Italy	4.75	6.5	13	17
Sauvignon Blanc, Stoneleigh Vineyards, Marlborough, New Zealand	5.5	7.5	15	21.5
Verdicchio, Castellani Di Jesi, Le Marche, Italy				21
Verdejo, Entreflores, Rueda, Spain				21
Sauvignon Blanc, The Holy Snail, Loire, France				22
Picpoul De Pinet, Els Pyreneus La Cote Flamenc, Languedoc, France				23
Albariño, Martin Codax, Rias Baixas, Spain				26
Pinot Gris, Jean Biecher & Fils, Alsace, France				27

### Rosé Wine

White Zinfandel, Sutter Home Winery, California, USA	4.5	6.5	13	17
Cinsault/Grenache, Madame Et Monsieur, Languedoc-Rossillon, France				21

### Red Wine

Tempranillo, Pleno, Navarra, Spain	4.5	6.5	13	17
Merlot, La Batisse, Bordeaux, France	4.5	6.5	13	17
Shiraz, Old Press, South Eastern Australia				24
Malbec / Shiraz / Cabernet, Ballybosch, Stellenbosch, South Africa				23
Beaujolais Villages, Joseph Drouhin, Burgundy, France				26
Pinot Noir, Stoneburn Vineyards, Marlborough, New Zealand				27

### Bubbles

Prosecco, Vaporetto, Veneto, Italy				25
Pol Roger, Champagne, France				65

### Local Craft

Farmageddon IPA, Comber	500ml	4.8
Clanconnel McGrath's No.4, Blonde Ale, Waringstown	500ml	4.7
Clearsky Brewing Fulcrum, Wheat Beer, Dungannon	500ml	4.8
Tempred Dry Irish Cider, Lisburn	500ml	4.3
Tempted Strawberry Irish Cider, Lisburn	500ml	4.95

### Perfected Serves

#### ULTIMATE G & TS

Your choice of premium gin with house recommended garnish, topped with crisp Fevertree tonic & served in a copa balloon glass.

Hendricks (Scotland) with a cucumber spear	5.5
Martin Millers (England) with strawberry & black pepper	5.65
Beefeater 24 (England) with grapefruit & cardamom pod	5.7
Shortcross (N.Ireland) with orange	6.2
Tanqueray (Scotland) with lime & juniper	4.9
Hoxton (England) with grapefruit & mint	5.85
Bombay Sapphire (England) with lemon & juniper	4.5
Gin Mare (Spain) with grapefruit & black pepper	6.3

**Dark & Stormy** ..... 5  
Goslings Black Seal rum, fresh lime & fiery Jamaican ginger beer

**Remarkable** ..... 5  
Havana Club Anejo Especial rum, fresh lime & Jamaican ginger beer

**Cuba Libre** ..... 5  
Havana Club Anejo Especial rum, squeeze of lime, topped with Coca Cola...free Cuba!

**Paloma** ..... 5  
Tapatio Reposado tequila, fresh lime, rock salt & topped with grapefruit soda

**House Cocktail** ..... 6  
Absolut vodka, passionfruit liqueur, fresh lime, sugar, cranberry & soda