

# BAR MENU

Daily 5pm - 10pm

#### SMALL PLATES

Soft-baked bread, dill & garlic butter €8

Monkfish Ceviche, avocado and lime emulsion €15

Crispy Gochujang Pork belly tacos, pickled jalapenos €14

Chili crab cakes, citrus crème fraiche €16

Italian burrata,
olive tapenade, heirloom tomato, aged Balsamic (V) €16.50

Harissa gambas pil pil €15.50

Ballycotton oysters, ponzu dressing Trio €12 / Half-dozen €24

Ballycotton crispy fried calamari, Siracha lime aioli €14

Tempura cauliflower bites, vegan fetta dip €14

Plates will be served as soon as they are prepared.

(V) Vegetarian (VE) Vegan

We strive to source all of our fish from sustainable sources. We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. All beef served is 100% Irish. Our trusted fruit and vegetable suppliers work closely with Irish producers and source all of our seasonal produce for our menus.

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## BAR MENU

Daily 5pm - 10pm

#### SMALL PLATES -

Smoked Gubbeen mac & cheese €9.50

Triple cooked pont neuf potatoes, smoked aioli €7.50 (V)

Chicken karaage, house kimchi €14.50

Fire-roasted pepper & courgette,
hummus, crispy chickpeas, salted lemon dressing (VE) €15.50

English Market tasting board €23

Ballycotton Seafood board €35

Seared garlic and herb Quigley's hanger steak, chimichurri €15

Toonsbridge nduja and Parmesan arancini, truffle aioli €14

## — SWEETS —

Dessert assiette €11.50

Selection of Irish cheeses,

fig and lime jam, artisan crackers €16
Plates will be served as soon as they are prepared.

If you or a member of your party require further information relating to allergens please ask your server for a copy of our allergens menu, which contains a full listing of our dishes & itemises the allergenic ingredients of each, where applicable.

BAR & TERRACE •

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