



Spicy Chicken Wings- €11

Chicken wings coated in a cayenne dressing and served with a blue cheese dip. (3,7c,9,10)

Roasted Smoked Red Pepper and Tomato Soup- €9

Served with bread. (1a,7b,9)

Baked Brie- €10

In a pastry basket, on caramelised beetroot & balsamic vinegar puree, red chard and shaved fennel salad, pistachio crumb and orange & thyme dressing. (1a,7b,8f,10,12)

10 oz Rib-Eye Steak- €34 or €10 supplement –see below**

Mashed potato, green peppercorn sauce, pan fried tender stem broccoli in garlic butter (7a,7c,9,12)

Catch of the Day- €24.50

Shallot velouté, crispy root vegetable, and a medley of sauteed spiced peas, carrots & buckwheat.
(1a,2,4,7a,7c,14)

Fish & Chips- €18

Fresh fillet of haddock in a light crisp batter, served with pea puree, tartar sauce and chips.
(1a,3,4,7c,10)

The Boat Beef Burger- €18

Brioche bap, smoked bacon, baby gem lettuce, crispy onion, sliced homemade pickles, house dressing and cheddar cheese. Served with chips. (1a,3,7b, 7c,10)

Silent Vegan course available

Warm Double Chocolate Brownie- €8

Served with vanilla crème anglaise and ice cream (1a,3,7a,7b,7c)

Apple and Berry walnut Crumble- €8

With clotted cream (1a,3,7a,7b,7c)

€27 for 2 courses/ €34 for 3 courses

****supplement on €10 on steak if ordering as 2 course or 3 course.**

12.5% service charge added to tables of 6 guests or more. No spilt bills.

We source our ingredients locally where possible. All our Beef products are guaranteed Irish for full traceability
.Allergen information: (1) cereals containing gluten- (a) wheat (b) rye (c) barley (d) oats. (2) crustaceans (3) eggs (4) fish (5) Peanuts (6) Soybeans (7) Milk- (a) cream (b) milk (c) butter (8) Nuts – (a) almonds,(b) hazelnuts, (c)walnuts, (d)cashews,(e) pecan,(f)pistachio, (g) macadamia (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur Dioxide & Sulphites (13) Lupin (14) Molluscs