



Starters

Short Rib €11.50

Carrots, scallions, and celeriac remoulade in whole grain mustard dressing with thyme & parsley served with red wine jus. Topped with freshly grated horseradish and potato matchsticks (7c,8,10,12)

Spicy Chicken Wings €11

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

Bouillabaisse €12.00, Main €17.50

Classic French tomato-based fish soup with prawns, mussels, and a selection of fish, served with crispy bread and a side of sauce rouille (1a,2,4,7a,7c,9,14)

Breaded Goats Cheese €10.50

Deep fried walnut breaded goats cheese served with walnut & thyme puree, balsamic caramelised beetroot puree, compressed cucumber with diced apple, red amaranth and cucumber powder. (1a,3,7b,8c)

Potted Irish Crab €16

White hand picked Irish crab meat with chive, coriander, orange zest and chilli, topped with saffron butter, accompanied by radish, scallions and frisée lettuce salad with a lemongrass, honey and ginger dressing. Served with sour dough toast. (1a,2,4,7c,10,14)

Mains

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)

Sweet Potato and Spinach Curry €19.50

Served with coriander braised rice, poppadom, lime, house pickled cauliflower and carrots, garnished with toasted cashew nuts. (7c,8d,10,11)

10oz Rib Eye €34 or 7oz Fillet Steak €32.50

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

Roasted Lamb Neck Fillet €26.50

Potato Anna, carrot & cumin puree, cider chicken jus, roasted beetroot, red chard dressed with mint oil (7a,7c,9)

Chicken Burger €18

Crispy coated chicken breast on rustic white bap, lettuce, garlic & mustard & tarragon aioli, tomato & red onion & sauerkraut medley. Served with chips (1a,3,7c,9,10)

The Boat Beef Burger €18

Oak leaf lettuce, sesame coated charcoal brioche bap, sliced raw onion, smoked ketchup and gherkins dressing topped with melted Monterey Jack cheese. Served with chips (1a,3,7b,7c,9,10,11)

Pan Fried fillet of Seabream €24.50

Fillet of Sea Bream, roasted celeriac and shallots, saffron polenta chips, wilted spinach, red pepper and oregano veloute, micro basil (2,4,7a, 7b,7c,9,14)

Asian Veg Crispy Filo Ring €19.50

Filo pastry ring, stir fried vegetables, black garlic & miso dressing, pickled ginger, chilli, black & wasabi coated sesame seeds, crispy veg & pickled daikon. Served with rice (1a,6,11)

Sides

Chips €5.00/ Mash Potato €4.50 (7a,7c)/ Roast Veg €6.50 (7c)

Beer battered onion rings €6.50 (1a,3,7b)

Roasted cauliflower, beetroot, chickpea & Lettuce salad €6.50

In herb dressing (7c,10)

12.5% service charge added to tables of 6 guests or more/No split bills

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