

CELLAR BAR

MARINATED OLIVES (9,14)	4.50
SMOKED ALMONDS (10a,14)	4.50
LETTERMACAWARD OYSTER TRIO <i>with shallot vinaigrette</i> (8,14)	12.00
HOUSE <i>mozzarella, crushed tomatoes & basil</i> (1,2e,7,14)	16.50
SPANISH <i>mozzarella, crushed tomatoes, roast peppers, spicy Ventricina salami, caramelised onions & chilli oil</i> (1,2e,7,14)	19.00
VERDE <i>mozzarella, crushed tomato, roast peppers, caramelised onions, goat's cheese & garden rocket</i> (1,2e,7,14)	18.00
SQUASH & HAM <i>mozzarella, butternut squash, Parma ham, pomegranate, Cashel blue cheese, hot Fanad honey</i> (1,2e,7,14)	18.50
CHARCUTURIE <i>mozzarella, nduja sausage, pepperoni, kalamata olives, crushed tomato</i> (1,2e,7,14)	19.00
PAYSANNE <i>mozzarella, crushed tomatoes, smoked Kielbasa sausage, rosemary roast potatoes, garlic, spinach & fresh chilli</i> (1,2e,7,14)	18.50
FUNGHI <i>mozzarella, crushed tomatoes, wild mushrooms, wild garlic pesto, parmesan</i> (1,2e,7,14)	18.00
BEEF & BEET <i>Donegal dexter brisket, beetroot, crushed tomatoes, mozzarella, horseradish crème fraiche, goat's cheese, aged balsamic</i> (1,2e,7,14)	19.00
KIDS 7'' <i>mozzarella & crushed tomatoes</i> (1,2e,7,14)	10.00
EXTRA TOPPINGS 2 EUROS EACH	
RATHMULLAN HOUSE FISHCAKES <i>smoked haddock, salmon, hake, tomato relish, leaves, salsa verde</i> (2e,5,7,9,14)	17.50
SKINNY FRIES (2)	5.00
DIPS <i>wild garlic mayo or sweet chilli</i> (1,4,7,14)	2.50
HOMEMADE VANILLA OR HONEYCOMB ICE CREAM (4,7)	5.00
DESSERT OF THE DAY <i>(see server)</i>	8.00
CRÈME BRULÉE, mini shortbread (2e,4,7)	8.00
IRISH ARTISIAN CHEESEPLATE, <i>homemade chutney & crackers</i> <i>Corleggy Cavenbert, Young Buck, Coolattin Cheddar</i>	17.00

WINE – WHITE

GRAN CERDO BLANC, RIOJA, SPAIN 35.00/9.50
Lemon zest, pear, crisp acidity, good texture with a dry finish (O, N, V)

ROBERTA FUGATTI PINOT GRIGIO, TRENTINO, ITALY 38.00/10.00
Refreshing, vibrant and beautifully balanced with juicy peach & apple notes.

CLOS DU TUE-BOEUF SAUVIGNON BLANC, LOIRE, FRANCE 39.00 btl
Ripe pear, fig and citrus with gentle herbal notes, round and balanced (O, N, V)

WINE – ROSÉ

JUDITH BECK 'PINK', BURGENLAND, AUSTRIA 38.00/10.00
A super fresh, juicy light bodied rosé. Aromas of summer and red fruits (O, N, V)

WINE – RED

CAMINANTE TEMPRANILLO, VINA ALBIZU (RIOJA ALAVESA) 35.00/9.50
Fresh plum with ripe sweet fruit. A juicy, well balanced, medium bodied Rioja (N)

NEBBIO, PIEMONTE, ITALY 38.00/10.00
An elegant Nebbiolo, vibrant bright cherry and wild berry. (O, N, V)

CLOS DU TUE-BOEUF VIN ROUGE, LOIRE, FRANCE 38.00 btl
Gamay & Côt (Malbec), Bright and juicy with red berry fruit. Smooth finish. (O, N, V)

DOMAINE DE L'ECU "LOVE & GRAPES" TRINITY, LANGUEDOC, FRANCE 39.00 btl
Lively, expressive blend of Grenache/Syrah. Ripe blackberry, plum, gentle spice. (O, N, V)

SPARKLING

NINO FRANCO RUSTICO, BRUT NV 65.00/15.00
Acclaimed as one of the finest Proseccos. Creamy, delicate with a vibrant acidity and developed style.

WEST COAST COOLER (original or Rose) 8.20

DRAUGHT

GUINNESS 6.70
 SCRAGGY BAY 7.10
 ROCKSHORE 6.90

BOTTLED BEERS & CIDER

MACIVORS MEDIUM/DRY/RUBY BLACK 7.50
 SELECTION OF KINNEGAR CRAFT BEERS 7.30
 PERONI GLUTEN FREE 6.30
 COORS / CORONA 6.70

NON ALCOHOLIC OPTIONS

GUINNESS 00 5.80
 HEINEKEN 00 5.60
 LOW TIDE 1% 7.00
 DR. LO RIESLING 8.50/glass

SOFT DRINKS 4.00 – 4.30