



LOBSTER POT

Dinner Menu

MAINS

STARTERS / BAR SNACKS

Smoked Almonds	3
Olives	3
Italian & Spanish Olives in Herbs & Olive Oil	
House Brown Bread	3
Treacle & Stout, Sourdough Crisps, Labneh, Butter	
Scallops	16
Black Pudding, Lobster Bisque, Broad Beans	
Soup of the day	8
Seasonal Salad	9.50
Organic Mixed Leaves, Chickpeas, Tomatoes, Cucumber, Feta Cheese	
Seafood Chowder	10
Smoked Fish, Prawns, Pancetta, Creamy Veloute with Vegetables and Herbs	
Prawn Cocktail	14
Classic Marie Rose Sauce, with Apple Salad	
Mussels (starter)	12
Mussels (large)	16
Chorizo, Garlic and Mint	
Squid	12.50
Wasabi Mayonnaise, Pickled Cucumber	
Wings (starter)	12.50
Wings (large)	16.50
BBQ - Sweet child sauce	
Oyster (6)	18.00
Oyster - Single to taste	3.75

TO SHARE

Seafood Platter	50
Vanilla, chocolate, strawberry Prawn cocktails, Mylers Smoked Salmon, Oysters, Crevetts, Crab Claws, Taramasalata	

Classic Fish and Chips	18
Mushy peas, Tartare Sauce and Skinny Fries	
Chuck & Brisket Burger	18
Brioche Bun, Ranch Dressing, Cheese, Tomato	
Fish Pie	19.50
Creamy Potato, Leek, Carrots and Herbs	
Linguini Vongole	21
Surf clams Cherry Tomato, Parsley, Chilli	
Monkfish Curry	23
Rice Noodle, Vegetables, Satay sauce	
Chicken Parmigiana	23
Cherry Vine, Mozzarella Salad	
Beef and Guinness Pie	23
Mushrooms, Chantenay Carrots Pastry	
Cod	24
Courgette, Kale, Basil purée	
Sirloin Steak	29
Parsnips, Chimichurri, Peppercorn Sauce	

SIDES

Plain Fries	3.50
Cauliflower Gratin	5
Steamed Potatoes	4
Parmesan & Truffle Fries	6

DESSERTS

Ice Cream	6.95
Vanilla, chocolate, strawberry	
Creme Brûlée	6.95
Chocolate Brownie	6.95
White chocolate mousse, chocolate sauce, ice cream	
Wexford Strawberry	6.95
Meringue Cream and Custard	

