

◆ TO BEGIN

Starters

Small plates for the table, or a light lunch at the bar.



◆ THE CLASSICS

Mains

Pub favourites, cooked slowly and served generously.



Seafood Chowder \$18.00

Local fish and shellfish, cream, dill, brown soda bread.

Smoked Salmon ^{GF} \$75.00

Capers, pickled shallot, crème fraîche.

Scotch Egg \$20.00

Black pudding, soft yolk, HP mayo.

Conch Fritters \$20.00

Island favourite, Guinness aioli.

Potato Cakes ^V \$25.00

Boxty, chive sour cream, apple.

Fish & Chips \$10.00

Beer-battered local catch, hand-cut chips, mushy peas, tartare.

Guinness Beef Stew \$15.00

Slow-braised beef, root vegetables, brown soda bread.

Shepherd's Pie \$25.00

Braised lamb, rosemary gravy, buttery mash crust.

Bangers & Mash \$40.00

Pork sausages, champ, onion gravy.

Black Sheep Burger \$35.00

Irish cheddar, bacon jam, brioche, chips.

◆ CARIBBEAN WATERS

From the Sea

Whatever came in this morning, prepared simply.



◆ TO FINISH

Desserts

Room for one more.



Catch of the Day ^{GF} \$17.00
Grilled, with champ and seasonal greens.

Mussels \$25.00
Cider, garlic, cream, crusty bread.

Grilled Snapper ^{GF} \$30.00
Lemon butter, herbed potatoes.

Lobster Roll \$40.00
Seasonal, brown butter, chips.

Sticky Toffee Pudding ^V \$12.00
Butterscotch sauce, vanilla ice cream.

Baileys Cheesecake ^{VG} \$35.00
Chocolate crumb, cream.

Apple Crumble \$40.00
Warm custard.

Drinks

Draught, cocktails and the whiskey shelf.



The Perfect Pint \$5.00

Guinness, poured in two parts.

The Perfect Pint \$20.00

Guinness, poured in two parts.

Irish Coffee \$55.00

Irish whiskey, coffee, lightly whipped cream.

Whiskey Flight \$65.00

Three pours from the Whiskey Club shelf.

Draught Selection \$75.00

Ask the bar for what's on tap.