

## CELLAR BAR

MARINATED OLIVES (9)	4.50
SMOKED ALMONDS (10,14)	4.50
LETTERMACAWARD OYSTER TRIO <i>with shallot vinaigrette (8,14)</i>	12.00
HOUSE <i>mozzarella, crushed tomatoes &amp; basil (1,2,7,14)</i>	16.50
SPANISH <i>mozzarella, crushed tomatoes, roast peppers, spicy Ventricina salami, caramelised onions &amp; chilli oil (1,2,7,14)</i>	19.00
VERDE <i>mozzarella, crushed tomato, roast peppers, caramelised onions, goat's cheese &amp; garden rocket (1,2,7,14)</i>	18.00
SQUASH & HAM <i>mozzarella, butternut squash, Parma ham, pomegranate, Cashel blue cheese, hot Fanad honey (1,2,7,14)</i>	18.50
CHARCUTURIE <i>mozzarella, nduja sausage, pepperoni, kalamata olives, crushed tomato (1,2,7,14)</i>	19.00
PAYSANNE <i>mozzarella, crushed tomatoes, smoked Kielbasa sausage, rosemary roast potatoes, garlic, spinach &amp; fresh chilli (1,2,7,14)</i>	18.50
FUNGHI <i>mozzarella, crushed tomatoes, wild mushrooms, wild garlic pesto, parmesan (1,2,7,14)</i>	18.00
KIDS 7'' <i>mozzarella &amp; crushed tomatoes (1,2,7,14)</i>	10.00
<b>EXTRA TOPPINGS 2 EUROS EACH</b>	
HAKE & MONKFISH CURRY <i>basmati fried rice, cucumber &amp; coriander raita, poppadoms (1,7,9,14,2)</i>	26.00
RATHMULLAN HOUSE FISHCAKES <i>smoked haddock, salmon, hake, tomato relish, leaves, salsa verde (2,5,7,9,14)</i>	17.50
SKINNY FRIES (2)	5.00
DIPS <i>wild garlic mayo or sweet chilli (1,4,7,10,11,14)</i>	2.50
HOMEMADE VANILLA ICE CREAM	5.00
DESSERT OF THE DAY <i>(see server)</i>	8.00

**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, TRENTO, ITALY 38.00/10.00  
*A clean, vibrant, beautifully balanced wine, bright juicy peach & apple notes.*

APHROS MAREZIA VINHO VERDE, PORTUGAL 38.00 btl  
*Herbal honey tones, refreshing delicate grapefruit flavours (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  
*Plum, unoaked, juicy with ripe sweet fruit. A well balanced, medium bodied Rioja (N)*

MARCOBARBA BARBAROSSA, VENETO, ITALY 38.00/10.00  
*A light, fresh red wine, bursting with big bright cherry, berry flavours and good acidity. (O, N, V)*

DOMAINE DE L'ECU "LOVE & GRAPES" TRINITY, LANGUEDOC, FRANCE 38.00 btl  
*Lively, expressive blend of Grenache/Cinsault. Incredible purity of fruit (O, N, V)*

BOURGUEIL 'FRANCO DE PORC' DOM DE LA CHEVALERIE, LOIRE, FRANCE 39.00 btl  
*100% Cabernet Franc, Aromatic ripe notes of raspberry & redcurrant, soft tannins (O, N, V)*

**SPARKLING**

PROSECCO TREVISO SGAJO, PERLAGE, ITALY 13.00/glass  
*fragrant easy to drink Organic prosecco*

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