

## CELLAR BAR

MARINATED OLIVES (9)	4.50
SMOKED ALMONDS (10,14)	4.50
LETTERMACAWARD OYSTER TRIO <i>with shallot vinaigrette</i> (8,14)	12.00
HOUSE <i>mozzarella, crushed tomatoes &amp; basil</i> (1,2,7,14)	16.00
SPANISH <i>mozzarella, crushed tomatoes, roast peppers, spicy Ventricina salami, caramelised onions &amp; chilli oil</i> (1,2,7,14)	18.50
VERDE <i>mozzarella, crushed tomato, roast peppers, caramelised onions, goat's cheese &amp; garden rocket</i> (1,2,7,14)	17.50
SQUASH & HAM <i>mozzarella, butternut squash, Parma ham, pomegranate, Cashel blue cheese, hot Fanad honey</i> (1,2,7,14)	18.00
CHARCUTURIE <i>mozzarella, nduja sausage, pepperoni, kalamata olives, crushed tomato</i> (1,2,7,14)	19.00
PAYSANNE <i>mozzarella, crushed tomatoes, smoked Kielbasa sausage, rosemary roast potatoes, garlic, spinach &amp; fresh chilli</i> (1,2,7,14)	18.00
FUNGHI <i>mozzarella, crushed tomatoes, wild mushrooms, wild garlic pesto, parmesan</i> (1,2,7,14)	18.00
KIDS 7" <i>mozzarella &amp; crushed tomatoes</i> (1,2,7,14)	10.00
EXTRA TOPPINGS 2 EUROS EACH	
HAKE & MONKFISH CURRY <i>basmati fried rice, cucumber &amp; coriander raita, poppadoms</i> (1,7,9,14,2)	24.50
RATHMULLAN HOUSE FISHCAKES <i>smoked haddock, salmon, hake, tomato relish, leaves, salsa verde</i> (2,5,7,9,14)	17.50
SKINNY FRIES (2)	5.00
DIPS <i>wild garlic mayo or sweet chilli</i> (1,4,7,10,11,14)	2.50
HOMEMADE VANILLA ICE CREAM	5.00
DESSERT OF THE DAY (see server)	8.00

## WINE - WHITE

RENIDEO PINOT GRIGIO VENETO, ITALY 32.00/8.00  
*light-bodied, delicate white wine that is a natural pairing for light dishes such as appetizers, salads, or fish*

CHARDONNAY, SIMONE JOSEPH, PAYS D'OC, FRANCE 35.00/9.50  
*medium-bodied, unoaked Chardonnay with floral, honey and pear flavours.*

SAUVIGNON BLANC, STONY BANK, MARLBOROUGH, NZ 38.00/10.00  
*this is a classical Marlborough Sauvignon Blanc, Aromatic guava, passionfruit and grapefruit. The wine is clean, fresh and lively.*

## WINE – RED

VIÑA BUJANDA TINTO, RIOJA DOCA, SPAIN 33.00/9.50  
*dark skinned Tempranillo grapes make this easy drinking Rioja that oozes wild strawberries and crushed blueberries*

MONTEPULCIANO UMANI RONCHI, MARCHES, ITALY 33.00/9.50  
*medium bodied, ripe plum and morello cherry, rich and flavoursome.*

LONG BEACH CABERNET SAUVIGNON, SOUTH AFRICA 34.00/9.50  
*a rich full-bodied red wine with bold flavours of dark berries such as blackcurrants and blackberry, plum and cassis supported by soft tannins.*

## SPARKLING

PROSECCO TREVISO SGAJO, PERLAGE, ITALY 12.50/glass  
*fragrant easy to drink Organic prosecco*

WEST COAST COOLER (*original or Rose*) 7.80

## DRAUGHT

GUINNESS 6.50

SCRAGGY BAY 6.00

## BOTTLED BEERS & CIDER

MACIVORS MEDIUM/DRY/APPLE & MINT 7.50

SELECTION OF KINNEGAR CRAFT BEERS 6.70

PERONI GLUTEN FREE 6.30

COORS 6.70

CORONA 6.70

## NON ALCOHOLIC OPTIONS

GUINNESS 00 5.60

HEINEKEN 00 5.40

LOW TIDE 1% 6.40

DR. LO RIESLING 7.50/glass

## SOFT DRINKS

FRANKLINS GINGER BEER 3.80

DP CONNOLLY ROSE LEMONADE 3.80

BALLYGOWAN STILL/SPARKING 330ML/70CL 3.80/4.30

COKE/DIET/SPRITE/FANTA ORANGE/LEMON/FOOTBALL SPECIAL 3.80