

CLIFF TOWNHOUSE

OYSTER

	Each	½ dozen
Flaggy Oyster (Clare)	2.75	16
Carlingford Oyster (Louth)	2.75	16
Harty Oyster (Waterford)	2.75	16
Kelly's Oysters (Galway)	2.75	16

Dressings: Mignonette, Whiskey Flavoured Honey, Vietnamese Dressing

COOKED OYSTERS

	Each	½ dozen
Rockefeller Oyster Spinach, Tarragon, Pernod	3.20	19
Grilled Oyster Parmesan, Bacon, Worcestershire	3.20	19
Tempura Oyster Chilli, Watermelon, Cracked Pepper	3.20	19

SEAFOOD PLATTER

Create your own seafood platter:

Whole Grilled Dublin Bay Prawns Lemon, Parsley, 1 pc		5
Tiger Prawns Salted a la Plancha, 6pcs		12
Dundalk, Razor Clams a la Plancha, Lemon, Herbs 6pcs		13
Potted Brown Shrimp Shallots, Nutmeg, Cayenne Pepper		15
Galway Bay, Mussels Blonde Beer, Chilli, Spring Onion		16
Lamb Bay, West Coast Hen Crab Egg, White & Brown Meat		17
West Cork, Seared Scallops Olive Oil, Lemon, XO Sauce		19
Irish, Half or Whole Native Lobster Garlic Butter, Herb Crumb, Lemon		MP
Chef's Platter of the day	Per Person To Share	60 110

CAVIAR

	30g	50g
Baeri Classic (Siberian Sturgeon)	52	84
Sea Farm Asetra (Russian Sturgeon)	74	124
Perle Imperial (Fresh Water Beluga)	84	140

SNACKS & BITES

Fish Croquettes Caesar Mayonnaise, 3pcs	6
Toonsbridge Mozzarella Olive Oil, Cracked Black Pepper, Basil	10
Iberico Ham Bread Sticks, 90g	21

STARTERS

Chicken & Foie Gras Terrine Pear & Apple Chutney, Brioche	13
Cured Salmon, Smoked Beetroot, Horseradish, Lemon Oil	15
McGrath's Smoked Beef Cheddar, Rocket, Pine Nuts	13
English Asparagus Hen Egg, Iberico Ham, Hollandaise	15
Cliff Townhouse Fish Soup Sour Cream, Rouille, Croutons	12
Quail & Langoustine Barley, Leek, Beech Mushroom	15

MAIN COURSES

North Atlantic Halibut Asparagus, Hollandaise Sauce	36
Kishbank Whole Dover Sole Lemon, Capers, Parsley (Meuniere)	MP
Donegal Poached Cod Tomato Fondue, Water Vinaigrette	28
Whole Seabream Salt Baked, Lemon, Olive Oil	31
Skeaghanore Duck Chinese Five Spice, Pok Choy, Young Carrots	30
Angus Rib Eye Steak Aromatic Butter, Chips, Bearnaise Sauce	34

SIDES

New Season Minted Potatoes	5
Handcut Chips, Truffle Dressing	5
Lyons Garden Salad, House Dressing	5
Heritage Tomato Salad, Olive Oil, Oregano	5

OUR SUPPLIERS

La Rousse Foods, Kelly's Oysters, Harty Oysters, Redmond Fine Foods, Wrights of Marino, Shellfish de la Mer, TJ Crowe Farm, Sheridan's Cheesemongers. McGrath's Butchers, JJ Young Butchers, Carrick Farm, Doyle's Seafood

FOOD ALLERGENS & INTOLERANCES

Please note all of our dishes are prepared to order and may contain allergens. Our kitchen operation involves shared cooking and preparation areas, therefore: We cannot guarantee that any menu item can be completely free of allergens.

Eating raw shellfish & seafood may increase the risk of food born illnesses