



Appetizers

Brown Shrimp Cocktail	16	Dressed Crab	15.5	Crab Linguine	15.5
Iceberg Lettuce		White & Brown Meat, Lettuce, Croutons		Basil, Chilli, Shellfish Sauce	
Tuna Ceviche	16	West Cork Seared Scallops	20	Cockles & Mussels	18
Beetroot, Rhubarb, Coriander		Pork Cheek Onion Purée		White Garlic, White Wine	
Homemade Tagliatelle (Veg)	15/25	Artichoke Tempura (Veg)	16	Cauliflower Soup	12
Black Truffle		Butterleaf, Walnut, Honey & Cider Dressing		Baby Gem, Caviar	
				<i>(also available as vegetarian)</i>	

Irish Seafood Bar

Platters

Seafood Platter (Hot or Cold)

Half Lobster, Oysters, Prawns, Potted Fish
Mussels, Langoustine, Salmon

Small 45 Large 60

Townhouse Special

6 Oysters, Whole Lobster, 6 Dublin Bay Prawns,
8 Tiger Prawns, Hot Mussels, Potted Shrimp, 2 Scallops

To Share 120

Oysters

Fresh		Cooked	
6	12	6	12
Native Oyster (Galway)	19	Rockefeller Oyster	
Kelly's Oyster (Galway)	38	Spinach, Tarragon, Pernod	
Carlingford Oyster (Louth)	17	Grilled Oyster, Thai Butter	17 34
Flaggy Oyster (Clare)		Chilli, Coriander, Red Pepper	
Harty Oyster (Waterford)	34		

Market Fish

Sea trout- Poached	32	Whole Seabream	38
Watercress, Spring Onion, Hazelnut		Salt Baked, Grilled Lemon, Choice of 1 side	
Cod Fillet- Pan-fried	27	Monkfish on the Bone	33
Spinach, Cockle, OX Tail, Red Wine Sauce		Olive Oil Mash, Salsify, Fish Velouté	
Halibut on the Bone 'a la Plancha'	37	White Sole	35
Langoustine, Chive Dressing		Brown Shrimp, Cucumber	
Fish Pie Royale	28	Black Sole 'Meunière'	MP
Lobster, Scallops, Creamed Potato, Leeks		Lemon, Capers, Butter	

All our fish is cooked medium. If you require well done, please advise your server. Some of the fish dishes may contain bones.

Irish Meat

John Stone Sirloin Steak	36
Chips, Wild Mushrooms, Red Wine Jus	
Venison Loin	32
Red Cabbage, Potato Fondant, Thyme Sauce	
Beef Fillet	39
Pommes Anna, Spinach, Red Wine Jus	

Sides

Purple Sprouting Broccoli	5	Cauliflower Cheese	5	Rocket Parmesan	5
Hand-Cut Chips, Truffle Sauce	5	Buttered New Potato	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. All our beef is Irish
Our beef is locally sourced by our executive head chef Sean Smith

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 foodborne illnesses.
Allergen Menu is available at the front of house, please ask your server.