

a f t e r n o o n s p e c i a l s
(12pm - 3pm)

soup of the day (v) w/ homemade brown bread (c,g,d,ss)	€5
homemade seafood chowder w/ homemade brown bread (c,g,f,d,sb,sd)	€7
black cat pot gambas / chorizo / baby potatoes / mediterranean veg chickpeas / tomato sauce (c,sf,d,sb,sd)	€12.5
black cat pasta black spaghetti / fresh atlantic seafood / spinach / cherry tomatoes / chilli w/ cream sauce or olive oil (g,sf,e,d,ml,sb,sd)	€15.5
risotto of the day (c,d,sb,sd)	€12
fish & chips crispy tempura batter / mushy peas / homemade tartar sauce (g,e,f,d,m,sb)	€14.5
'catch' of the day (f,sb)	€15
garbanzo stew (chickpeas) (v) (c,sb) chickpeas / mixed vegetables / tomato sauce / garlic crostini add chorizo €1 (sd)	€9.5
cherry tomato bruschetta (v) (g,d)	€8
dips (hummus / harissa) + bread (v) (g,d,ss)	€6
g o u r m e t s a n d w i c h e s : add soup for €3 / chowder for €4	
- fish finger sandwich breaded hake / cherry tomatoes / smoked paprika aioli / rocket / toasted ciabatta (g,e,f,d,m,sb)	€11
- open crab sandwich connemara crab / spring onion / coriander + lime sour cream / cherry tomatoes / mixed organic leaves / homemade brown bread (c,g,sf,d,sb)	€12.5
- crispy calamari rings sandwich squid / garlic butter / harissa / cherry tomatoes / mixed organic leaves / toasted ciabatta (c,g,d,ml,sb)	€9
- roast beetroot & goats cheese sandwich (v) roasted beets / goats cheese / garlic butter / cherry tomatoes / mixed organic leaves / toasted ciabatta (c,g,d) add chorizo (€1) (sd)	€8.5
- smoked chicken sandwich mixed organic leaves / smoked chicken / cherry tomatoes / salsa verde / garlic mayo / toasted ciabatta (c,g,e,d,m) add chorizo (€1) (sd)	€8.5
- steak sandwich beef / fresh rocket / cherry tomatoes / horseradish mayo / smoked cheddar / red onion jam / toasted ciabatta (g,d,sb,sd)	€12

t a p a s

(available all day)

black pudding + thyme croquettes whole-grain mustard mayo / cress (g,e,d,m,sb,f,ml,sb)	€5/€10
stuffed rabbit loin black pudding / carrot purée / sage jus (c,g,d,sb,sd)	€13
duck breast pickled fennel / beetroot purée / orange syrup (c,sb,sd)	€12.5
beef fillet strips roasted red pepper / grilled courgettes / fresh chilli + garlic (sb,sd)	€12
lamb sliders castlemine farm lamb / mini brioche / rocket / aran island feta (g,e,d,ss,sb,sd)	€11
beef + pork meatballs tomato sauce / parmesan / garlic crostini (c,g,e,d,sb)	€9.5
confit pork belly apple + balsamic purée / celeriac remoulade / calvados jus (c,e,m,sb,sd)	€10
slow roast beef cheeks cauliflower purée / guinness + honey jus (c,g,sb,sd)	€12
southern fried chicken wings smoked garlic aioli (g,d,m,sb,f,ml,sf)	€7.5
chicken livers smoked pancetta / wholegrain mustard / garlic crostini (c,g,d,m,sb,sd)	€8.5
sautéed chorizo red wine / chillies / garlic (sb,sd)	€7.5
monkfish tempura lightly battered / spiced harissa (g,sf,f,sb,sd,ml)	€13
gambas tiger prawns / chorizo / chilli / garlic butter (sf,f,d,sb,sd)	€12.5
seared scallops black pudding / squash purée / peas / smoked bacon + sage butter (c,g,sf,d,sb)	€13.5
chilli prawn + squid tiger prawns / squid / chilli / garlic / olive oil (sf,ml,sb)	€13.5
steamed connemara mussels chorizo / sundried tomato / red pepper + basil cream (g,sf,d,sd)	€10/€15
crispy calamari rings lightly battered / curry + lime aioli (g,sf,e,f,d,sb,ml)	€9
patatas bravas chorizo / spinach / paprika aioli (e,sb,f,ml,sf)	€8.5
sautéed baby potatoes serrano ham / spinach / cherry tomatoes / garlic butter (d,sb,sd)	€7.5
garbanzo stew (chickpeas) (v) chickpeas / mediterranean vegetables / tomato sauce (c,sb) add chorizo €1	€8.5
selection of crostinis crab / cherry tomato / goat cheese + caramelized onion (g,sf,d)	€10
grilled halloumi (v) courgette / red pepper / toasted pine nuts / salsa verde (d,n,sb)	€9

mushrooms on toast (v)	€9.5
sautéed wild mushrooms / grilled sour dough / garlic butter / quail egg	
add pancetta €1.5 (c,g,e,d,ss,sb,sd)	
steamed french beans (v)	€7.5
roasted hazelnuts + garlic butter (d,n,sb)	
aran island goat cheese (v)	€8.5
toasted almonds / beetroot purée / basil oil (d,n,sd)	
organic red chard (v)	€6.5
lemon + garlic butter / flaked almonds (c,d,sb)	
p l a t t e r s	
mezze platter (v)	€12
marinated vegetables / hummus / harissa / sundried tomatoes / greens /olives / bread (c,g,ss)	
meat + cheese platter	€14/€19
selection of cheeses / cured meats / bread / crackers (g,e,d,n)	
s a l a d s	
in-house smoked chicken	€11
mixed organic leaves / cherry tomatoes / cucumber / pancetta / roast garlic dressing (c,e,sd)	
goats cheese and beetroot (v)	€10.5
mixed organic leaves / cherry tomatoes / cucumber / honey + mustard dressing	
add chorizo €1 (c,d,m)	
connemara crab salad	€12.5
mixed organic leaves / apple / spring onion / coriander + lime sour cream / salsa verde (c,g,sf,d)	
prawn & avocado	€12.5
mixed organic leaves / chilli + grapefruit dressing (c,sf,sb)	
beef chilli salad	€12.5
mixed organic leaves / aran island feta cheese / roasted red pepper / sesame + soya dressing	
add quinoa €1 (c,d,ss,sb)	
pan fried halloumi salad (v)	€11.5
mixed organic leaves / french beans / pomegranate + spring onion salsa (c,d)	
add quinoa €1	
s i d e s	
marinated mediterranean vegetables (v)	€7
garlic crostini (v) (g,d)	€3
sweet potato chips (v) (sb,f,ml,sf)	€4
homemade potato chips (v) (sb,f,ml,sf)	€4
homemade bread (v)	€2/€4
side salad (v)	€6
side dip (v)	€2

m a i n s
(5pm till late)

mediterranean fisherman stew €25
prawn bisque / seafood medley / toasted sour dough
(c,g,sf,e,f,ml,sb,sd)

wild mushroom risotto (v) €16.5
wild mushrooms / spinach / parmesan (c,l,d,sb,sd)
add beef €1

black cat pasta €20
prawns / squid / mussels / black spaghetti / chilli / parmesan / cherry tomatoes /
white wine + cream sauce or olive oil (g,sf,f,d,ml,sb,sd)

beef tagliatelle €20
beef / fresh rocket / cherry tomatoes / mushrooms / chilli / smoked cheddar cheese /
(g,e,d,sb,sd)

friendly farmer chicken breast €20
wild mushroom stuffing / green beans / tarragon jus / baby potatoes
(c,g,sb,sd)

l i t t l e k i t t e n s

fish fingers €8
breaded hake / chips / peas
(g,e,f,sb,sf,ml)

chicken goujons €8
coated chicken tenders / baby potatoes / peas
(g,e,sf,f,ml)

lamb bolognese + tagliatelle €8
(c,g,e,sb)

a l l e r g e n s

c - celery
g - gluten
sf - shellfish
e - eggs
f - fish
l - lupin
d - dairy
ml - mollusc
m - mustard
n - nuts
p - peanuts
ss - sesame seeds
sb - soybean
sd - sulphur dioxide

+ all our beef + pork + fish are irish
+ most of our vegetables are organic and locally
sourced
+ thank you for the continuous support
+ enjoy!!!