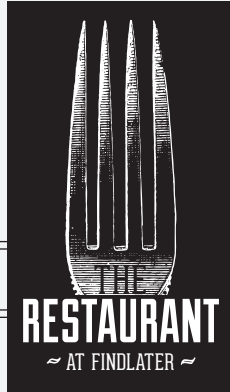


CLIP BOARD



BOOK YOUR PARTY WITH US CALL 01 8324488

INFO@FINDLATER.IE

WWW.FINDLATER.IE



STARTERS

SOUP OF THE DAY

Served with brown bread

4.95 ©

HARBOUR FRESH CHOWDER

Served with brown bread

5.95 ©

TRADITIONAL CAESAR SALAD

Baby gem, garlic and thyme croutons, crispy pancetta, parmesan shavings

6.95

GRILLED FIVEMILETOWN GOAT'S CHEESE

With toasted focaccia, walnut crust, poached pear and pumpkin seed salad

7.95

STEAMED MUSSELS MARINIÈRE

With cream, shallot, garlic & basil broth

7.95 ©

BREADED FISH CAKE

With pickled cucumber and coriander salad, chive sour cream

7.95

DEEP FRIED CALAMARI

Spicy tomato sauce and salsa verde

8.50

SEAFOOD CROSTINI

With dressed crab meat, smoked salmon with a caper and shallot dressing, prawns in marie rose sauce

8.95

PAN-SEARED KING SCALLOPS

With grilled chorizo and pea purée

12.50 ©

SIDES

HAND-CUT CHIPS

3.50

CREAMY MASH POTATO

3.50

TRUFFLE & PARMESAN FRIES

4.50

FRESH GREEN BEANS

4.00

SAUTÉ WILD MUSHROOMS

4.50

ONION RINGS

4.50

SIDE SALAD

3.50



SWEET THINGS

SOMETHING SWEET WE KNOW YOU'LL LIKE IT

Ask your server about our desserts

MAINS

PENNE PASTA

With sautéed prawns and chorizo in a light tomato and herb sauce

14.00

TRADITIONAL FISH & CHIPS

With fresh cod, hand-cut skinny chips, baby leaf, caper & shallot salad, tartar sauce

15.95

PAN-FRIED FILLET OF SEA BASS

Grilled Mediterranean vegetables, fondant potato, basil pesto

18.50

PORTUGUESE FISHERMAN'S STEW

With fillet of hake, mussels, calamari, roast red pepper, confit fennel, baby potato in a light tomato broth

18.00

SEAFOOD MIXED GRILL

Scallops, tiger prawns, calamari, sea bass fillet served with red pepper salsa & chips

25.00

FROM THE CHAR-GRILL

PAN FRIED FILLET OF SEABASS

Grilled Mediterranean vegetable, potato fondant, basil pesto

18.50

GRILLED 35 DAYS DRY AGED 100Z SIRLOIN OF BEEF

Served with salad, hand cut chips, pepper sauce or garlic butter

22.00

GRILLED 35 DAYS DRY AGED 100Z RIB EYE OF BEEF

With asparagus tips, sautéed baby potatoes and bacon, red wine jus

22.00

SEAFOOD MIX GRILL

Scallops, tiger prawns, calamari and sea bass fillet served with red pepper salsa and chips

25.00

BAKED WHOLE BLACK SOLE ON THE BONE

With lemon and caper butter, creamy mash potato and green beans

25.00

GRILLED 35 DAYS DRY AGED 300Z COTE BOEUF

With salad, sautéed wild mushroom, and cut chunky chips, pepper sauce or garlic butter

55.00

Today's Special ASK YOUR SERVER ABOUT TODAY'S SPECIAL