

NIBBLES

Salted Almonds - Roasted & Spiced (3a)	4
Homemade Guinness Bread & Guinness Butter (1a)(4)(7)(13)	5
Arbequina Olives	5
Piccalilli Relish with Crostini (1e)(9)(12)(13)	5

SALADS

Crispy Duck Salad	15.5
Toasted cashews, beansprouts, roast grapes, sweet soy & ginger dressing	
With tofu (v)	14
(1a)(3e)(10)(11)(13)	
Caesar Salad	13.5
Baby gem lettuce, crispy bacon, croutons, parmesan shavings & creamy Caesar dressing (1a)(1e)(4)(7)(10)(12)(13)	
Add Prawn 6.00 Add Chicken 5.00	
Thai Vegan Salad (v)	14.5
Roasted butternut squash, pickled cucumber, beansprouts, carrot, red pepper, mixed leaves & Thai dressing (1a)(1e)(10)(11)(13)	
Roasted Baby Beetroot & Irish Goats Cheese Salad (GF)	14.5
Toasted walnuts, orange & wild honey dressing (3c)(4)(12)(13)	

SIDES

Fries (v) (10)	4.5
Truffle & Parmesan Fries (4)(13)	5.5
Garlic Bread with Cheese (1a)(4)	6
Sweet Potato Fries (v)	6.5
Mixed Leaf Salad (v) (12)(13)	5.5
Seasonal Vegetables (4)	5.5
Additional Sauces	2.5
Peppercorn (4)(10)(13) Garlic Mayo (7)(12)(13)	
Sweet Chilli (10)(12)(13)(1e) Buffalo (1e)(4)(8)(13)	
Smokey BBQ (1a)(10)(12)(13) Garlic Butter (4)	
Blue Cheese Dip (4)(7)(12)(13)	

SOMETHING SWEET

Apple & Blackberry Crumble	9
Vanilla ice cream (1a)(1f)(3a)(4)(7)	
Crème Brûlée	9
White chocolate & orange with vanilla ice cream (1a)(4)(7)	
Warm Chocolate Brownie	9
Double chocolate & raspberry brownie with vanilla ice cream (1a)(4)(7)	
Lemon Cheesecake	9
Almond praline crumb, cherries & vanilla ice cream (1a)(1e)(3a)(4)(7)	
Chocolate Coconut & Almond Mousse (v) (GF)	9
Raspberry sorbet	

All our desserts are homemade

SMALL PLATES

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

Soup of the Day	7.5	Seafood Chowder	13.5
Homemade Guinness brown bread (1a)(4)(9)		A creamy seafood & vegetable broth with prawns, mussels, smoked & fresh fish served with homemade Guinness brown bread (1a)(4)(5d)(6)(8)(9)(13)	
Fresh Shucked Oysters (GF)	3.5 each	Haddock Smokies	13
Shallot vinegar & lemon (6)(13)	min. order of 3	Smoked haddock in a creamy leek & mature cheddar cream, parmesan & herb crumb, sourdough bread (1a)(4)(5)(8)(9)(13)	
Tempura Battered Atlantic Prawns	14	Cauliflower Fritters (v)	10
Chilli Mayo, yuzu & wakame (1a)(5d)(7)(10)(11)(12)(13)		Crispy tempura cauliflower fritters with parsley, lemon & caper dipping sauce (1a)(7)(13)	
Smoked Salmon Carpaccio	16.50	Chicken Wings	13 / 16.5
Fried capers, shallots, Guinness brown bread (1a)(8)		Crispy chicken wings, blue cheese dip & celery	
Salt & Pepper Squid	13.5	Spicy Buffalo	
Sweet chilli & coriander dressing, pineapple salsa (1a)(1e)(4)(6)(10)(11)(13)		(1e)(4)(7)(8)(9)(12)(13)	
Irish Black Mussels	14.5	Smokey BBQ	
White wine & scallion cream, toasted garlic ciabatta (1a)(1a)(4)(6)(13)		(1a)(1e)(7)(9)(12)(13)	

JOHN STONE PREMIUM Steak Selection



10oz Rib Eye Steak
€39.00

Accompanied with thick cut chips, choice of peppercorn sauce, garlic butter or red wine jus, portobello mushroom, sweet onions

Petit Filet Diane
€38.00

Served with a classic Diane sauce made from a blend of cognac, shallots, Dijon mustard, and cream, finished with a hint of Worcestershire sauce. Accompanied by fries & green beans (1e)(4)(8)(12)(13)

10oz Striploin Steak
€36.00

Accompanied with thick cut chips, choice of peppercorn sauce, garlic butter or red wine jus, portobello mushroom, sweet onions

Lobster Platter

Fresh half roast Irish lobster, haddock smokies, seafood chowder, cajun fries, herb buttered corn cob (1a)(4)(5b)(5d)(6)(7)(8)(9)(12)(13)

€65

LARGE PLATES

Fish & Chips	19.5	Fish of the day	
Beer battered haddock, chips, tartate sauce, pea purée (1a)(1e)(4)(7)(8)(12)(13) Sustainably caught haddock		See specials for pricing	
Prawn Linguine	21	Classic Beef Burger	19
Sautéed prawns, garlic & parmesan cream, toasted garlic ciabatta (1a)(4)(5d)(6)(10)(13)		100% Irish beef, crispy bacon, smoked cheese, lettuce, tomato, gherkin, Findlater's burger sauce, Cajun fries (1a)(4)(7)(10)(11)(12)(13)	
Thai Yellow Curry		Buttermilk Chicken Burger	19
Thai yellow coconut curry with steamed white rice		Buttermilk & oat chicken burger, smoked cheese bacon, lettuce, tomato, garlic mayonnaise, Cajun fries (1a)(1f)(4)(7)(10)(11)(12)(13)	
Vegan	17	Chargrilled Chicken & Nduja Sausage Tagliatelle	18
Chicken	18	Toasted garlic ciabatta (1a)(4)(13)	
Prawn	19		
(5d)			
Cottage Pie	19		
100% Irish beef, root vegetable topped with creamy mash & seasonal vegetables (1e)(4)(8)(12)(13) (Allow 20 minutes)			

SORRY WE CAN'T SPLIT BILLS FOR GROUPS OF 4 OR MORE.
A 10% SERVICE CHARGE IS APPLIED TO TABLES OF 4+ AND IS DISTRIBUTED DIRECTLY TO STAFF.

ALLERGENS

(1) **Gluten** (a) Wheat (b) Spelt (c) Khorasan (d) Rye (e) Barley (f) Oats / (2) **Peanuts** / (3) **Nuts** (a) Almonds (b) Hazelnuts (c) Walnuts (d) Chestnuts (e) Cashew (f) Pecan (g) Brazil (h) Pistachio (i) Macadamia / (4) **Milk** / (5) **Crustaceans** (a) Crab (b) Lobster (c) Crayfish (d) Shrimp / (6) **Molluscs** / (7) **Eggs** / (8) **Fish** / (9) **Celery** / (10) **Soy** / (11) **Sesame Seeds** / (12) **Mustard** / (13) **Sulphur Dioxides & Sulphites** / (14) **Lupin**

ALL OUR BEEF IS 100% IRISH!



WRIGHTS

Findlater

BAR RESTAURANT & FUNCTION ROOMS

HOWTH