



THE OARSMAN

FOOD · DRINK · MUSIC · CRAIC

Early Bird Menu - Wednesday to Friday 5pm to 6.45pm

2-Course €29.50 3-Course €35

Selection of complimentary homemade breads & flavored butter

Starters

Seafood Chowder A: fish, milk, celery

Soup: Beetroot & vegetable broth – coconut milk A:

Irish Chicken wings - hot & sticky glaze - Cashel blue cheese dressing – celery
A: milk, celery

John Stone braised beef rib – hazelnut and shallot crumb – rocket & hazelnut pesto cream
A: celery, sulphites, milk, hazelnut.

Leitrim Hill Creamery whipped goats' cheese – beetroot textures – candied nut
A: milk, nuts (hazelnut, walnut, almond), sesame seed, sulphites.

Mains

Pork belly porchetta & celeriac & herb crusted roast loin – white bean puree – organic apple
chutney A: milk, celery, sulphites.

Panfried Willd Hake – smoked bacon & herb croquette – broccoli – organic greens – smoked
bacon chutney A: fish, milk, egg, wheat, sulphites

Herb & garlic marinated free range Chicken supreme – herb arancini – organic greens –
romesco - gremolata – smoked almonds A: milk, celery, almond, wheat, egg

Miso braised cabbage – sunflower seed hummus – quinoa croquette - pickled onion – caper,
celery & raisin salsa A: celery, sulphites, sunflower seed

Fresh beer & herb battered fish & chips – minted mushy peas – homemade chips – tartare
SAUCE A: wheat, milk, egg, celery, sulphites.

8oz Organic beef burger - homemade brioche bun – smoked bacon – tomato chutney –
caramelized onion – Coolattin cheddar – garlic mayo - organic salad – homemade chips
A: milk, wheat, sulphites, mustard, egg

Sweet treat

Baked apple sponge – vanilla ice cream - creme anglaise A: milk, wheat, egg.

Selection of homemade ice cream A: milk, nuts €

Chocolate brownie – homemade salted caramel ice cream A: wheat, milk, egg

We hope you enjoy your evening with us!

A discretionary service charge of 10% is added to tables of 6 & over (goes directly to our team)