



Starters

Soup of the Day

Guinness Bread
€10.00

Atlantic Way Fish Cake

Pea, Chive, & Lemon Butter
€14.00 / €28.00

6 Dooncastle Oysters

Yuzu, Garden Carrot & Coriander or Natural
€24.00

Burren Smoked Salmon

Focaccia, Courgette, Dill, Cherry Tomato, Garlic
€16.00

Thornhill Confit Duck

Walnut, Greens, Soy & Estate Honey
€14.50

Beef Bobotie Spring Rolls

Mrs Ball's Apricot Chutney
€15.00

Mains

Drummond House Asparagus & Heirloom Tomato

Radish, Nasturtium, Olive
€20.50

Cullen's Fish & Chips

Seaweed Batter, Sauteed Samphire
€22.50

Mussels Marinière

French Fries
€20.00

Lobster Roll

Dill Mayo, Pickled Cucumber, Fennel
€37.50

Beef Burger

Dozio Cheddar, Tomato, Gherkin, Black Onion Mayonnaise
€25.00

Portobello Mushroom, Fivemiletown Goats Cheese Burger

Grilled Courgette, Basil Pesto
€23.50

Cullen's Sharing Platter

Langoustines, Smoked Salmon, Mussels, Catch of the Day
French Fries and Kimchi Fried Broccoli
€80.00

Sides

Kimchi Fried Broccoli
Cottage Seasonal Salad
Warm Quinoa & Sundried Tomato
Roast Carrot & Carrot Top Pesto
Patatas Bravas, Nduja, Garlic Mayo
Fries, Truffle Seaweed
€7.00 each

Desserts

Irish Farmhouse Cheese

Crackers, Chutney
€14.50

Lemon Tart

Raspberry Sorbet
€11.50

Dark Chocolate Brownie

Hazelnut Cream, Vanilla Bean Ice Cream
€12.50

Affogato

Vanilla Ice Cream, Double Espresso
€8.50

Please note all ingredients may contain allergens, however we always aim to accommodate all dietary requirements.

Please inform your server if you have any queries about the menu.

Executive Head Chef: Liam Finnegan / Head Chef: Amelie Le Guennec