DINNER MENU

To Share.

Breads & Oils 10
Sundried Tomato Tapenade, Chimichurri, Fig Confit

Baked Cooleeney Cheese 13
Caramelised Red Onion, Fig Confit, Grilled Sourdough

Starters.

Shanty Crinkles 7
Sundried Tomato Tapenade, Chimichurri, Garlic Aioli

Grilled Portavogie Prawns 9
Hot Honey Glaze, Mixed Salad

Lemon & Pepper Squid 10
Saffron Aioli, Gem Lettuce, Chorizo

Beetroot Salad 9
Roasted & Pickled Beetroot, Goats Cheese, Candied Walnuts, Mimosa Dressing

Mushroom & Parmesan Arancini 9
Rocket & Shallot Salad, Truffle Aioli, Sundried Tomato & Truffle Pesto

Chicken Wings 9
Chilli, Onion Seeds, Ginger & Black Garlic, Hot Honey Glaze

Mains.

Fish & Chips 19
Mushy Peas, Tartar Sauce

Battered Scampi 19
Chips, Salad, Curried Tartar

Kilkeel Cod Fillet 23
Chorizo & Chickpea Stew, Saffron Aioli, Lemon Oil, Herb Baby Potatoes

Butternut Squash Risotto 16
Roasted & Pickled Squash, Chive Oil, Parmesan
Vegan Alternative Available

Chimichurri Chicken 23
Chorizo, Shallots, Spinach, Baby Potatoes, Roasted Peperonata, Parmesan, Chive Oil

Whole Lemon Sole
Sundried Tomato, Capers, Fennel & Cornichon Butter, Herb Baby Potatoes 30

Slow Cooked Pork Belly 24
Sautéed Savoy, Carrot Puree, Carrot Crisp, Pressed Pork Roll, Soy & Honey Glaze

Shanty 6oz Burger 15
Crispy Bacon, Tomato Jam, Dubliner Cheese, Crispy Kale, Onion Ring, Gherkin, House Sauce

Please inform your server of any allergies or dietary requirements