

THE
JAMESON
PORTMARNOCK

Snacks

- Marinated Mixed Olives 3
Bread Selection, Butter, Dips 4
Pesto Sticks 2

Starts

- Today's Fresh Soup 5
Baby Gem & Chicory Leaf Caesar Salad, Garlic & Herb Croutons,
Smoked Bacon Lardons, Fresh Parmesan 9 with Chicken 13
Super Salad, Red Quinoa, Fennel, Pomegranate, Broccoli, Cashew Nut, Coconut Dressing 10.50
'Beans on toast', House made Chorizo and Tomato Beans, Garlic Sourdough 10.50
Crispy Chicken & Mozzarella Rolls with Dips 9
Chicken Wings, Spicy with Blue Cheese Dip, with Garlic Dip 8
Crisp Fried Calamari, Tomato Sauce, Rocket Pesto, Lemon 9
Potato & Seafood Chowder, Saffron & Dill, Crusty Bread 9

Flat Breads

- Goats cheese, Cherry Tomato, Rocket Pesto, Balsamic Glaze 9
Salami, Chilies, Tomato Sauce, Parmesan 9
Pulled Chicken, Smoked Bacon, Gruyere Veloute, Guacamole 9

Sandwiches

- The Chicken, Chicken Pailard, Ciabatta, Smoked Streaky Bacon, Beef Tomato,
Crisp Baby Gem, Jerk Mayonnaise, Chips 14
The Brisket, BBQ Rub, Ciabatta, Horseradish Mayo,
Rocket Leaf Salad, Red Onion, Chips 14
The Jameson B.L.T. Bacon, Lettuce, Tomato, Rustic Baguette, Chips 12

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Rick Higgins Dry Aged Steaks & Burgers

The Jameson Burger, 60 Day Aged Smoked Beef Burger, Jameson Whiskey Aioli,
Smoked Applewood Cheese, Crispy Onions, Fresh Chips 15

Spiced Lamb Burger, 21 Day Aged, Salted Beef Tomato, Red Cabbage Slaw &
Young Buck Blue Cheese, Fresh Chips 15

Organic Beetroot & Tofu Burger, Pickled Pineapple, Guacamole, Alfalfa Cres, Fresh Chips 13

Please allow a minimum of 20 minutes for our burgers to cook

10oz, 35 Day, Dry Aged Sirloin Steak 28

10oz, 35 Day, Dry Aged Rib Eye Steak 28

Porter House 28oz, Double Cut T-Bone (For Two) 60

All Steaks are Served with Pepper Sauce, Roast Garlic Mushroom, Onion Rings & Chips

Please allow a minimum of 20 minutes for our 10oz steaks, our Porter House steak will take longer

Main Courses

Lisadel Bay Mussels in Lemon and Dill Cream, Crusty Bread 14

Lamb Rogan Josh, Coriander Scented Basmati Rice, Mango Chutney, Naan Bread 15

Southern Fried Chicken, Buttered Corn on the Cob, Chips, Chilli and Lime Yoghurt 16

Tempura of Hake, Green Pea, Chorizo, Shallots, Capers & Herbs, Torched Lemon & Tartare Sauce 15

Fettucini Pasta, Wild Mushroom, Spinach & Truffle, Parmesan Shavings 15

Side Orders

Fresh Chips	House Salad	House Slaw	4
Buttered Corn on the Cob	Roast Root Vegetables		4

