



Oysters

	6	12		6	12
Native (Galway) Sept-April	18.50	36.00	Cooked		
Kelly's (Co. Galway)			Oyster Rockefeller		
Carlingford (Co. Louth)	14.50	27.95	Spinach, Tarragon, Pernod	16.50	29.00
Harty's (Co. Waterford)			1, 2, 7, 8, 14		
8			Oyster - Grilled		
			Parmesan, Bacon, Worcestershire		
			2, 5, 7, 8, 9, 14		

Platters

Seafood Platter (Hot or Cold)	Townhouse Special
Lobster * Oysters * Prawns * Mussels * Crab Claws	6 Oysters * Whole Lobster * 6 Dublin Bay Prawns * 8 Tiger Prawns * Bowl of Hot Mussels
Shrimps * Smoked Salmon * Potted Monkfish	Potted Shrimp * Potted Monkfish * Smoked Salmon * 2 Scallops * Ceviche
1, 2, 3, 5, 7, 8, 14	1, 2, 5, 6, 8, 14
Small 40.00 Large 50.00	110.00

Appetisers

Organic Salmon, Smoked	11.95	McGrath's Spiced Beef	9.75	Baby Squid - Stuffed	14.50
Beetroot, Horseradish, Lemon		Rocket, Cheddar, Hazelnuts		Chorizo & Feta, Mussels, Parsley Sauce	
5, 7		7, 10		7, 8, 14	
Kelly's Wild Mussels	13.90	Dublin Bay Prawns Tempura	14.75	Goat's Cheese and Watercress	11.00
White Wine, Garlic, Parsley		Butter Leaf Lettuce, Honey, Sherry		Roast Fig, Beetroot, Candied Walnut	
1, 3, 7, 8, 14		3, 7, 8, 9, 10, 14		2, 7, 9, 10, 14	
Beef Tartare	16.70	'Tiradito' Mackerel	16.00	West Coast Scallops	18.00
Capers, Shallots, Egg Yolk		Potato, Chili, Caviar		Cauliflower, Chicken Wing, Raisin, Caper	
2, 3, 4, 8, 9		2, 3, 5, 7, 12		3, 7, 8, 10, 14	

Market Fish

Cod - Poached	27.50	Fish Pie - Baked	18.00	Whole Seabream - Baked	28.50
Almond Crust, Onion, Vizcaina Sauce		Leeks, Potato, White Wine Cream		Vegetable Cocotte	
2, 5, 7, 10, 14		1, 2, 3, 4, 5, 7, 8, 9, 14		1, 5, 7, 14	
Fish & Chips - Fried		Black Sole on the Bone - Pan fried	Market Price	Kilkeel Monkfish - Seared	29.00
Tartare Sauce, Mushy Peas		Beurre Noisette		Artichoke, Leek, Cockle & Mussel Dressing	
2, 3, 4, 5, 14		4, 8		1, 3, 5, 7, 8, 14	
Haddock	17.95	Whole / Half Irish Native Lobster (Hot or Cold)		Halibut, A la Plancha	29.95
Cod	19.25	Salad & Chips	Market Price	Tiger Prawn, Colcannon with Chive Sauce	
		2, 4, 5, 13		1, 3, 5, 7, 8, 14	

Irish Meat

Beef Fillet	38.95	John Stone Rib Eye	32.00	Wicklow Venison	32.00
Potato, Oxtail, Salsify,		Chips, Mixed Leaves,		Sarladaise Potato, Sauerkraut	
Red Wine Sauce	5, 7, 14	Béarnaise Sauce	4, 7, 14	Mulled Wine Sauce	1, 7, 14

Sides

Chips 2	Champ 7	Boiled Baby Potatoes 7	Dauphine Potatoes 7	
Cauliflower Cheese 2, 7	Wild Mushroom 7	Braised Red Cabbage 7, 14	Roast Vegetables 7	All Side Dishes 4.50

Our Suppliers

- ❖ La Rouse Foods

❖ Kelly's of Galway

❖ Harty Oysters of Waterford

❖ Redmond Fine Foods

❖ Wrights of Marino

❖ Shellfish de la Mer
- ❖ Moran's Seafood

❖ TJ Crowe Farm, Tipperary

❖ Sheridans Cheesemongers

❖ McGraths of Lismore

❖ Robinson Meats

❖ John Stone Beef

Allergens

Please inform Server of any Allergens. Note that all of our dishes are prepared-to-order and may contain allergens. Our kitchen operation involves shared cooking and preparation areas; therefore we cannot guarantee that any menu item can be completely free of allergens.



1: CELERY



2: GLUTEN



3: CRUSTACEAN



4: EGGS



5: FISH



6: LUPIN



7: MILK



8: MOLLUSCS



9: MUSTARD



10: NUTS



11: PEANUTS



12: SESAME SEEDS



13: SOYBEANS



14: SULPHITES



Champagne & Sparkling

	Glass	Bottle
Bellini (Peach or Raspberry)	10.00	
Kir	10.00	
Kir Royale	17.00	
Prosecco Frizzante, Furlan	9.50	39.00
Duval Leroy Brut Réserve	16.00	75.00
Billecart Salmon Brut Réserve		95.00
Bollinger, NV, Special Cuvée		110.00
Charles Heidsieck Rosé Réserve		125.00
Henriot Millésime 2006		135.00
Dom Perignon, Brut, 2006		290.00
Bérêche et Fils, Brut Réserve (Magnum)		290.00

Hot Drinks

COFFEES

Latte/Cappuccino	3.70
Espresso	2.60
Americano	3.20

BLACK TEAS

House Tea	3.20
A robust blend of full flavoured loose East African teas delivering a satisfying cup of tea	
Earl Grey	3.50
This Earl Grey is a traditional oriental blend of unsmoked Chinese teas	

GREEN TEAS

China Green l’Oriental	3.70
This green tea offers a infusion with fresh and floral aroma and a velvety smooth texture	

INFUSIONS

Peppermint	3.70
Dried mint leaves with a very fresh and aromatic flavour and smell, makes an excellent summer drink. Caffeine free	
Chamomile	3.70
Pure chamomile blossoms with a wonderful aromatic, wholesome taste Caffeine free	

Liqueur Coffees

All Liqueur Coffees 8.50

- Irish Coffee
- French Coffee
- Calypso Coffee
- Baileys Coffee
- Baileys Hot Chocolate

Spritz

Gin Spritzers

Berthas Revenge, Cardamom, Star Anise, Apple & Poachers Tonic	13.50
Blackwater No 5, Thyme, Blood Orange Syrup, & Poachers Tonic	13.50
Gunpowder, Pomegranate, Rosemary, Lemon, Juniper Berries & Fever Tree Indian Tonic	13.50
Glendalough Wild Botanical, Fresh Basil, Pineapple, Lime & Fever Tree Elderflower	13.50

Vodka Spritzers

Kalak, Cranberry Jam, Sage, Lime & Fever Tree Indian Tonic	13.50
Dingle Vodka, Yuzu Syrup, Kumquat, Lemon Balm & Club Soda	13.50
Belvedere, Blackberry Puree, Mint, Lemon & Fever Tree Light Tonic	14.00
Ketel One, Rosemary, Griottine Cherry, Lemon, Club Soda	13.50

Cocktails

Raspberry Bellini	12.50
Chambord, Raspberry Puree, House Prosecco	
Peach Bellini	12.50
Archers, Peach Puree, House Prosecco	
Townhouse Martini	13.50
Grey Goose Vodka or Bonac 24 Gin, Noilly Pratt Vermouth, Olive Or Twist	
French Martini	17.00
Finlandia Grapefruit, Chambord, lemon Juice, Pineapple Juice	
Espresso Martini	14.00
Kettle one, Disaranno Amaretto, Kahlua, Vanilla Sugar Syrup, Espresso	
Spiced Gin Cup	12.50
Bombay Sapphire, Lemon Juice, Red Chilli, Fresh Mint, Sugar Syrup, Soda	
Bloody Mary or Bloody Caesar	14.00
Belvedere Vodka or Gunpowder Gin, Tio Pepe, Sriacha, Worcestershshire, Clamato Juice, Horseradish, Black Pepper, Crisp Celery	

Irish Craft Beers & Ciders

WICKLOW WOLF BREWING COMPANY, BRAY CO. WICKLOW

Elevation Pale Ale	500ml	4.8% ABV	6.50
India Pale Ale	500ml	6.3% ABV	6.50
American Amber	500ml	4.8% ABV	6.50
Arcadia Kolsch	500ml	4.5% ABV	6.50

MAC IVORS CIDER CO. ARMAGH

Mac Ivor’s Medium Cider	500ml	4.5% ABV	6.50
Mac Ivor’s Traditional Dry Cider	500ml	5.6% ABV	6.50

Full list of International Premium Beers available upon request

Wines

By the Glass

WHITE WINE

Chablis, William Fèvre	13.50
Burgundy, France	
Sauvignon Blanc, Craggy Range	12.50
Martinborough, New Zealand	
Gentil, Meyer-Fonné	11.00
Alsace, France	
Grüner Veltliner, Weingut Malat	10.50
Kremstal, Austria	
Viognier, Château Pesquié	10.00
Southern Rhône Valley, France	
Pedro Ximenez, Dos Clavales	9.50
DO Montilla-Moriles, Spain	
Colombard, Les Crouzes	7.50
Languedoc, France	

RED WINES

Palazzo della Torre, Allegrini	13.00
Veneto, Italy	
Rioja Crianza, Bodega Luis Cañas	11.00
Spain	
Château Sainte Marie, Vieilles Vignes	10.50
Bordeaux Supérieur, France	
Les Garrigues, Domaine Clavel	10.50
Coteaux du Languedoc, France	
Pinot Noir, Les Volcans	10.00
Puy de Dôme, France	
Grenache, Guerinda El Máximo	8.50
Navarra, Spain	
Carignan, Les Crouzes	7.50
Languedoc, France	

Sherry

By the Glass

NV Fino Electrico ‘Fino de Lagar’	5.00
NV Marques de Poley ‘Oloroso’	7.50
NV Marques de Poley ‘Amontillado’	11.50
NV Marques de Poley ‘Cream Pedro Ximenez’	7.50

Opening Hours

✧ Breakfast	✧ Lunch	✧ Dinner	✧ Sunday Lunch	✧ Sunday Dinner
7.00 am - 10.00 am	Monday - Sunday from noon – 2.15pm	Monday - Saturday from 5.15 pm	from noon – 4.00pm	6.00 pm - 8.45 pm