



SMALL PLATES

TWICE COOKED CHICKEN WINGS 12.95 / 16.00

Choice of Buffalo hot sauce or tangy Korean sauce,
served with ranch dip & celery sticks
(5/6/9/10/11)

BALLYCOTTON SEAFOOD CHOWDER 12.95

Haddock, salmon, mussels, prawns, served with
warm homemade Murphy's brown bread
(2/4/7/9/14)

CHILLI & GARLIC PRAWNS 14.95

House chilli & garlic butter, coriander oil,
warm homemade focaccia
(1/2/7/11)

CRISPY ATLANTIC COD TACOS 8.95 / 12.95

Guacamole, basil aioli, pickled red onions,
lime & tomato salsa
(1/2/3/4/7/9/10)

FOCACCIA WITH TRIO OF DIPS 10.95

Seasonal, small-batch dips served with warm
homemade focaccia
(1/3/7/8)

BURRATA 12.95

Roast herb tomatoes, homemade basil pesto,
rocket, garlic aioli, warm homemade focaccia
(1/3/7/8)

TRUFFLE & WILD MUSHROOM ARANCINI 8.95

Parmesan cream, red pepper aioli
(7/9)

SOUP OF THE DAY 8.95

Served with warm homemade Murphy's brown
bread
(1/3/7/9)

NORTH CHEESEBOARD 8.95 / 14.95

Durrus, Cashel blue, Brie de Meaux, Comté
cheeses, plum chutney, grapes, olives, crackers
(1/7/12)

CLASSIC CAESAR 12.95

Baby gem, croutons, bacon lardons, Caesar
dressing, Parmesan, chive
(1/4/7/10)

Add grilled chicken to your salad for 4.00

STARTERS

LUNCH SIGNATURES (12-4pm)

NORTH CLUB SANDWICH 15.95

Chargrilled chicken, smoked bacon, lettuce, tomato, mustard mayo, toasted sourdough (1a/3/10/12)

ATLANTIC PRAWN OPEN-TOP 15.95

Cognac-spiced Marie Rose, pickled cucumber ribbons, fresh dill & lemon zest, toasted brown soda bread (1/2/3/10/12)

GUINNESS-GLAZED STEAK SANDWICH 18.95

Caramelised onion, rocket, tomatoes, horseradish mayo, toasted ciabatta (1/3/10/12)

CAPRESE 14.95

Fresh burrata, roast herb tomato, homemade basil pesto, rocket, garlic aioli, warm homemade focaccia (1a/3/7/8/8a/8b/12)

Add a small soup or fries to your sandwich for 2.50

NORTH FAVOURITES

JACOB'S LADDER 25.95

Slow cooked Guinness-glazed beef short rib, tobacco onions, roasted carrot, tenderstem broccoli, chunky chips (9/12)

PAN-SEARED CHICKEN SUPREME 24.00

Creamy truffle mash, seasonal market vegetables, smoked bacon lardons, porcini mushroom sauce (3/4/7/8/10/12)

GRILLED ATLANTIC SALMON 25.95

Chive mash, tenderstem broccoli, lemon & saffron sauce (4/7/12/14)

TAGLIATELLE ALLO SCOGLIO 24.95

Fresh tagliatelle with mussels, prawns, calamari, cherry tomatoes and garlic in a rich tomato and basil sauce (1/2/3/4/7/10/14)

WILD MUSHROOM RISOTTO 19.95

Black truffle salsa, wild mushrooms, white wine, shaved Parmesan (1/7/12)

THAI RED CURRY 18.95

Red coconut curry, bamboo shoots, pak choi, baby corn, fresh chilli, steamed jasmine rice & prawn crackers (2/4/9)

Add chicken 4.00 or prawns 6.00

FISH AND CHIPS 21.95

Tempura-battered Atlantic cod, mushy peas, tartar sauce, charred lemon, chunky chips (1/3/4/7/14)

PENNE ARRABBIATA 17.95

Homemade tomato sauce, charred peppers, artichoke, garlic, chilli, parsley, aged Parmesan (1/7)

FROM THE GRILL

8OZ SIRLOIN STEAK 34.00

Grilled mushrooms, cherry tomatoes, peppercorn sauce, served with chunky chips (2/7/10/12)

Surf it up for 7.00

NORTH STEAK BURGER 21.95

Smoky onion mayo, shredded lettuce, dill pickle, red cheddar, glazed brioche bun, served with skinny fries (1/3/7/10/12)

BUTTERMILK BUFFALO CHICKEN BURGER 20.95

Crispy buttermilk panko-crumbed chicken, Buffalo hot sauce, house slaw, shredded lettuce, garlic aioli, glazed brioche bun, served with skinny fries (1/3/4/7/9/10/12)

STONE-FIRED PIZZA

THE DOUBLE PEPPERONI 17.00

House tomato sauce, Toons Bridge fior di latte, Parmesan Reggiano, double pepperoni (1/3/7)

NDUJA & CHORIZO 18.00

House tomato sauce, Toons Bridge fior di latte, spicy chorizo, 'nduja sausage (1/3/7)

SMOKY BBQ CHICKEN & BACON 20.00

BBQ sauce, Toons Bridge fior di latte, roast chicken, smoked bacon, roasted peppers, caramelised red onion (1/3/7)

Add our signature garlic & herb mayo for 2.00

SIDES

TRUFFLE AIOLI & PARMESAN FRIES 6.50

TRIPLE COOKED CHUNKY CHIPS 6.00

SAUTÉED ONIONS & MUSHROOMS 6.00

BATTERED ONION RINGS (1a) 5.50

STEAMED SEASONAL MARKET VEGETABLES 5.00

SKINNY FRIES 5.00

SWEET TREATS

CLASSIC TIRAMISU 8.95

Coffee mascarpone cream, cocoa & ladyfingers (1/3/7/8/12)

LIMONCELLO CHEESECAKE 8.95

Freshly whipped cream, light berry compote (1/3/7/8/12)

TRIPLE CHOCOLATE BROWNIE 8.95

Warm chocolate sauce, honeycomb ice cream (1/3/7)

MIXED BERRY CRUMBLE 8.95

Whipped cream, crème anglaise, vanilla ice cream (1/3/7/8)

All of our beef is of 100% Irish origin

ALLERGEN LIST: 1. Gluten 1a. Oats 1d. Wheat 1b. Rye 1c. Barley 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya 7. Milk 8. Nuts 8a. Almonds 8c. Pistachios 8d. Hazelnuts 8e. Pine Nuts 8f. Walnuts 8b. Cashew 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Mollusc

BIG PLATES, SIDES & TREATS