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## SMALL PLATES

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- CHILLI & GARLIC ATLANTIC PRAWNS** 14.95  
House chilli & garlic butter, coriander oil, focaccia  
(1/2/7)
- HOUSE FOCACCIA & TRIO OF DIPS** 9.95  
Rosemary & Irish sea salt focaccia, served with  
chef's homemade seasonal dips  
(1/7/12)
- TWICE COOKED CHICKEN WINGS** 13.00 / 18.00  
Choice of Buffalo hot sauce or Southern  
Carolina BBQ. Served with Cashel blue cheese  
dip & celery sticks  
(1c/3/4/7/9/10/12)
- CRISPY ATLANTIC COD TACOS** 13.95  
Smashed avocado, basil aioli, pickled red onions,  
lime & tomato salsa  
(1/3/12)
- SLOW-COOKED BARBACOA BEEF TACOS** 13.95  
12-hour braised beef cheek, chipotle crema,  
pickled red onions, coriander  
(3/12)
- TRUFFLE ARANCINI** 8.95  
Pecorino cream, black pepper, shaved Parmesan  
(1/3/7/12)
- BURRATA** 12.95  
Heirloom tomatoes, grilled courgette, basil pesto,  
aged balsamic, toasted rosemary & salt focaccia  
(1/7/8/12)
- NORTH SHARING CHEESEBOARD** 8.95 / 14.95  
Durrus, Cashel blue, Brie de Meaux, Comté  
cheeses, plum chutney, grapes, wholemeal  
crackers  
(1/7/12)
- CLASSIC CAESAR** 14.95  
Baby gem, croutons, bacon lardons, Caesar  
dressing, Parmesan, chive  
(1/3/4/7/10)
- THE G.O.A.T** 15.95  
Roasted sweet potato, goat's cheese, cherry  
tomatoes, pickled red onion, maple walnuts  
& green goddess dressing  
(7/8.a/12)

*Add grilled chicken or garlic prawns for 5.00*

## STARTERS

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## LUNCH SIGNATURES (12-4pm)

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**GUINNESS-GLAZED STEAK SANDWICH** 19.95  
Caramelised onion, rocket, tomato, horseradish mayo, toasted ciabatta (1/3/10/12)

**HOUSE BUFFALO CHICKEN** 16.95  
Crispy panko-crumbed chicken, Buffalo hot sauce, house slaw, crisp leaf lettuce, garlic aioli, brioche bun (1/3/7/12)

**NORTH CLUB SANDWICH** 16.95  
Chargrilled chicken, smoked bacon, lettuce, tomato, mustard mayo, toasted sourdough (1a/3/10/12).  
**Add avocado 2.00**

**CAPRESE** 13.95  
Fresh burrata, roast herb tomato, homemade basil pesto, rocket, garlic aioli, house focaccia (1/3/7)

*Add a small soup or fries to your sandwich for 3.00*

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## NORTH FAVOURITES

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**JACOB'S LADDER** 26.95  
Slow cooked Guinness-glazed beef short rib, tobacco onions, roasted carrot, tenderstem broccoli, chunky chips (9/12)

**CHICKEN SUPREME** 24.95  
Free-range chicken supreme, colcannon mash, grilled scallion, smoked bacon chasseur sauce (9/12)

**FISH AND CHIPS** 23.50  
Tempura-battered Atlantic cod, mushy peas, tartar sauce, charred lemon, chunky chips (1/3/4/7/14)

**WILD ATLANTIC SALMON** 24.95  
Samphire, crushed baby potatoes, lemon beurre blanc, dill oil (4/7/12/14)

**PAN-ROASTED HAKE** 27.95  
Crispy-skinned hake, smoky chorizo & white bean ragu, charred tenderstem broccoli & herb oil salsa verde (2/4/12/14)

**SEAFOOD LINGUINI** 22.95  
Mussels, prawns, calamari, cherry tomatoes, courgette, garlic, olive oil, white wine, parsley (1/4/12/14)

**WILD MUSHROOM RISOTTO** 19.95  
Black truffle salsa, wild mushrooms, white wine, shaved Parmesan (1/7/12)

**COURGETTE SCHNITZEL** 18.95  
Tempura-crusting courgette steak, lemongrass giant couscous 'risotto', sweet potato, honey-roasted chickpeas, and a tahini lime emulsion (1/11/12/13)

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## FROM THE GRILL

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**14OZ T-BONE STEAK** 55.00  
Premium dry-aged with house steak rub seasoning, crispy tobacco onions, chunky chips & peppercorn sauce or garlic butter (1/7/10/12)

**8OZ RIBEYE STEAK** 39.00  
Premium dry-aged with house steak rub seasoning, crispy tobacco onions, chunky chips & peppercorn sauce or garlic butter (1/7/10/12)

**8OZ STEAK BURGER** 21.95  
Smoky onion mayo, bacon, crisp leaf lettuce, dill pickles, red cheddar, glazed brioche bun. Served with skinny fries (1/3/7/12)

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## STONE-FIRED PIZZA

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**MARGHERITA** 16.35  
San Marzano tomato sauce, Toonsbridge mozzarella, fresh basil, extra virgin olive oil (1a/7)

**DIAVOLA** 18.95  
San Marzano tomato sauce, Toonsbridge mozzarella, Dingle whiskey-cured salami, green jalapeños, chilli infused olive oil (1a/7/12)

**PIZZA OF THE WEEK** M.P  
Weekly chef's creation using the best seasonal ingredients

*Add our signature garlic & herb mayo for 2.00*

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## SIDES

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**SKIN-ON FRIES** 5.00

**SWEET POTATO FRIES** 5.50

**TRUFFLE & PARMESAN FRIES** (7/12) 6.00

**TRIPLE COOKED CHUNKY CHIPS** 5.50

**TENDERSTEM, GARLIC & FLAKED ALMONDS** (7/8) 6.00

**HONEY GLAZED ROASTED CARROTS** (7/12) 6.00

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## SWEET TREATS

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**BISCOFF TIRAMISU** 8.95  
Served with mascarpone cream, amaretto (1/3/7/12)

**PEACH & APRICOT CRUMBLE** 8.95  
Served with strawberry sorbet (1/3/6/7)

**SUMMER BERRIES SEMIFREDDO** 8.95  
Served with lemon posset cream, Italian meringue and pistachio biscotti (3/7/8)

**TRIPLE CHOCOLATE MOUSSE CAKE** 8.95  
Served with coffee ice cream (3/6/7)

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

**BIG PLATES, SIDES & TREATS**