SMALL PLATES

CREAM OF CELERIAC SOUP **10**
Chestnut, truffle oil, homemade Guinness soda bread
(1a/3/6/7/8g)

TWICE COOKED CHICKEN WINGS **14/19**
Choice of Buffalo hot sauce or Southern Carolina BBQ. Served with Cashel blue cheese dip & celery sticks
(3/9/10/12)

CRISPY ATLANTIC COD TACOS (3PCS) **15**
Homemade guacamole, basil aioli, pickled red onions, lime & tomato salsa
(1a/3/4)

CLASSIC CAESAR **16**
Baby gem, croutons, bacon lardons, Caesar dressing, grated Parmesan & chives
(1a/3/4/7/10/13)

PORK SECRETO **12**
Grilled radicchio, onion marmalade, red wine jus
(12)

CHICKEN LIVER PATÉ **12**
Brioche toast, red onion marmalade, mixed greens, balsamic
(1a/3/7/12)

GUNPOWDER GIN CURED SALMON **12**
Pickled cucumber, avocado purée, lemon gel, homemade soda bread crisps
(1c/3/4/7/12)

BURRATA **13**
Heirloom tomatoes, grilled courgette, basil pesto, aged balsamic, toasted rosemary & salt focaccia from Tartine Bakery
(1/7/8e/12)

LUNCH SIGNATURES (12-4pm)

GUINNESS-GLAZED STEAK SANDWICH 21
Irish beef strips, caramelised onion, rocket, tomatoes, horseradish mayo, toasted ciabatta *(1a/3/12)*

NORTH CLUB SANDWICH 18
Chargrilled chicken, smoked bacon, lettuce, tomato, mustard mayo, toasted sourdough *(1a/3/10/12)*

CAPRESE 16
Fresh burrata, roast herb tomato, homemade basil pesto, rocket, garlic aioli, house focaccia *(1a/3/7/8e)*

NORTH CHRISTMAS SANDWICH 19
Roast turkey, honey-glazed ham, traditional stuffing, cranberry sauce, mayo, toasted sourdough *(1a/3/7/12)*

Add avocado 2

Add a small soup or fries to your sandwich for 3.00

NORTH FAVOURITES

FISH AND CHIPS 24
Tempura-battered Atlantic cod, mushy peas, tartar sauce, charred lemon, chunky chips *(1a/3/4/7)*

JACOB'S LADDER 28
Slow cooked Guinness-glazed Doyle's beef short rib, tobacco onions, roasted carrot, tenderstem broccoli, chunky chips *(7/9/12)*

CONFIT DUCK LEG 24
Butternut squash purée, fondant potato, curly kale, cranberry jus *(7/12)*

TURKEY & HAM 25
Creamy mash, caramelised Brussels sprouts, cranberry compote, sage & onion stuffing, red wine jus *(1a/7/12)*

PAN-SEARED SEABASS 27
Samphire, crushed baby potatoes, lemon beurre blanc, dill oil *(7/12)*

TRUFFLE & WILD MUSHROOM RISOTTO 21
Black truffle salsa, wild mushrooms, white wine, shaved Parmesan *(7/12)* **- Vegan option available**

FROM THE GRILL

8OZ STEAK BURGER 23
Doyle's premium ribeye, smoky onion mayo, bacon, crisp leaf lettuce, dill pickles, red cheddar, Tartine Bakery glazed brioche bun. Served with skinny fries *(1a/3/7/12)*

8OZ RIBEYE STEAK 39
Doyle's premium dry-aged Irish beef with house steak rub seasoning, crispy tobacco onions, chunky chips & peppercorn sauce or garlic butter *(7/10/12)*

STONE-FIRED PIZZA

MARGHERITA 17
San Marzano tomato sauce, Toonsbridge mozzarella, fresh basil, extra virgin olive oil *(1a/7)*

DIAVOLA 20
San Marzano tomato sauce, Toonsbridge mozzarella, Dingle whiskey-cured salami, green jalapeños, chilli-infused olive oil *(1a/7/12)*

SIDES

SKIN-ON FRIES 5

SWEET POTATO FRIES 5

TRUFFLE & PARMESAN FRIES *(7/12)* 6

TRIPLE COOKED CHIPS 5

TENDERSTEM BROCCOLI, GARLIC & FLAKED ALMONDS *(7/8A)* 6

HONEY GLAZED ROASTED CARROTS *(7/12)* 6

SWEET TREATS

HAZELNUT PRALINE SEMIFREDDO 9
Chocolate sauce, caramel cream, chocolate chip cookie *(3/6/7/8a/8d/8g)*

CHERRY & APPLE CRUMBLE 9
Boulabán vanilla ice cream *(1a/3/6/7)*

BISCOFF TIRAMISU 9
Served with mascarpone cream & amaretto *(1a/3/7/12)*

CHRISTMAS PUDDING 10
Vanilla custard, rum sauce *(1a/3/7/12)*

All of our beef is of 100% Irish origin

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. Almonds 8d. Hazelnuts 8e. Pine Nuts 8g. Chestnuts 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Mollusc