

M A R G O T

STARTERS

Artisan Breads, Dromona Butter (V) (VO)	5.95
Chilli Hummus, Pickles, Basil Oil, Chargrilled Bread (VG)	7.95
Soup of the Day, Guinness Wheaten Bread (V)	8.95
Irish Whiskey Honey Chilli Chicken, Spring Onion, Sesame, Coleslaw, Salad	Sml 9.95 Lrg 14.95
Salt & Pepper Squid, Napa Slaw, Mixed Leaves	Sml 11.95 Lrg 15.95

SANDWICHES

Available 12pm - 4pm

Croque Madame, Malones Ham, Fried Egg, Béchamel, Parmesan, Skinny Fries	15.95
Caprese Toastie, Focaccia, Tomato, Mozzarella, Basil Oil, Skinny Fries (V)	15.95

SALADS

Chicken Caesar Salad, Clonakilty Chicken, Guanciale, Parmesan, Baby Gem, Croutons & Aioli	14.95
Caprese Salad, Beef Tomato, Buffalo Mozzarella, Baby Gem, Basil, Balsamic (V) (VO)	13.95
Turkish Mezze, Chilli Hummus, Labneh, Pickles, Mixed Salad, Flat Breads (VG)	13.95

MAINS

Finnebrogue Waygu Beef Burger	19.95
<i>Fera Bakery Brioche Bun, Crispy Guanciale, Cheddar Cheese, Folláin Onion Jam, Ballymaloe Tomato Relish, Garlic & Parmesan Fries</i>	
Clonakilty Fried Chicken Burger	18.95
<i>Fera Bakery Brioche Bun, Spiced Chicken, Cheddar, Coleslaw, Whiskey Hot Honey, Skinny Fries</i>	
Battered Hake	18.95
<i>Crispy Hake, Mixed Leaves, Pea Puree, Tartare Sauce, Curry Sauce, Chunky Chips</i>	
Steak & Guinness Pie	19.95
<i>Irish Nature Beef, Rich Guinness Gravy, Mash, Seasonal Vegetables</i>	
Creamy Carbonara, Rigatoni, Crispy Guanciale, Parmesan, Parsley Sauce (veggie option available)	15.95
8oz Centre Cut Sirloin Steak	31.95
<i>Rocket Salad, Pepper Sauce, Crispy Chunky Chips</i>	

SIDES

Skin on Fries, Rosemary Salt (VG)	5.95
Chunky Chips (VG)	5.95
Confit Garlic & Parmesan Croquettes (V)	5.95
Rocket, Red Onion & Tomato Salad (VG)	4.95

DESSERTS

Trio of Draynes Farm Ice Cream	5.95
<i>One Scoop of Vanilla, Strawberry, Caramel with Mini Marshmallows, Sprinkles, Strawberry Sauce & Wafer</i>	
Sticky Toffee Pudding	6.95
<i>Rich Toffee Sauce, Honeycomb Ice Cream</i>	
Chocolate Torte (VO)	6.95
<i>Salted Caramel Ice Cream, Hazelnuts</i>	

The Pleasure is Ours

Please advise your server of any allergies or dietary requirements. While most our dishes can be without the following, gluten, lactose, nuts, celery, crustaceans, eggs, fish, lupin, molluscs, mustard, sesame seeds, soya and sulphur dioxide; please be aware that our kitchen handles ingredients that contain these allergens. A discretionary 10% service charge will be added to parties of 6 or more. All tips or gratuities go directly to our front of house and kitchen employees. While our kitchen strives to ensure the safety and provenance of our shellfish, patrons should note that there is always a risk attached to the consumption of raw shellfish (especially during the spring and winter months). Our shellfish beds are constantly monitored and all shellfish pass through a rigorous purification process. By ordering any of these products, all customers must accept a small risk.