

# The OLD INN

EST. 1614

## OLD INN FAVOURITES

Bread & Irish Butter £3.50

Olives £7.00

Smoked Almonds £7.00

### PLATTER OF IRISH CHARCUTERIE

Connemara Air-Dried Beef, Gubbeen Smoke House Salami,  
Corndale Farm Coppa, Toonsbridge Ricotta & Chorizo Croquettes,  
Grilled Bread, Pickled Shallots, Parsley Salad £26.50

### WHOLE BAKED BALLYLISK

Herb Salad, Sourdough Baguette, Fig Chutney £25.00

## STARTERS

Walter Ewing's Smoked Salmon, Shallots, Capers, Wheaten Bread £17.50

Cream of Sweetcorn Soup, Sour Cream, Pesto £10.00

18-Month-Old Parmesan Arancini, Tomato & Chilli Jam £11.00

Chicken Wings, Cashel Blue, Celery £12.00

Portavogie Prawns, Marie-Rose Sauce, Rolled Oat Wheaten £15.00

Chicken Liver Parfait, Apple Chutney, Toasted Sourdough £14.00

## PUB PLATES

Beer Battered Haddock & Chips, Mushy Peas, Tartare Sauce £24.00

1/2 Grilled Lobster, Garlic Butter, Garden Herbs, Chips £36.00

Chicken & Button Mushroom Pie, Buttered Mash Potato £27.00

Old Inn Steak Burger, Dressed Brioche Bun, Bacon & Cheddar,  
Chips, Café de Paris Mayonnaise £22.00

Sugar Pit Bacon Holstein, Green Beans, Fries £25.00

Market Fish of the Day, Braised Courgette, Buttered Mash £Market Price

## SIDES

POTATOES £6.00

Beef Fat Chips | Shoe String Fries | Buttered Mash Potato | Fried New Potatoes, Roast Garlic

VEGETABLES /SALADS £6.00

Green Beans, Ricotta, Honey & Mustard | Roasted Butternut Squash, Pesto & Pinenuts |

Beer Battered Onion Rings | Summer Leaves & Herb Salad

SAUCES £4.00

Red Wine | Béarnaise | Green Peppercorn | Garlic Butter

*Please inform your server of any allergies or dietary requirements. Careful precautions are taken when preparing dishes, however the risk for cross contamination is always present. Vegetable oil used has been produced from genetically modified sources.*

*10% Discretionary service charge on tables of 6 or more people.*

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