



Starters & Snacks

Soup of the day **GF****

Irish brown bread & Kerrygold butter – 9

Chowder of the day

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Hearty Dublin Coddle

Bacon, sausage, onions, kale, rosemary, Irish brown bread & Kerrygold butter – 12

Southern Rolls

Chicken, vegetables, black beans, cheese, boom boom sauce –12

Irish Baked Brie **GF** V**

Orange glaze, figs, candied walnuts & assorted crackers – 15

Fried Green Tomatoes **V**

Caprese salad & aged balsamic – 10

Calamari

Cherry peppers & boom boom sauce – 16

Hummus **GF** VV**

Sun dried tomatoes, pita points, carrots & celery – 14

Shepherd's Pie Empanadas

Guinness gravy – 12

Spinach & Artichoke Dip **GF** V**

Tortilla chips – 12

Chicken Wings **GF**

Assortment of dips – 10

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Crab Cakes

Corn salsa, wasabi & truffle oil sauce – 15

Mussels **GF****

White wine sauce, garlic, shallots, garlic toast – 14

Deviled Eggs **GF**

Irish Rasher & chives – 10

Irish Sausage Rolls

Irish curry & dijonaise – 14

Local & Imported Cheese Plate **GF** V**

Assorted crackers, candied walnuts, apple slices, grapes & Ballymaloe Irish chutney – 20

Salads

Goat Cheese Salad **GF** V**

Mixed baby greens, sun-dried tomatoes, roasted red peppers, cherry tomatoes, candied walnuts, crumbled goat cheese, panko crusted goat cheese disc & citrus dressing – 14

Ulster Salad **GF**

Mixed greens, bacon, tomato, cucumber, chopped egg, red onion, grilled chicken & honey mustard dressing – 16

Quinoa Caesar Salad **GF** V**

Chopped romaine, shaved parmesan, avocado, cherry tomatoes, garlic croutons, tri color quinoa, & Caesar dressing – 14

Ahi Tuna Salad* **GF****

6oz of ahi tuna, rocket salad, green beans, cherry tomatoes & Cusabi dressing – 18

Buffalo Chicken Salad **GF****

Chopped romaine & spinach, celery, carrot, cucumber, avocado, cherry tomatoes, blue cheese crumbles, fried chicken, hot sauce & blue cheese dressing – 16

Spinach Salad **GF V**

Spinach, red onion, egg, cherry tomato, mushrooms, carrots, green & red peppers, Ranch dressing – 14

Add: Steak-8, Chicken-6, Salmon- 7, Ahi Tuna-8

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Sandwiches

Beckett's Burger* GF**

Bushmills bacon jam, fried onions, Dubliner Irish Cheddar, roasted tomato and arugula – 16

Lamb Burger* GF**

Caramelized onions, goat cheese & garlic aioli – 17

Crispy Chicken Sandwich GF**

Lettuce, tomato, red onion & boom boom sauce – 16

Veggie Burger V

Black bean & soy burger, Dubliner Irish cheddar, spinach, tomato, red onion, & house made curry aioli – 14

Wicklow Roll GF**

Roast lamb, baguette, lettuce, tomato & garlic aioli – 17

Irish Steak Sandwich GF**

6oz Irish Striploin, toasted panini, fried onions, sautéed mushrooms, arugula & garlic butter – 20

Beckett's Traditional Irish Fare

Shepherd's Pie

Organic ground lamb & minced vegetables in Guinness gravy, whipped potatoes – 18

Lamb Stew

Irish brown bread & Kerrygold Irish butter – 16

Fish & Chips

Beer battered cod, pub fries, coleslaw, tartar sauce – 18

Bacon & Cabbage GF**

Thick cut Irish ham, colcannon & parsley sauce – 18

Bangers & Mash

Irish pork sausages, Bushmills mashed potatoes, fried onions & Guinness gravy – 16

Chicken Curry

Mild Irish curry, chicken, mixed vegetables, Jasmine rice & garlic toast – 20

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From the land

Pan Seared Chicken **GF**

Airline chicken breast, roasted potatoes, brocolini & salsa verde – 22

Rack of Lamb* **GF****

Irish curry, quinoa, sweet potatoes, lentils, pumpkin seeds & pomegranate seeds – 34

Rib Eye Meatloaf

Bushmills mashed potatoes, green beans & mushroom Marsala sauce – 20

Lamb Shank **GF**

Bushmills mashed potatoes & root vegetables, topped with braising au jus – 26

Beef Wellington*

8oz tenderloin with Dijon mustard & mushroom pate in a puff pastry, potato au gratin, shaved brussel sprouts with bacon & red wine sauce – 32

Short Rib

Parmesan & truffle oil mashed potatoes, julienne zucchini & squash, braising au jus –28

10oz Irish Striploin Steak* **GF**

Pub fries, creamy brandy peppercorn sauce – 26

12oz Irish Ribeye Steak* **GF**

Bushmills mashed potatoes, sautéed green beans & mushrooms – 30

From the Sea

Scallops* **GF**

Buerre blanc sauce, tri-color quinoa & broccolini – Mkt

Alaskan Salmon* **GF****

Jasmine rice & shaved brussel sprouts with bacon – 24

Blackened Cod **GF**

Pico de gallo, jasmine rice & green bean almondine – 20

Maries Pasta

Farfalle pasta, creamy white wine & paprika sauce, chicken, bacon, shrimp, green & red peppers, toasted baguette – 24

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Vegetarian

Irish Chickpea Curry **VV**

Mild Irish curry, chickpeas, red onion, red & green peppers, garlic toast – 18

Healthy Whole Bowl **GF VV**

Quinoa, spinach, arugula, steamed sweet potatoes & chickpeas, cabbage, cucumber, carrots, corn, grapevine tomatoes, sunflower seeds, basil, aged balsamic – 20

Mushroom & Spinach Gnocchi **V**

White wine sauce, mushrooms & spinach – 22

Flatbreads

Goat Cheese & Black Pudding – 15

Mushroom & Truffle oil – 14 **V**

Pepperoni – 14

Cheese – 12 **V**

Sides

Brussels & Bacon – 7

Broccolini – 6

Green Bean Almandine – 6

Jasmine Rice – 6

Champ Potatoes – 8

Potato Au Gratin – 10

Sweet Potato Fries – 6

Onion Rings – 6

Green Beans & Mushrooms 6

Root Vegetables 7

Mashed Potatoes – 6

Parmesan & Truffle Oil Mash – 8

Colcannon – 8

French Fries – 6

Tater Tots – 6

Side salad – 6

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Desserts

Molten Chocolate cake – 10
Ice Cream

Bread Pudding
Brioche, bacon bits, chocolate chips, caramel sauce, ice cream – 10

Balvenie Scotch Pie – 12
Ice cream

Crème Brulee **GF** – 10

Coffee & Tea

Dark roast – 3
Decaf – 3
Barry's Irish Tea – 3
Americano – 4
Cappuccino – 4.50
Latte – 4.50

Dessert Cocktails

Bushmills Irish Coffee
Bushmills, Lavazza coffee, brown sugar, whipped cream – 11

Irishman's Martini
Bushmills, Baileys, Kahlua, Shot of Lavazza espresso – 13

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