



AT THE BARGE - LUNCH MENU

HOMEMADE BREADS served with oils and herb butter	£4.5	DESSERTS	
SOUP OF THE DAY (see server)	£5	BAKED PLUMS	£6
PORTAVOGIE PRAWNS Napa slaw, chilli jam & garlic mayo	£8	chocolate mousse, blackberry puree, gingerbread ice-cream	
BLUE CHEESE & RED ONION TART rocket, fennel & pine nut salad	£7.5	STICKY TOFFEE PUDDING	£6
CHICKEN LIVER PARFAIT toast, tomato & red pepper relish	£7.5	toffee sauce, vanilla ice-cream	
CHICKEN & BACON CAESER SALAD cos lettuce, herb croutons, parmesan crisp	£10	SALTED CARAMEL PANNACOTTA	£6
6oz SIRLOIN STEAK mushroom, rocket & red onion salad, whiskey & pepper sauce, hand cut chips	£14	peanut crumb, ginger & lime sorbet	
BOXTY OF THE DAY smoked cod & Glenarm salmon, dill cream & seasonal vegetables.	£10	IRISH CHEESE SELECTION	£8
FERMANAGH BOXTY beetroot, spinach, sundried tomatoes, kale, goats cheese & hazelnut dressing	£10	plum chutney, crackers	
BEER BATTERED HAKE mushy peas, chips & tartare sauce	£10	DESSERT WINES/PORT	
PORK & LEEK SAUSAGES onion gravy and champ	£10	Aralda Moscato Passito	£5.5
		Piedmont, Italy - Gls (70ml)	
		Bosco del merlot Verduzzo Passito	£6.5
		Venice, Italy - Gls (70 ml)	
		Warres Vintage Port	£3.8
		Otima 10 Year Old Port	£4.5
		LIQUEUR COFFEES	£6
		Baileys	
		Royale	
		French	
		Irish	
		Calypso	
SIDES	£3.5		
Mash			
Champ			
Hand cut chips			
Garden salad			
Seasonal veg			

DINE AND DONATE

To support local charity Fields of Life , a £1 donation will be automatically added to your bill. If you would like to donate more or remove this donation, please ask your server. All donations are matched by Holohans.

Please note a discretionary charge of 10% will be added to bills for larger parties (6 or more).

We are unable to split bills for large tables.

To ensure a safe dining experience please alert staff to any food allergies. Our staff will do their best to advise you on your menu choice but unfortunately we cannot completely guarantee that any dish is completely free from allergens.