

Oyster Bar Menu

All oysters from Jamie at Haven Shellfish

- Ⓢ 6 Cold Rock Oysters **13.50**
-Teriyaki
-Shallot Vinaigrette

- Ⓢ Bloody Mary Rock Oyster Shots **15.50**

- 6 Hot Rock Oysters **15.50**
-Leek & Gruyere
-Courgette, Lime & Parmesan

Soups

- Ⓢ Homemade Soup of the Day **5.00**
Ⓢ Freshly made Seafood Chowder **8.00**

From the Sea

- Open Irish Prawn & Avocado Sandwich **16.00**
served on homemade brown bread
with marie rose sauce and mixed leaf salad

- Bulman Home Smoked Wild Irish Salmon Platter **19.50**
pickled cucumber (100g)

- Crispy Marinated Calamari Salad **12.00**
lime & chilli mayonnaise

- Fish and Chips **16.00**
beer battered crispy Haddock, minted pea puree,
chips and homemade tartar sauce

- Ⓢ Oysterhaven Mussels **12.00/19.00**
smoked bacon, spring cabbage, thyme & cream broth
(chips served with large portion)

From the Land

Chicken, Sunblushed Tomato & Basil Wrap 9.90
seasonal leaf salad

- Ⓢ Thai Green Curry
-Chicken 17.50
Ⓥ -Vegetarian 15.50
served with jasmine rice

Jamaican Jerk Chicken Caesar Salad 14.00
parmesan shavings, toasted crostini and pesto

- Ⓥ Pumpkin Gnocchi 17.00
with Cashel blue cheese and grilled asparagus

- Ⓢ Slow Cooked Stauntons Pork Ribs 16.00
house BBQ sauce, chips and leaf salad

Bulman Burger and Chips 14.50
extra toppings: 1.00 each
-Irish Cheddar Cheese
-Crispy Streaky Bacon
-Fried Egg

Childrens Portions

Fish and Chips 9.00
Chicken Goujons and Chips 8.00

Side Orders

- Ⓥ Ⓢ Truffle or Wasabi Mash 3.00
Ⓥ Ⓢ Organic Leaf Side Salad 3.50
Ⓥ Ⓢ Chips 3.00
Ⓥ Ⓢ Crunchy Green Vegetables 3.00
Ⓢ BBQ Dipping Sauce (contains pork) 2.00

Home-Made Desserts

Ⓢ Lime & Vanilla Crème Brûlée	6.20
vanilla ice cream	
Baked Passion Fruit Cheese Cake	6.20
raspberry coulis and raspberry sorbet	
Sticky Toffee Pudding	6.20
toffee sauce and vanilla ice cream	
Warm Chocolate Brownie	7.95
amaretto chocolate sauce and vanilla ice cream	
Ⓢ Irish Farmhouse Cheese Board	9.90
(Durrus, Milleens, Cashel Blue, Cooleeney, Gubbeen)	
artisanal crackers and homemade grape & cinnamon relish	

Tea & Coffee

Barry's Gold Blend Tea	2.35	Herbal Teas	2.60
Coffee	2.60	Espresso	2.45
Cappuccino / Latte	3.10	Hot Chocolate	3.35
Irish Coffee	7.00	Baileys Coffee	7.00
Tia Maria Coffee	7.00	French Coffee	7.10

White Wines

Les Oliviers Sauvignon Blanc, Languedoc	5.90
Les Roucas Chardonnay, France	5.90
Real Compania Verdejo, Spain	6.60
Lucci Pinot Grigio, Veneto Italy	6.80
Fortant Terroir de Collines Viognier, Pays d'Oc	8.00

Red Wines

Les Oliviers Merlot, Languedoc	5.90
Estivalia Cabernet Sauvignon, Chile	5.90
La Corte Rosso, Merlot/Corvina, Veneto Italy	6.20
Torrelongares Tempranillo, Cigales Spain	6.60

Rosé

Fortant de France, Merlot Rosé	7.50
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