

ALL DAY MENU

STARTERS

MUSSEL POT- Small €9.50/ Large €17

Cream & Garlic Steamed Mussels, Lemon, Crusty Bread (G/ 1a,5,7,9,10,12,14)

CHICKEN WINGS- €14.00

Spicy Coated Chicken Wings, Crunchy Celery Sticks, Blue Cheese Dip, Fries (G/ 3,6,9,12)

CHARCUTERIE BOARD- Small € 13 / Large €18

Artisan Cheese and Cold Cuts, Pickles, Relish, Bread Selection, Cracker, Grapes, Butter, Mix Leaf (G/ 1abc,4,7,9,10,12,14)

GAMBA PRAWNS (SHELL ON)- €14.50

Gambas, White Wine, Garlic, Chilli, Butter, Fresh Herbs, Ciabatta (1a,2,9,13)

SEAFOOD CHOWDER- €8.50

Creamy Fish Veloute, Chunky Fish Bits, Lemon, Homemade Brown Bread (G/ 1abc,4,7,9,10,12,14)

SANDWICHES

SCAMPI AND CRAYFISH ROLL- €11.50

Scampi & Crayfish Cocktail, Brioche Roll, Crispy Baby Gem, Homemade Pickles and Crisps (G/ 1a, 2,3,9,10,11,13)

THE CHEESY CHICK- €10.50

Fried Buttermilk Chicken, Cheese Drippings, Pickled Shallots, Korean Hot Sauce, Crisps (G/ 1a,3,9,13)

CARNE ASADA- €12

Juicy Flank Steak Strips, Multigrain Roll, Rocket Salad, Cheese, Mocho Verde, Crispy Onions and Crisps (G/ 1a,b,c,d,9,13)

ROASTED CAULIFLOWER PITA- €9.5

Cauliflower, Pita Bread, Date & Tahine Paste, Mint & Coriander Pesto and Crisps (G/ 1a,9)

*12.5% service charge will be applied to all tables of 6 or more.

DIETARY NOTES:

(GF) Can Be Made Gluten Friendly or Bread Replaced. (V) Vegetarian.

FOOD ALLERGENS LIST: 1 - Gluten (A: Wheat, B: Barley, C: Rye), 2 - Crustaceans, 3 - Eggs, 4 - Fish, 5 - Molluscs, 6 - Soybeans, 7 - Peanuts, 8 -

Nuts (A: Walnuts, B: Almonds, C: Hazelnuts, D: Pistachios), 9 - Milk, 10 - Celery, 11 - Mustard, 12 - Sesame Seeds, 13 - Sulphites, 14 - Lupin

MAINS

CATCH-22 STYLE FISH N' CHIPS- €18.50

BRÚ Beer Battered Fresh Cod Fillet, House Tartare, Minty Pea Purée, Lemon Wedge, Fries (G/ 1a,3,4,11)

HOUSE 100% IRISH BEEF BURGER- €16.00

Ground Irish Beef, Brioche Bun, Tomato, Pickles, Bacon, Cheese, Tomato Relish, Crunchy Lettuce, Fries (G/ 1a,3,9,11,13)

BUTTERMILK CHICKEN BREAST BURGER- €15

Fried Buttermilk Chicken Breast, Brioche Bun, Cheese, Rocket Salad, Tomato, Homemade Pickles, Spicy Mayo, Fries (G/ 1a,3,9,13)

HALLOUMI AND COURGETTE BURGER- €14

Courgette & Halloumi Paddy, Brioche Bun, Tomato, Homemade Pickles, Crunchy Lettuce, Fries (V / G/ 1a,3,9,13)

CATCH-22 GOLDEN SCAMPI- €20.50

Golden Tempura Battered Scampi, Harissa Mayo, Lemon Wedge, Fries (G/ 1a, 2, 3)

CATCH-22 SHELLFISH POT - €29.50

Clams, Mussels, Crab, Prawns, Shrimps, Crayfish, Rich Boulliabaise, Lemon, Crusty Ciabatta (G/ 1a, 2,4,5,10,13)

FRIED SEABASS FILLET- €19.50

Fried Seabass Fillet, Green Asparagus, Risotto, Parmesan, Confit Tomato (G/4,9,13)

LINGUINE ARABIATTA - €13.50

Linguine, Fresh Herbs, Chilli, Lemon, Olive Oil, Pine Nut Seeds (G/ 1a,4,8 pinenuts seeds,9,13) - ADD PRAWNS €6

BANGERS & MASH - €15.50

Venison Sausages, Creamy Mash, Crispy Onions, Veal Jus (1a,9,11)

OYSTER- €9 3pcs/ €18 6pcs/ €36 12pcs

Fresh Oysters, Lemon Red Wine Vinegar Shallots (G/ 1a, 5,13)

SIDES

SWEET POTATO FRIES €4.5

MIX LEAF SALAD €3.5 (1a,13)

BREADCRUMBED MOZARELLA STICKS WITH

SWEET CHILLI DIP €6.5 (1a,9)

ONION RINGS €4.50 (1a,3)

DESSERT

SALTED CARAMEL CHOCOLATE FONDANT €6.5

Vanilla Ice Cream, Red Fruit Purée & Fruits (G/ 1a, 8a,b,c,9)

PASSIONFRUIT CHEESE CAKE €6.5

Butter Biscuit Dough, Creamy Passionfruit cheese cream, Red Berries (1a,9)

MIXED ICE CREAM SELECTION €6 (8a,b,c,9)