

Bar

newcastle brown ale battered fish “n” chips
€€€
12

eastern buttermilk fried oysters
lemon and tartar sauce
€€€
9

“licked by the flames” tarte flambé
fromage blanc, bacon, onions, petite basil
€€€
10

wild arugula salad “speck” prosciutto
grapefruit, fennel and cucumber
€€€
11

hand cut steak tartare
aioli, cornichon and potato chips
€€€
8

local pacific calamari
mixed greens, remoulade
€€€
9

wings
drums & flats “buffalo style” celery
and blue cheese
€€€
10

the del’s aged cheddar burger
lettuce, tomatoes and spiced aioli fries
€€€
12

hanger steak & frites
€€€
15

plate of stealth french fries
€€€
5

desserts

milk chocolate crème brûlée
with raspberry truffle

€€€

roasted peach tart
with peach gelato
and peach gastrique
€€€

toasted coconut pudding
coco crème
€€€

strawberry short cake
vanilla chantilly
€€€

sour cream donuts
with cherry rhubarb jelly and coffee gelato
€€€

selection of house made ice cream and sorbets
€€€

desserts Six each