TO GRAZE

guacamole & nachos 4 | almonds 2 | fresh bread & E.V.O.O. 3.6 | olives 3.5 | padrón peppers 4.5

LAND TO GRILL

steak tacos (GF)	7.5
homemade meatballs	6.2
chicken skewer (GF) *with chimichurri*	7.4
scotch egg	7.5
korean pulled pork *in bao bun*	6.5
homemade lamb stew (GF)	6.4
vegan mac & cheese	5.9
homemade angus mini burger *salad – fries*	7.2
kilmurry chicken wings	5.9

SEAFOOD

salmon carpaccio (GF)	6.9
fresh oysters	MARKET
fish & chips *tartare sauce*	8
scottish squid tempura *lime – squid ink mayo*	6.4
beetroot marinaded gravlax salmon *lime crème fresh – cress gel – pickled cucumber*	7.2
king prawns (GF) *chilli – garlic*	7.5
cullen skink	7.3
fresh mussels (GF) *tomato – white wine – coconut*	6.2

VEG & SIDES

halloumi, watermelon & mint (GF)	6.5
sweet potato, feta, cress & chilli (GF)	6.5
olives (GF)	3.5
padrón peppers (GF)	4.5
bread & E.V.O.O.	3.6
kilmurry fries (GF) *very fine*	3.5
mixed leaves salad (GF)	3.2
sweet potato fries (GF) *chunky*	3.5

PLATTERS

scottish cheese board from George Mewes *oat cakes – quince jelly*	8/14.2*
mixed sharing board for 2	15
cured meat platter *pickled veg – fresh bread*	7.5/13*

KILMURRY SHARING DEAL

any 5 small plates from the list above & bottle of house wine for only 40

upgrade to sparking wine for 9

WE ONLY USE FRESH, LOCALLY SOURCED INGREDIENTS IN OUR MENU.
ALL OUR MEAT IS SUPPLIED BY CAMPBELL'S PRIME MEAT AND OUR FISH FROM BERNARD CORRIGAN.

(GF) gluten free *for two people to share

Please inform your server if you have any allergens we should know about. A full allergen sheet is available on request.

EST. 2017

KILMURRY & Co

RESTAURANT