



**THE HUNTSMAN**  
GASTROPUB & INN

# DINNER

## STARTERS

<p><b>HOMEMADE SOUP OF THE DAY</b> 7.10 served with our own wholemeal soda bread ⑨ ② ⑩ ⑭</p>	<p><b>HUNTSMAN CRISPY CHICKEN WINGS</b> 8.75/16.40 frank's hot sauce or huntsman bbq sauce, blue cheese dip ① ② ③ ④ ⑤ ⑨ ⑩ ⑭</p>
<p><b>ATLANTIC SEAFOOD &amp; POTATO CHOWDER</b> 10.95 served with our own wholemeal soda bread ⑨ ② ③ ⑩ ⑪ ⑭</p>	<p><b>SAUTEED GAMBAS &amp; CHORIZO</b> 14.20 red chilli, garlic, spinach, parsley, bruschetta ② ⑨ ⑪ ⑭</p>
<p><b>GOATS CHEESE SALAD</b> 9.95 mixed greens, beetroot, oranges, candied walnuts, pomegranate, white wine vinaigrette ② ④ ⑥ ⑨ ⑭</p>	<p><b>SHREDDED CONFIT DUCK</b> 10.95 five spice french toast, dukkah slaw, mango chilli sauce ① ② ④ ⑥ ⑨ ⑭</p>
<p><b>HUNTSMAN FRESH SEAFOOD FISHCAKE</b> 9.95 organic salmon, hake, smoked haddock, tartar sauce, lemon dressing, seasonal salad ① ② ③ ④ ⑨ ⑭</p>	

## MAINS

<b>MEAT</b>	<p><b>OVEN ROASTED SUPREME OF CHICKEN</b> 20.95 mushroom herb stuffing, bacon &amp; cheese croquette, creamed potato, parsnips, green beans, carrots and thyme gravy ① ② ⑨ ⑩ ⑭</p>	<b>FISH</b>	<p><b>ROAST ORGANIC SALMON</b> 26.25 Kelly's mussels, chorizo, fennel risotto, butternut squash, edamame, crispy kale ② ③ ⑤ ⑦ ⑩ ⑭</p>
	<p><b>HUNTSMAN CHICKEN GOUJONS</b> 19.25 lemon and pepper crumb, garlic aioli, house chips, seasonal salad ① ② ④ ⑨ ⑭</p>		<p><b>FRESH ATLANTIC SEAFOOD PIE</b> 21.95 hake, salmon, prawns, white wine infused cream sauce, potato crust, seasonal salad ② ③ ④ ⑩ ⑪ ⑭</p>
	<p><b>GRILLED PORK CHOP</b> 19.25 confit red cabbage, apples, creamed potatoes, cider jus ② ⑩ ⑭</p>		<p><b>CRAFT ALE BATTERED FISH AND CHIPS</b> 19.65 fresh fillet of today's catch, craft ale beer batter, tartar sauce, house chips, crushed peas ① ② ③ ④ ⑨ ⑭</p>
	<p><b>10oz HEREFORD STRIPLOIN STEAK</b> 37.20 <b>10oz DRY AGED ANGUS RIB EYE STEAK</b> 36.10 onion rings, mushrooms, confit shallot, house chips, garlic butter or peppercorn sauce ① ② ④ ⑨ ⑩ ⑭</p>		<p><b>MONKFISH &amp; PRAWNS KERALA CURRY</b> 26.80 fragrant basmati rice, spinach, broccoli, coconut, fresh naan bread ② ③ ④ ⑨ ⑩ ⑪</p>
	<p><b>ORGANIC BURREN BEEF BURGER</b> 19.25 pancetta, sliced beef tomato, cheddar cheese, special sauce, brioche bun, baby gem, house chips ① ② ④ ⑤ ⑨ ⑭</p>		
<b>VEGETARIAN</b>	<p><b>LENTIL CURRY</b> 15.95 Puy lentil, sweet potato, chickpeas, basmati rice, almond and sultana, cucumber raita, fresh naan bread ② ④ ⑥ ⑩</p>	<b>SIDES</b>	<p><b>MIXED LEAVES SALAD</b> ④ ⑭ 4.35 <b>HOUSE FRIES</b> ⑭ 4.95 <b>GARDEN VEGETABLES</b> ② 4.35 <b>CREAMED POTATO</b> ② ⑭ 4.95 <b>TRUFFLE &amp; PARMESAN FRIES</b> ② ⑭ 5.20</p>

- ① EGGS    ② MILK    ③ FISH    ④ MUSTARD    ⑤ SOYA
- ⑥ NUTS    ⑦ MOLLUSCS    ⑧ PEANUTS    ⑨ CEREALS CONTAINING GLUTEN
- ⑩ CELERY    ⑪ CRUSTACEANS    ⑫ SESAME SEEDS    ⑬ LUPIN    ⑭ SULPHUR DIOXIDE

— for tables of 6 or more, we are unable to split the bill —

Please ask your server for any allergens advice - all meats of Irish origin

