

Party menu

Homemade Soup of the Day with homemade brown bread. (1.7.9)

Oyster Tavern Seafood Chowder. (1.2.4.7.9.14)

Fresh Seafood Bake served with lemon cream and a herb crust. (1.2.3.4)

Steamed Mussels in white wine, garlic and cream with croutons. (1.2.12) GF

Breaded Deep Fried Brie with Cumberland sauce. (1.7)



Prime Irish Sirloin Steak with crispy onions served with garlic butter or pepper sauce or béarnaise sauce. (€4 supplement) (1.7.9)

Roast Supreme of Irish Chicken with black pudding, wilted spinach served with a roast red pepper cream. (12)

Baked Duo of Salmon and Hake with pak choi and a lemon and herb beurre blanc. (4.12)

Baked Seafood Pie topped with cheddar cheese. (1.4.14)

Wild Mushroom Risotto with parsley oil and parmesan crisps. (7)

Confit of Duck with braised red cabbage and orange sauce.



Assiette of Oyster Tavern Desserts.

Teas and Coffee.

Allergen Code: 1.Gluten. 2.Crustaceans. 3.Eggs. 4.Fish. 5.Peanuts. 6.Soybeans. 7.Milk. 8.Nuts. 9.Celery. 10.Mustard. 11.Seasame seeds. 12.Sulphites. 13.Lupin. 14.Molluscs.