

THE LAMPLIGHT'S FIRE & WINE MENU

SNACKS

Perello Olives	5.5	Grilled sourdough - Glenilen butter	5
Salted Almonds & Kikones	6.5	Boquerones	4.5

ARTISAN BOARDS

Cheese board 16.5
(Artisan Irish & Spanish cheese)

Meat board 17
(wild boar, venison, Bellota chorizo, salchichón & ham)

Mixed board 18
(Artisan Irish & Spanish cheese, wild boar, venison, Bellota chorizo)

SMALL PLATES

Lobster cocktail	9.5	Adill Island Organic Smoked Salmon	15.5
Avocado, Irish Whiskey Marie Rose Sauce (2,7,8,10,11)		Finnian's micro cress, grilled lemon, cream fresh (7,8,11)	
Smoked Chicken Soup	8.5	Grilled vegetable salad	12
Noodles, tarragon, bok choy, cream (1,7,8,10,11)		Basil pesto, pine nuts, smoked cherry tomatoes (8,10,11)	
Oak smoked duck wings	8.5	½ Smoked chicken	17
(3,6,8,10,11)		Caesar dressing, salad, garlic sourdough (1,4,7,8,10,11)	
Streamstown Bay Oysters	9	Seafood linguine	19
Seaweed & chilli oil (14)		clams, wild boar chorizo, smoked mackerel rose (1,2,4,3,7,8,11,14)	
Streamstown Bay Oyster & Shot of Smokey Mary	6	Loui's catch of the day	14
Smoked tomatoes, dry white port, tabasco (14)		wild mushroom broth, seaweed noodles (1,2,4,3,7,8,11,14)	
Smoked new season potato	6.5	Whole Connemara Lobster	36
Grilled corn, smoked pancetta, blue cheese dressing (3,7,8,10,11)		mash, bisque, smoked cherry tomatoes (1,2,7,8,11,14) - weekend special -	

DESSERT

Blackberry prosecco jelly	7.5
Thyme mascarpone, smoked Irish strawberries (7,8,12)	