

A L A C A R T E

T H E D R I F T W O O D

L I G H T B I T E S

FRESH SLIGO BAY
OYSTERS 10.00

5 fresh oysters on the half shell
served with pickled red onion on the
side

This is a raw product 1,3,7

FRESH ATLANTIC
SEAFOOD CHOWDER
6.95

homemade treacle brown bread
1,3,4,7,9*

PIT SMOKED BUFFALO
CHICKEN WINGS 8.95

young buck blue cheese sauce
3,7,9,10*

SMOKED GARLIC
BUTTER CRAB CLAWS
8.95

with toasted sourdough 1,2,7*

PULLED PORK NACHOS
9.95

slow smoked pulled pork with corn
tortilla chips, melted mozzarella,
guacamole, pico de gallo, sour cream
and jalapenos 7,9*

S A L A D S A N D B U R G E R S

SALMON TARTARE 8.95

chopped fresh raw salmon and
smoked salmon with chive, shallots,
cucumber, avocado, grilled lime and
parsnip crisp

contains raw salmon 4

MEZZE PLATE 14.95

selection of hummus, falafel, bulgar
wheat tabbouleh, grilled courgette, mixed
leaf salad, toasted sourdough. 1,11*

SMOKEHOUSE BURGER
15.95

grilled beef burger, bbq sauce,
smoked cheese, crispy onion, aioli,
lettuce, tomato, brioche bun, chunky
chips, 1,3,7,10,12*

JERK CHICKEN BURGER
14.95

grilled chicken breast marinated in
jerk seasoning, guacamole, rocket,
tomato, mango salsa, brioche bun,
chunky chips 1,3,7,10,12*

S I D E S

CHUNKY CHIP AND
AIOLI DIP 12* 3.50

SWEET POTATO FRIES
3.95

HALLOUMI FRIES 7*
6.95

GARDEN SALAD 3.95

GRILLED ASPARAGUS
3.95

TENDERSTEM BROCCOLI
3.95

EU ALLERGENS LISTED 1-14*

1. CEREALS CONTAINING GLUTEN
2. CRUSTACEANS 3. EGGS 4. FISH
5. PEANUTS 6. SOYBEANS 7. MILK
8. NUT 9. CELERY 10. MUSTARD
11. SESAME SEED 12. SULPHUR
DIOXIDE AND SULPHITES 13. LUPIN
14. MOLLUSCS

A L A C A R T E

M A I N S

10 OZ 20 DAY DRY
AGED RIBEYE STEAK
26.95

10oz ribeye, herb butter, grilled aparagus,
roast tomato, dauphinoise pototo
croquettes, pepper sauce 1,3,7,12*

CHICKEN PAILLARD
17.95

grilled basil chicken breast with ajvar
sauce, sweet potato wedges, tenderstem
broccoli and baby leaf salad with
parmesan shavings

COLD SEAFOOD PLATTER
30.95

half sligo bay lobster, crab claws, fresh
oysters, smoked salmon on wheaten
bread, marie rose sauce, smoked
mackerel, wakame salad, chunky chips
1,2,4,7,10,12,14*

SMOKED AND BRAISED
BEEF CHEEKS **18.95**

served with confit baby carrots, salt
baked potato with herb butter and jus
7,10,12*

SPICED MISO GLAZZED
SALMON **17.95**

vegetable egg fried rice, tenderstem
broccoli, teriyaki sauce and sesame
wakame salad 1,3,6,10,11,12*

DRIFTWOOD IPA BEER
BATTERED FRESH COD
15.95

chunky chips, mushy peas, tartar sauce,
lemon wedge 1,3,4,7,12*

PRAWN AND MONKFISH
GRATIN **16.95**

garlic butter, melted mozzarella and
gruyere, toasted sourdough, mixed
leaf salad 1,2,4,7*

FRESH WHOLE SLIGO
BAY LOBSTER **31.95**

garlic butter, mixed leaf salad,
chunky chips 2,7,12*

GO SURF AND TURF WITH
A HALF LOBSTER AND A
SMOKEHOUSE BURGER
31.95

BEETROOT BURGER
14.95

with halloumi, rocket, sriracha mayo,
toasted brioche bun, chunky chips
1,3,7,8,12*

SWEET POTATO
GNOCCHI **13.95**

in spiced red pepper and aubergine
sauce with broccoli, salad, toasted
sourdough and red pepper tapenade
vegan

D E S S E R T S

COOKIE DOUGH
SKILLET **6.95**

dulce de leche, vanilla ice cream
1,3,7*

FRESH PAVLOVA **6.95**

marscapone cream, fresh berries 3,7*

CINAMON SUGAR
CHURROS **6.95**

dulce de leche, vanilla ice cream
1,3,7*

NUTELLA GNOCCHI
7.95

caramel sauce, vanilla ice cream 1,3,7,8*

BELGIAN WAFFLES **6.95**

fruit compote, dulce de leche, vanilla
ice cream 1,3,7*

DRIFTWOOD CHEESE
BOARD **12.95**

selection of six Irish and continental
cheeses, caramelised fig, grapes and
gourmet crackers 1,3,5,6,7,11*