



OUR MENU

Don't forget to check our specials board!

Pre-Starters

Guinness Bread £3.50

Hearty, freshly-baked Guinness bread, made from scratch with rich Guinness. Served warm and paired with authentic Irish Butter.

Oysters 1 £3.00 3 £8.50 6 £16.50 9 £24.00

*Subject to availability

Fresh oysters presented on a bed of ice. Served with your choice of the following :

Tabasco and Fresh Lemon / Red Wine Mignonette / Harlot English Sparkling Wine & Caviar

Oyster Rockefeller £7.00

*Served As A Pair

Fresh, briny oysters topped with a rich mixture of sautéed shallots, baby spinach, and creamy Philadelphia cream cheese, finished with a crisp layer of Pecorino Romano and golden panko breadcrumbs. Baked to perfection for a decadent, savoury bite.

Starters & Small Plates

Calamari Bites £9.95

Tender cuts of squid, fried to golden perfection. Served with our homemade tartare sauce and a wedge of fresh lemon.

King Scallops £9.95

King Scallops - succulent and delicately seared to perfection. Offering an ocean-fresh flavour that is enhanced by a rich roe butter adding layers of umami.

Chicken Wings £9.95

*Vegan Option Available As Cauliflower Wings (£7.95)

Succulent crispy chicken wings accompanied with either buffalo, blue cheese or sriracha sauce. Served with stemmed celery.

Irish Seafood Chowder £8.95

A rich creamy broth brimming with an assortment of seafood treasures including mussels, fish and prawns. Served with warm toasted sourdough.

Whitebait £9.95

Delicately coated and lightly fried to golden perfection, our fresh whitebait is served with a zesty lemon wedge and a side of house-made garlic aioli. A perfect balance of crunch and ocean-fresh flavour, ideal for sharing or savouring solo.

Prawn & Sausage Skewers £10.95

Succulent prawns and Foster's Butchers sausages are grilled to perfection, tossed in a rich garlic butter and then skewered. Served with a smoky paprika aioli and Guinness bread.

Crab Croquettes £9.95

Fried to golden perfection, these delicate croquettes are filled with sweet lump crab meat, creamy béchamel, and a hint of Old Bay seasoning. Served with a zesty lemon aioli and a side of fresh herb salad for the perfect bite of crunch, cream, and coastal flavour.

Main Dishes

Cray Dog £15.95

Succulent, seasoned crayfish tails tossed in a zesty cajun remoulade, layered with crisp lettuce, juicy tomatoes, and pickled onions on a toasted brioche bun. Served with a side of channel cut fries or crispy boxty chips.

The Pale Burger £16.95

A juicy beef and pork patty, seasoned with traditional Irish spices then topped with cheese, crisp lettuce, heirloom tomato and fresh onion nestled in a bun. Served with coleslaw and your choice of either channel cut fries or crispy boxty chips

*vegan option available.

Irish Sausages & Colcannon £16.95

House created plump Irish style sausages, accompanied by creamy colcannon - a mash of potatoes, cabbage and green onion. Served with a luscious Guinness onion gravy.

Fillet Of Plaice £17.95

Perfectly pan-seared plaice, served with a bed of velvety crushed new potatoes and accompanied by tender, briny samphire and by a rich caper and butter sauce.

Fresh Fish Burger £16.95

Fresh, filleted white fish in a house-made crispy batter inside a soft bun with a melted cheese slice, crunchy iceberg lettuce and house tartare sauce. Served with either channel cut fries or crispy boxty chips.

*vegan option available.

Surf & Turf Burger £19.95

Our juicy beef and pork patty, seasoned with traditional Irish spices and topped with a full soft shell crab, cheese, crisp lettuce and fresh onion nestled in a soft bun. Served with coleslaw and your choice of either channel cut fries or crispy boxty chips.

Seafood & Chorizo Risotto £19.95

A perfect fusion of rich, coastal flavours and bold, smoky accents. The creamy, perfectly cooked risotto is studded with tender morsels of fresh seafood, paired beautifully with the spicy, savoury punch of chorizo. As a show stopping centrepiece, the dish is topped with a succulent, full shell-on prawn.

Mussels with Thyme, Bacon and Cider Cream Sauce £15.95

Fresh, succulent mussels simmered in a velvety sauce of smoky bacon, aromatic thyme, and crisp cider, enriched with a touch of cream. Served with warm, crusty Guinness bread to soak up every delicious drop. A comforting and indulgent seafood delight.

Crusted Salmon Bake £15.95

A delicate crusted salmon fillet roasted to perfection with our seasoning for a rich, comforting flavour, paired with new potatoes and accompanied by a leek and butter sauce.

Salmon Salad £15.95

Tender, grilled salmon nestled atop a bed of crisp mixed greens. This colourful medley includes sweet bell peppers, juicy tomatoes, crunchy celery, and both red and spring onions tossed in a tangy dijon dressing.

Sharers

Signature Seafood Boil

£74.95

Dive into Lincoln's first-ever authentic seafood boil, a feast like no other! A mouth-watering medley of juicy shrimp, tender crab legs, plump mussels, and smoky sausage, all boiled to perfection with sweet corn, baby potatoes, and our signature blend of Cajun spices. Tossed in rich, buttery garlic sauce and served steaming hot, this hands-on dining experience is perfect for seafood lovers craving bold, Southern-inspired flavours.

Get ready to crack, peel, and dip.

Pint Of Prawns

£14.95

A generous serving of succulent, chilled Atlantic prawns, presented in a pint glass. Accompanied by tangy homemade Marie Rose sauce, zesty lemon wedges, and warm, buttered Guinness bread. Perfect for dipping and savouring.

Sides

Boxty Chips £3.95

Upgrade with truffle dust for an extra £1.00

Channel Cut Fries £2.95

Upgrade with truffle dust for an extra £1.00

Colcannon £3.95

Upgrade with truffle dust for an extra £1.00

Beer Battered Onion Rings £3.95

Seasonal Vegetables £3.95

Sauces

All Side Sauces are £2.00

Desserts

Chantilly Chocolate Brownie (V)

£6.95

A luxurious Belgian chocolate truffle mousse nestled at the heart of this creation, featuring a luscious soft caramel center. This decadent mousse dome rests atop a rich, sticky brownie base, and is elegantly finished with a silky smooth chocolate ganache. Served with vanilla ice cream.

Feeling cheeky? Add a tipple of baileys to your brownie for only £1.00 extra.

Irish Fifteens

£6.95

A classic Northern Irish no-bake treat made with crushed biscuits, marshmallows, cherries, and condensed milk, rolled in coconut for a sweet, chewy bite. Served with the option vanilla ice cream or custard.

Raspberry Gin Cheesecake (V) (VG) (GF)

£6.95

A tropical mango and coconut mousse set atop a ginger crumb biscuit base. This luscious mousse is crowned with a glossy mango gel and garnished with a sprinkling of roasted coconut. Served with whipped vegan cream and a tangy raspberry coulis.

Stout Pudding (V)

£6.95

Rich and moist stout-infused sticky pudding, perfectly balanced with a deep, malty sweetness. Served with vanilla ice cream.

Selection Of Artisan Ice Cream & Sorbet (V)

One Scoop £1.50

Two Scoops £3.00

Three Scoops £4.50

Your choice of combination of vanilla, strawberry, chocolate and mint chocolate chip. Please see our specials board or ask your server for the Homemade Sorbet of the Week.

Coffees

Espresso

Single £3.00

Double £4.00

Americano

£3.25

The Pale Irish Coffee

£7.00