



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 Shallot Mignonette / Caviar & Herb Oil

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. For a wintery twist, upgrade to Bacon Wrapped Scallops for only £2.00 extra.

*Gluten Free Option Available

Octopus Deviled Eggs

£9.95

Baby octopus grilled with Irish herb deviled eggs with cranberry sauce & pickled onion.

*Gluten Free Option Available

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.

*Gluten Free Option Available

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.

*Gluten Free Option Available

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.

Cheesy Colcannon Croquettes

£9.95

Crisp, golden croquettes filled with traditional Irish Colcannon, creamy béchamel and a touch of Old Bay seasoning. Paired with lemon aioli and a fresh herb salad.

Main Dishes

Hake & Scalloped Potatoes

£17.95

Pan-seared hake fillet, tender and flaky, served atop a rich, creamy scalloped potato, accompanied by crisp samphire and drizzled with a zesty caper butter sauce. A perfectly balanced dish with fresh, coastal flavours. (GF)

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. (VG,GF/A)

Irish Sausages & Colcannon

£16.95

oyster butcher's sausages, accompanied by creamy colcannon - a mash of potatoes, cabbage and spring onion. Served with a luscious Guinness onion gravy and vegetables. (VG/A)

Seafood & Chorizo Risotto

£19.95

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. (GF)

Fresh Fish Burger

£16.95

Crispy battered white fish with cheese, tomato, lettuce and tartare in a soft bun, served with fries or boxty chips. (GF/A)

Surf & Turf Burger

£20.95

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.

Mussels with Thyme, Bacon and Cider Cream Sauce

£16.95

Tender mussels in a smoky bacon, thyme and cider cream sauce. Served with crusty Guinness bread or fries.

Crusted Salmon Fillet with Potato Pavé

£16.95

Pan-seared salmon topped with a golden herb crust, served with buttery layered potato pavé and finished with a smooth creamy leek and butter sauce infused with shallots. (GF)

Seafood Boil, Pie, Stew

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. (GF)

Irish Guinness Stew

£17.50

Slow-braised beef with root vegetables and herbs in a rich Guinness gravy, served alongside creamy potato dumplings.

Fish Pie

£17.50

A rich, creamy bake filled with tender chunks of smoked and fresh fish in a velvety sauce, topped with fluffy mashed potato, cheese and baked until golden. Classic comfort, straight from the coast.

Sides

Boxty Chips (VG, VE)

Upgrade with truffle dust for an extra £1.00

£3.95

Channel Cut Fries (VG/VE/GF)

Upgrade with truffle dust for an extra £1.00

£2.95

Colcannon (VG)

Upgrade with truffle dust for an extra £1.00

£3.95

Sliced Beer Battered Onion (VG)

£3.95

Sauces

All Side Sauces are £2.00

vg - vegetarian
vg/a - vegetarian option available

ve - vegan
gf - gluten free

gf/a - gluten free option available

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 toasted coconut. Served with whipped vegan cream and a tangy raspberry coulis. (VG/VE/GF)

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. (VG)

Coffees

Espresso

Single £3.00
Double £4.00

Americano

£3.25

The Pale Irish Coffee

£7.00