

Starters & Pub Fare

Soup O' The Day

Traditional Seasonal Recipes. Please ask your host about the days selection
Cup **6** • Bowl **8**

Pretz-Ale Bites

House Made Pretzel Balls served with Fourpenny Honey Grain Mustard **6**

Add: *Fourpenny Beer Cheese Sauce* **2**

Fourpenny Toast

House Made Spent Grain Bread served with Kerrygold Pure Irish Butter and a flight of spreadable toppings **8**

Artisanal Cheese Board

A selection of Fine Cheeses, Seasonal Fruit and Spent Grain Bread **14**

Meat & Cheese Board

A Selection of Cured Meats and Artisanal Cheeses accompanied by Pickled Vegetables, Grain Mustard and Spent Grain Bread **18**

Curry Roasted Cauliflower (Vegan)

A large Floret in a sauce of Yellow Curry & Coconut Yoghurt, served with Mango Ginger Chutney **11**

Fourpenny House Salad

Fresh Harvested Greens, Heirloom Tomatoes, Cucumber, Radishes, Carrots & Beets **8** **Add:** *Salmon* **10** • *Herbed Chicken Breast* **6**

Chips & Curry Sauce

Beer Dipped Fries with a side of Tikka Masala Curry Sauce **9**

Scotchos

'Scottish Nachos': Crisps (Potato Chips) with Banger (Sausage) Tomatoes, Onions, Beer Cheddar & Sour Cream **10**

Mains

Sautéed North Atlantic Salmon

Neeps & Tatties (Mash of Turnips and Potatoes), Roasted Root Vegetables, Seasonal Beurre Blanc 24

Fish & Chips

Fourpenny Ale Infused Golden Battered Sole, Beer Dipped Fries and House Made Coleslaw 16

Scotch Egg

A Soft Boiled Chicken Egg wrapped in Seasoned Pork Sausage & Bread Crumbs, with 'Neeps & Tatties', Roasted Root Vegetables & House Made Gravy 15

Bangers & Mash

British Style Pork Sausages, Neeps & Tatties, Roasted Root Vegetables, House Made Gravy 15

Crofters Pie

Rich Stout infused Stew with Tender cuts of Beef & Lamb, Potatoes & Root Vegetables. Topped with 'Neeps & Tatties & Melted Cheddar 15



Traditional Sunday Roast

Served Sundays from 1.30PM until 8PM

Head Chef David Chenelle presents hand selected meats of the highest quality, skillfully prepared and accompanied with traditional Scottish sides 26

Please ask your server about the days featured Roast



Additions

Beer Dipped Fries: Large 7 Small 4 • Side Salad: 5

Neeps & Tatties: 4 • Roasted Baby Root Vegetables: 5

Spent Grain Bread: 3 • House Made Crisps (Potato Chips) 4



Sunday Brunch



Served from 9AM until 1PM

'Brekkie'

2 Eggs any style, Irish Back Bacon, Banger (Pork Sausage), White Pudding (Irish Sausage), Grilled Tomato, Marble Potatoes, House Made Spent Grain Toast **15**

Eggs 'Penny-dict'

2 Poached Eggs & Irish Bacon atop our House Made Spent Grain Toast, Hollandaise Sauce, Marble Potatoes and Seasonal Berries **14** (Sub Bacon for Smoked Salmon **2**)

Omelettes

3 egg Omelette served with a side of Marble Potatoes and Seasonal Berries

Veggie Tomatoes, Onions, Mushrooms, Broccolini, Cheddar. **12**

A.B.C. Avocado, Bacon (Irish), Cheddar **14**

French Toast Bread Pudding

A Fourpenny House Favorite. Our House made 'Spent Grain Bread' in a Custard Base with Creme Anglaises, Whipped Cream and topped with a Scotch Whisky infused Maple Syrup **14**

Fourpenny Toast

Our House Made Spent Grain Bread, Toasted and served with Kerrygold Pure Irish Butter and a flight of spreadable toppings **8**

Coffee 3 • Bloody Mary 8 • Mimosa 4
Guinness (20oz.) 6 • Tullamore Dew (Irish Whiskey) 5
Pot of Tea (PG Tips, U.K.) 4