



by
Brian McManagle

1806

TO START

Freshly blended soup of the day. Sometimes rustic, sometimes smooth.

Freshly baked wheaten, Abernethy Butter

6

Chef's Award winning Seafood Chowder, chunky fish & juicy prawns, cream with a hint of vermouth, freshly baked wheaten, Abernethy dulce butter.

8.95

Classic Caesar Salad, Crisp Baby Gem Pecorino, Garlic & Thyme chicken, ceasar dressing, Bacon dust, Garlic chiabata.

7.95

Crisp Puff Pastry Tart, Filled with baby spinach & Irish chorizo, topped with fivemiletown Goats cheese & simply baked, Red onion & mustard leaf salad, balsamic.

8.95

Maurice Piper potato skins, tea smoked bacon, toonsbridge mozzarella & white cheddar, chefs garlic dressing, sundried tomato salad.

8.5

Glen valley chicken wings in a spicy bbq sauce, chefs secret dipping sauce, celery

7.95

Crock of strangford rope mussels steamed open with garlic, flat parsley, chardonnay & finished with cream, freshly baked wheaten

9 (Main 15.50)

Smoked mackerel pate, rolled in toasted porridge oats, Armagh apple & local cider chutney with saffron & honey, baby soda bread & sea herb oil, sea pursalane.

8.95

Crispy duck wontons, fresh chilli, garlic & coriander, peach & citrus salad, pomegranate & jim's Asian dipping sauce, toasted peanuts.

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MAINS

Fillets of seatrout, baked with a raspberry brown butter, warm fennel, salsa Verdi, basil leaves, shallot rings with lemon pepper, lemon pepper coated crispy shallots.

23.95

Alvorio risotto with wild garlic & soft spring herbs, succulent slow cooked Atlantic prawns, asparagus, mascarpone & pecarino cheese, wild garlic pesto, seaweed & parmesan crisp, Brighter gold lemon oil.

21.50

6oz 28-day dry aged Hereford sirloin steak, cheesy garlic bread, chive and mustard mayo, onion rings, triple cooked chips, pepper sauce.

19.50

Chefs home made Shorthorn burger, sesame sourdough bap, pickled gherkin and onion ring, thousand island dressing, triple cooked chips

16.50

All of our steaks are 28 day dry aged and sourced locally from Lisdergan Butchers, here in the town. Garlic & gubbeen cheese pressed potato terrine, cauliflower & truffle puree, sticky pearl onions with smoked bacon & rosemary, side order of your choice.

10oz sirloin	26.00
10oz ribeye	26.00
8oz fillet	27.50

Supreme of irish chicken marinated in chefs secret spices, curried parsnip puree, torched purple sprouting broccoli, beetroot crisps, curried dil

20.50

Roast saddle of Keenans monkfish, tea smoked bacon & lemon dust, new baby roasted potatoes In an anchovy & garlic butter, irish chorizo, new season York cabbage, chicken & tarragon cream with a hint of cider.

25

Rump of Donegal lamb, recommended pink, spring pea & wild garlic puree, cauliflower fritters, beef dripping cooked hassle back potatos, tomato jam & roasting jus.

23.50

SIDES/ SAUCES

Sides	Sides	Sauces
4	4	3.50
Triple Cooked Chips	Side Salad	Pepper
Garlic Potatoes	Napa Salad	Diane
Seasonal Vegetables	French Fried Onions	Garlic Butter
Creamed Mash	Sauteed Chestnut Mushrooms	
Champ		

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VEGETARIAN

STARTERS

Sweet chilli & mandarin halloumi sticks, steamed bao bun, mustard leaf salad, coriander & pineapple salsa.
7.95

Wild mushroom & baby spinach tartlet, gubbeen & spring herb crumb, red onion & balsamic salad.
7.95

MAINS

Maggie's vegetable burger, chick peas, quinoa, coriander, garlic, beetroot bap, three men in a trailer Irish smoked ketchup, onion ring, pickled gherkin.
16.50

Thai green curry of spring vegetables & pulses, oyster mushrooms, green herb salsa, black rice with Indonesian flavours.
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1806 CHEESE BOARD

Boyne Valley Bán

A pasteurised goats milk cheese made near the river Boyne, matured for two or more months, producing a cheese with a rustic appearance. Mild and creamy, fruity and nutty, but it's also a robust cheese with overtones of salt.

Young Buck

A mellow blue cheese, made with raw milk, from the Craigtantlet Hills. The complex nature of raw milk gives the cheese a "long" taste. With the sensation of white chocolate it will coat the tongue giving an array of flavours, from the piquant spicy blue flavour, when you get a bite of the blue, to the nutty/buttery flavours towards the rind.

Ballylisk Triple Rose

a decadent Triple Cream cheese called the Triple Rose, made in Ballylisk, Co. Armagh. After many months of fine-tuning, this single herd pasteurised white mould cheese with extra cream is something special. It has a full flavour balanced with salty, lemony undertones.

Shephard's Store

A hard Gouda style ewe's milk cheese made on the dairy farm of Jane and Louis Grubb near Cashel in Co. Tipperary Ireland using pasteurised milk. The cheese is matured to minimum 7-months giving the cheese a mellow, delicate sweetness with residual milkiness flavour. Served with Quince jelly, homemade digestive biscuit, Spring fruits & celery

10.50

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COCKTAIL MENU

Aperol Spritz 7.95

Aperol Topped With Prosecco & Soda, Served with Orange Slices

French Martini 8.95

Ketel One Vodka, Chambord, Pineapple Juice

Espresso Martini 8.95

Vanilla Vodka , Kahlua, chocolate bitters or Creme de Cacao, Espresso

Pornstar Martini 9.95

Vanilla Vodka , Passoa, Passion Fruit Puree, Pineapple Juice & Shot Prosecco.

Mojito 8.95

Bacardi, Mint, Lime, Sugar Syrup & Topped with Schweppes Soda

Rhuberry Bramble 9,95

Copeland Rhuberry Gin, Chambord, Lemon Juice & Summer Berries

Tell Me S'More 9.95

Bailey's, Vanilla Vodka, Chocolate Syrup, Sugar Syrup, Cream, served with Toasted Marshmallow

Whisky Sour 9.95

Bulleit Bourbon, Lemon Juice, Sugar Syrup, Egg White

Classic Cosmopolitan 9.95

Kettle One Vodka, Triple Sec, Cranberry Juice, Lime Juice

SloeBerry Fizz 9.95

Sloe Gin Soaked Berries, Chambord & Topped with Prosecco

Smoked Old Fashioned 9.95

Woodford Reserve Bourbon, Angostura Bitters, Sugar Syrup, Smoked with Applewood Chips

Goblet of Fire 7.95

A Hot Blend of Cinnamon Whiskey and Dark Rum, Finished with Flambeed Orange Zest

Long Island Iced Tea 8.95

Vodka, Gin, Rum, Tequila and Triple Sec topped with Lime and Coca Cola

White Russian 7.95

Vanilla Vodka, Kahlua topped with Cream and Milk

MOCKTAILS

Cool AF 4.95

Cucumber, Mint, Lemon, Sugar Syrup & Topped with Elderflower Tonic

Virgin Mojito 4.95

Mint, Lime, Sugar Syrup, Cranberry Juice & Ginger Ale

Candyfloss Mocktail 4.95

Cranberry, Lime Juice, Sugar Syrup & Served over Candyfloss & Orange

Popstar Martini 4.95

Pineapple Juice, Passion Fruit Puree, Lime Juice

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DRINKS

Draught

Guinness	4.25
Carlsberg	3.95
Harp	3.95
Smithwicks	4.25
Rockshore	3.95

Bottled beer

Heineken	3.95
Birra Moretti	3.95
Coors	3.65
Corona	3.95
Estrella Dam	4.65
Heineken 0%	2.95
Daura Damm Gluten free	4.65
Bevertown Gamma Ray	5.45
Bevertown Neck oil	5.45
Inishmacsaint IPA	5.95
Inishmacsaint Blonde	6.45
Peroni	4.15

Cider

Rockshore Cider 330ML	3.60
Magners Pt	4.40
Rekorderlig	4.95

Cooler / Hard Seltzer

Smirnoff Ice	3.95
West Coast Cooler Original	4.65
West Coast Cooler Rose	4.65
WKD Blue	3.85

Vodka

Smirnoff Vodka	3.65
Smirnoff Infusions	3.85
Ketel One 70cl	4.45
Ketel One Grapefruit & Rose	4.45
Belvedere Vodka	6.95

Gin

Gordons	3.65
Gordons Pink	3.65
Tanqueray	4.25
Tanqueray No Ten	5.55
Jawbox	4.45
Glendalough	4.85
Glendalough Rose	4.85
Monkey 47	7.65
Copeland Original	4.85
Copeland Rhuberry	4.45
Copeland Raspberry & Mint	4.45
Hendricks Original	4.85

Tequila

Jose Cuervo Gold	3.95
Jose Cuervo Silver	3.95
Patron Anejo	10.95
Patron Silver	10.95

Rum

Bacardi	3.65
Captain Morgan Dark	3.85
Captain Morgan Spiced	3.85
Malibu	2.95
Sailor Jerry	4.25
Mount Gay XO	8.95

Brandy

Hennessy VSOP	5.95
Hennessy XO	12.95
Hennessy Very Special	5.45

Irish Blend Whiskey

Bush	3.65
Powers	3.85
Jameson	3.85
Jameson Black Barrell	5.55
Jameson Cask Mate IPA	4.65
Jameson Cask Mate Stout	4.65
Roe & Co	4.85

Pot Stills

Red Breast 12	5.65
Method & Madness Pot Still	7.65
Powers 3 Swallow	4.45
Spot Green	7.25
Spot Yellow	10.25
Spot Red	15.25

Irish Malt

Bush 10	4.85
Bush 16	9.85
Method & Madness Single Grain	5.95
Method & Madness Single Malt	10.95

Scotch

McCallan	6.85
Jonnie Walker Black	4.85
Lagavulin	10.25
Chivas Regal	4.95
Glenfiddich	6.05

Bourbon

Jack Daniels	3.85
Jim Beam	3.85
Makers Mark	4.65
Bulleit Bourbon	4.85
Woodford Reserve	4.85

Port

Taylors Fine Tawny 75CL	3.95
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DESSERTS

Rich chocolate fondant, glass caramel tuile, peanut butter ice cream, chocolate sauce.

6.5

Zesty lemon tartlet, Italian meringue, pistachio, raspberry sorbet.

6.5

Crème brulee, Alomond shortbread

6.5

Caramel chocolate cheesecake, chocolate digestive,
mascarpone ice cream, macerated strawberries with thai basil

6.5

Pornstar panacotta, passionfruit jelly, champagne sorbet, white chocolate snow.

7.5

KIDS MENU

Sausages & Fries	6.5
Cheesy Pasta	6.5
Beef Burger	6.5
Popcorn Chicken & Chips	6.5
Kids Ice-Cream & Sauce	2.5

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WINE LIST

WHITE WINE BTL/GLASS

Polero Sauvignon Blanc 18.95 / 5.45

Intense and expressive to the nose, with fruity aromas & a hint of wildflowers.

Villa Mura Pinot Grigio 20.95 / 5.95

Light, fresh and beautifully aromatic, hints of green apple and peaches, with just a touch of spice.

Ropiteau 'Les Plants Noble' Chardonnay 20.95 / 5.95

Complex aromas of citrus and exotic fruits, as well as toasted nuts. Rich, yet fresh with a softness and lingering fruitiness.

Stony Bank Sauvignon 25.95

Aromas of lemon zest, grapefruit, elderflower and passionfruit. Ripe tropical flavours, with a lively minerality and a crisp finish.

Picpoul de Pinet 27.95

Fragrant aromas of pear and white flowers leap enticingly from the glass, leaving a palate that is crisp and lively. Chef recommends this with shellfish, creamy seafood dishes and/or chicken dishes.

Sand Boy Albarino 29.95

Freshly cut grass and citrus fruits lead on the nose. A touch of spice and a luscious acidity with ripe, juicy stone fruit to add character.

Joseph Drounin Chablis 34.95

Aromas of citrus (lemon) fern, with a gentle salty sensation. Pleasantly floral, with a long aftertaste.

Pico Maccarino Gavi de Gavi 38.95

Sleek & complex aromas on the nose, reminiscent of fennel and fresh cut grass. Medium bodied with a slight spiciness. Chef recommends with chicken, meaty fish (seatrout) or prawn dishes.

Joseph Drounin Mersault 94.95

Beautiful golden colour, with an aromatic palate; honey, linden flower, hazelnut butter and hints of chamomile & hawthorn. A silky round bodied wine, with a long after taste with flavours of yellow plum & gingerbread.

RED WINE BTL/GLASS

Polero Merlot 18.95 / 5.45

Well defined varietal aroma of red ripe fruit, with hints of plum & blackcurrant.

Ropiteau 'Les Plants Noble' Pinot Noir 20.95 / 5.95

Warm red fruits interwoven with vanilla, coconut & cool peach. Light with warm black cherry & liquorice notes.

Cigar Box Old Vibe Malbec 23.95 / 6.45

Aromas of ripe plum & violets, along with subtle hints of vanilla. An intense and meaty rich flavour, with a soft silky finish.

Tempus Two Silver Series Shiraz 23.95 / 6.45

Sweet plum & jammy fruits, with lingering vanilla and cedar spice. Notes of white pepper add to this medium bodied wine with a soft finish.

Vega Douro Tinto 24.95

Typical Douro bouquet, with an intense spicy, dark and red fruit aroma. Full bodied, sooth with a great freshness & character.

Domaine du Grapillion d'Or Merlot 1806 27.95

Lively and fruity merlot, with oodles of ripe cassis fruit and an edge of cedar & fresh red fruit. Chef recommends with lamb dishes, and the monkfish due to the Spanish hues.

Chocolate Box Cabernet Sauvignon 28.95 / 7.95

Beautiful ripe cassis fruit, lifted by hints of minty chocolate and finished in silky oak.

Chocolate Box Shiraz 28.95

Rich blackberries interwoven with sweet vanilla oak and dark chocolate, a full bodied and well-rounded wine.

Paco Garcia Rioja 32.95

Round balanced fresh tasting, with ripe peach, cherry, mint and chocolate hints. Intertwined to create an intense aromatic full-bodied palate.

Finca Sopenia Malbec 36.95

Smooth, powerful and ultimately massively satisfying. 12 months in french oak allows the dark fruits to take on secondary flavours giving generous texture and seductive tannins. Chef recommends with red meat dishes.

Sartori Aramone Della Valpolicella Doc 64.95

Complex aromas revealed by the tones of ripe cherry and currant into which light shades of chocolate and tobacco spices are harmoniously intertwined.

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WINE LIST

SPARKLING / CHAMPAGNE

Freixenet Prosecco

As distinctive as is delicious, with lively effervescence of ripe lemon, hints of green apple & grapefruit flavours.

200ml 7.95

700ml 25.95

I Heart Prosecco

Bubbly, elegant and fruity, with sweet peachy and apple flavours.

700ml 19.95

Pol Roger Brut Reserve NV

A beautiful golden straw-coloured hue, with abundance of fine bubbles. Flavours of cooked fruit, mingle with the fragrances of beeswax and acacia honey.

750ml 94.95

Veuve Clicquot Brut NV

A reconciliation of two opposing factors, strength & silkiness, held together with the perfect balance of aromatic intensity and freshness.

750 ml 109.95

1.5L 199.95

Veuve Clicquot Brut NV Rose

Expressive aromas of strawberry and very ripe wild strawberries. A full bodied, structured vinous palate which stays fresh.

750ml 159.95

Moet & Chandon NV

A vibrant intensity of green apple and citrus fruits, with a freshness of mineral nuances and white flowers.

750ml 109.95

ROSÉ WINE

Sartori Pinot Grigio Blush

Italy

18.95/5.45

Louison Provence Rose

France

24.95