



Oedipus Gaia

India Pale Ale | 7%

Galway Bay of Foam and Fury

India Pale Ale | 8.5%

Over 18s only

Smoked Halibut Salad

Ingredients

- 3 bunches of red lettuce
- 200g of sliced smoked halibut
- A small jar of green olives
- 4tbsp olive oil
- 2 lemons cut into wedges
- 2 eggs
- A small bunch of chives
- Salt and pepper
- Toasted bread

Method

Place the eggs in cold water with a pinch of salt. Bring the water to the boil and cook for 7 minutes until done. Rinse the eggs immediately under cold water, and then peel their shells off.

Take a flat dish and spread out the lettuce leaves. Coat them in the olive oil and lemon juice and then divide the halibut slices out over the leaves with the olives and lemon wedges in between each slice.

Finally, roughly chop the chives and sprinkle over the top of the salad. Season with pepper and serve with warm toast.

