

‘Local food with Imagination’

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Prawn Cocktail Marie Rose €19
Garden lettuce, heirloom tomato
Lemon Verbena, baguette crisp
(* a supplement of €5 applies for our inclusive dinner experience)

Loch Measc Gin-Cured Organic Salmon €15
Gin and Tonic jelly, Goatsbridge trout caviar
Cucumber sorbet, horseradish, dill

Cream of Pumpkin Soup €10
Pumpkin and Cashel Blue Ravioli
Pumpkin oil

Whipped St Tola Goats Cheese €15
Garden Beetroot, Candied Walnuts, Winter Cress

Confit Andarl Farm Pork Belly €15
Pork Scratchings,
Grilled Romaine, Daikon Radish,
Red wine Shallot dressing

Wild Game Terrine €19
Winter berry chutney,
Celery remoulade,
Toasted brioche

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Our Friends in Food

Kellys of Newport - Mayo
The McHale Brothers – Mayo
Mary’s Fish - Galway
Ballyhoura Mushrooms – Limerick
Andarl Farm – Mayo
Cuinneog Farmhouse – Mayo
Achill Island Sea Salt - Mayo
Gourmet Game - Clare
Velvet Cloud - Mayo
St Tola Goats Cheese – Clare

ALL OUR SEA VEGETABLES AND SEaweEDS
ARE PICKED BY OUR CHEFS,
ON OLD HEAD, LOUISBURGH, CO MAYO

All Beef, Lamb, Pork and Poultry are 100% Irish
Our Dishes may contain traces of Allergens

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Pan-Roast Hake €32
Bouillabaisse, Fennel
Sauce Rouille, Baguette Crisp

Wild Turbot on the Bone €42
Sauce Veronique
Chicken Skin Crisp
Pomme Purée

Celeriac Fondant €27
Smoked celeriac pure
Celeriac crisp
Brussel sprout, hazelnut, cranberries

Risotto ‘Duxelle’ €27
Wild mushroom
Cep and Sea Truffle powder
Mushroom Ketchup

Roast Chicken, Mash and Gravy €32
Pasture Reared Leg
Garden Herb Stuffing
Chicken Hot Pot
Buttery mash and rich gravy

Venison ‘Wellington’ €42
Hunter’s Pie
Mushroom Purée
Red Wine Sauce

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Chocolate and Clementine Torte €12
Cinnamon mascarpone

Mrs Tollman’s Rice Pudding €12
Caramelised Nuts, Salted caramel

Crumble €12
Bramley Apple, Almond Tuile,
Anglaise Sauce

Ice Cream Sundae €12
Vanilla Fudge, Chocolate Brownie, Chocolate Sauce

Irish Farmhouse Cheese €15
Malted Sourdough, Apple Jelly