

02/03/22

Coquilles St Jacques €21

Garden chive duchess potato
Mushroom purée, Aran Island Parmesan
(* 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

Lobster Bisque €15

Sauce Rouille, Fried Bread

Whipped St Tola Goats Cheese €15 

Heirloom tomato confit, estate microcress, grilled sour dough

Kelly's of Newport White Pudding Scotch Egg €15

Red Pepper sauce, grilled chorizo, watercress

Rabbit and Wild Garlic Terrine €19

Celeriac Remoulade, House Chutney, Toasted Brioche
(* a supplement of €5 applies for our inclusive dinner experience)

 denotes a recipe by our founder and president Mrs. Tollman

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

02/03/22


Organic Salmon 'En Crouté' €32

Petit pois a la Francaise
Garden Pea and mint soup

Wild Turbot on the Bone €42

Pomme purée
Sauce Veronique
Crisp Chicken Skin
(* a supplement of €10 applies for our inclusive dinner experience)

Garden Vegetable Moussaka €27 (vegan)

Ragout of vegetables
Vegan bechamel
Lentil Bolognaise
Green Goddess Dressing 

Veal Schnitzel 'Holstein' €32

Foraged mushrooms, anchovy and caper butter, fried egg,
Aran Island parmesan

Prime Irish Beef Fillet €42

Café de Paris Mash
Roast Red Onion
Bearnaise Sauce
(* a supplement of €10 applies for our inclusive dinner experience)

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Chocolate Dessert of the Season €12

Baked Alaska €12

Vanilla, Meringue, Sponge, Brandy

Rhubarb and Custard Trifle €12

Sherry-soaked sponge
Pistachio and pink peppercorn
Custard and Chantilly Cream

Irish Farmhouse Cheese €15

House chutney, Achill Island Sea Salt Water Biscuits