

Starters

Smoked Salmon 8.90
Burren Smokehouse smoked Salmon
ratte potato, little gem, fennel mayonnaise

Liscannor Crab Claws 9.50
poached crab claws,
garlic & chilli butter sauce

Velouté of smoked Haddock 8.50
potato & leeks, crisp duck egg

Endive and Roquefort Salad 8.50
pear, walnut, mustard dressing

Veal Tongue
thinly sliced veal tongue, spiced aubergine and
tomato caponata, greek yoghurt & cress 7.90

Black pudding & foie gras Terrine 9.50
granny smith purée, apple & celery
& extra virgin olive oil

Mains

Fish of the Day

See specials display for price & availability

Marinated Lamb Neck Fillet 18.50
*ajo blanco, buttered greens, black olives
capers, parsley & garlic*

Grilled Hereford Rib Eye Steak 23.90
*baked roscoff onions, onion purée
roasted garlic and onion butter*

Fish and Chips 15.50
*panée fillet seasonal white fish, pan-fried
in olive oil & butter, sauce gribiche,
twice cooked chips*

Wild Silver Hake 22.90
*green beans, provençale, plum tomato,
tapenade velouté*

Blanquette of Pork Cheek 18.50
wild mushroom, broad beans & tarragon

Wild Mushroom Pissladière 14.50
*sautéed wild mushrooms, parmesan
young spinach and truffle oil*

Side Orders Creamed Potato – Chips –
Green beans 3.50
each

Green Salad 4.50

All food is cooked to order. Please allow 20-25 minutes for well done steaks. Please note we do not split bills.

Desserts

Apple & Blueberry Crumble Whipped cream or ice-cream	7.00
Vanilla Crème Brûlée Hazelnut sablé	6.00
Ice-Cream Vanilla, chocolate & praline	6.00
Eton Mess Meringue, strawberries, whipped cream, praline	6.00
Selection of Irish Cheeses	9.50
Dessert Specials Daily See specials display	
Tea	2.20
Coffee	2.50
Cappuccino	2.90
Espresso	2.20
Tisanes – peppermint, camomile, White tea, green tea	2.50
Irish, French, Baileys, Calypso, Wild Honey coffee	5.90

Coffee Ethics



Our coffees are certified Fairtrade, organic and Rainforest Alliance so your coffee does its bit to support people and the planet.

Suppliers - We use locally sourced and organic ingredients where possible.

Jack Kelly Butcher

Garrihy's Seafood

Celtic Salads

La Rousse Foods

Pallas Foods

Malbay Shellfish

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Bia na Rí, St Tola Clancy Lewis Fruit & Veg
Paddy Clarke, salads Odaios Foods
Ronan O'Flaherty, Organic Eggs

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