



## Sample Menu



### Starters

<b>Soup of the day</b>	4.50
<b>Wild Honey Seafood chowder</b>	6.50
<b>Liscannor Crab Claws</b> Sautéed crab claws, garlic & chilli butter sauce	9.50
<b>Caesar Salad</b> Little gems lettuce, Wild Honey Caesar dressing, Croutons	6.90
<b>St Tola Organic Goats Cheese</b> Organic goats cheese, roasted beetroot, roquette beetroot dressing, walnut cream	7.90
<b>Bruschetta of Organic Smoked Salmon</b> Flash fried smoked salmon, wilted spinach, Wild rocket, spring onion & crème fraiche	9.50
<b>Risotto of Wild Mushroom &amp; Broad Beans</b> Mushroom, broad beans, Ballyvaughan summer truffles	7.90
<b>Crab &amp; Smoked Salmon Salad</b> White crab meat, smoked salmon, organic lettuce red onion, light lemon dressing ( <i>can be ordered as main course</i> )	12.50 15.50

### Mains

<b>Wild Honey Homemade Angus Burger</b> Grilled homemade burger in a bap with lettuce, red onion, mayo & chips - Add blue or swiss cheese or bacon 0.50c	12.90
<b>Fish and Chips</b> Panéed fillet of cod, pan-fried in olive oil & butter, sauce gribiche, twice cooked chips	13.95
<b>Fish of the Day</b> See specials display for price & availability	
<b>Grilled Hereford Rib Eye Steak and Chips</b> Glazed marinated field mushrooms, Cashel blue cheese, onion marmalade	22.50
<b>Organic Salmon</b> French style garden peas, pink grapefruit, creamed potato	16.90
<b>Roast Stuffed Leg of Organic Chicken</b> chicken leg filled with wild mushroom, tarragon, foie gras with green beans & red onion, tarragon velouté	15.50
<b>Penne &amp; Smoked Salmon</b> penne, smoked salmon, cos, olive oil & tomato fondue	12.50



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**Side Orders** - Creamed Potatoes – Chips – Green Beans 3.50 each Green Salad 4.00

### Desserts

**Apple & Blueberry Crumble** 7.00  
whipped cream or ice-cream

**Panna Cotta** 6.00  
Plum Compote

**Movenpick Ice-Cream** 6.00  
vanilla, chocolate chip, praline

**Vanilla Crème Brûlée** 6.00  
hazelnut sablé

**Eton Mess** 6.00  
meringue, red berries, whipped cream  
& praline

### Dessert specials daily

**Tea** 2.00

**Coffee** 2.00

**Herbal Teas** 2.50

**Irish, French, Baileys & Calypso coffee** 5.50

### Selection of Liqueurs available

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

- Pallas Foods
- Celtic Salads
- Garrihy's Seafoods
- Burren Smokehouse
- Bia na RÍ, Cheeses
- Foley's Fruit & Vegetables
- Clancy Lewis Fruit Ltd.
- Vanilla Venture

See our wine list for a selection of wines to compliment your food choices.  
House Wines available by the glass.



## Sample Menu



No service charge included

Unfortunately we are unable to offer split bills.