

À LA CARTE

Starters

Home Soup of the day € 6.50

New England Clam Chowder € 7.95

Beetroot cured Salmon, dukkah, cucumber, dill yogurt € 8.75

Coconut crusted Tiger prawns, mango, chilli & coriander € 9.95

Kelly Mussels, wild garlic cream, crusty bread € 9.75

House smoked Pork tenderloin, apple, blackcurrant & vodka puree € 7.95

Beef cheek croquette, dill, cauliflower, wasabi € 9.50

Galway goats cheese duo - sundried tomato mousse, nut crusted bonbon, micro greens € 8.25

Spiced Cauliflower tempura, sweet beetroot puree, salad bouchee € 6.75

House breads, dips & olives € 3.95

Mains

10oz Prime Irish Sirloin steak, onion rings, mushrooms & house fries, peppercorn sauce € 24.95

Grilled 6oz Fillet steak, warm beef cheek terrine, crispy onions, horseradish cream € 27.95

Braised 6-hour Lamb shoulder, wild garlic & pea risotto, shallot, parsley € 23.95

Classic Half Duck, warm potato salad, orange, pomegranate € 26.95

Marinated Chicken supreme, asian inspired brown rice, pak choi, courgette, carrot € 22.95

Monkfish fillet, crispy parma ham, buttered spinach, red pepper emulsion € 25.95

Pan-fried Sea trout, kale, cranberry, almond, beetroot sauce € 24.95

Tempura fish of the evening, house fries, caper aioli € 17.95

Roast butternut & chickpea Tagine, spiced pearl cous cous & flaked almond € 17.95

Mezze - *All boards are served with a selection of house breads and our homemade chutneys

Mixed Meat & Cheese Board – smoked duck, gubbeen chorizo, parma ham, € 16.95

cashel blue, brie, smoked gubbeen

Veggie tapas – house hummus, cashew nut butter, roasted vegetables, falafel, € 14.95

mixed olives

Sides

French fries € 3.95 Steamed vegetables € 3.95

Garden Salad € 3.95 Sweet potato fries € 4.95