



Welcome. We hope you enjoy dining with us, and we hope we leave a lasting impression. Our goal is simple, a good meal, good company and a good time, using the best of local ingredients, paired with some lovely wines, beers and spirits. With our Chef Tomás and his team steering the kitchen and Anthony and his team running the floor we hope you have an enjoyable experience with us today.

If there is anything we can assist with, please do not hesitate to ask.

Starters and small bites to share:

Cannellini bean bruschetta, tomato, kalamata olives, red pepper (v)	€11.90
Atlantic mussels in cider, shallots, lemon, thyme with garlic baguette (1*,3,7,12)	€12.50
Beetroot risotto, St. Tola's cheese, toasted walnuts (7*, 8*)	€12.50
Monkfish tempura, ginger & coriander emulsion, chili & lime dip (3*, 4, 6, 10*, 12, 14)	€13.50
Crab salad in pea soup, lemon and lime crème fraîche (2, 7)	€13.90

Main courses:

Neil Hawes 35-day-aged Burren beef chargrilled 8oz filet steak, Crozier cheese duxelles, potato fondant, spinach, onion puree (7, 12)	€33.00
Burren gold and bacon cheeseburger, double Burren beef patties, gem lettuce, tomato, pickle, onion jam, beef dripping fries (1,3,7*,10)	€18.90
Curried quinoa, roast cauliflower, fennel, sweet potato, spinach, raisins, toasted almond (8*, v)	€19.00
Add coconut chicken skewers	€4.00
Pan fried turbot, gruyere turnip gratin, pink fir potato, swiss chard, parsley butter (4,7)	€26.90
Lamb shoulder, fennel, creamed celeriac, carrot, apple puree (7,9,12)	€25.00
Dublin bay prawns, mussels, clams, haddock, salmon, potato, carrot, celery poached in an aromatic cream broth (1*, 2*, 4, 7, 9, 12,14)	€28.00

Extra sides:

Beef dripping chips	€4.50
Plain chips	€4.50
Seasonal vegetables	€4.50
Mixed salad	€4.50
Crushed Potatoes	€4.50
Stone baked garlic baguette	€4.50

Allergens:

1 = Gluten	2 = Crustacean	3 = Eggs	4 = Fish	5 = Peanuts
6 = Soyabeans	7 = Milk	8 = Nuts	9 = Celery	10 = Mustard
11 = Sesame seeds	12 = Sulphites	13 = Lupin	14 = Molluscs	v = Vegan

* Allergen can be omitted. Please ask your server to modify your order.

Desserts:

Warm apple pie, vanilla custard, cinnamon ice cream (1,3,7,8)	€9.00
Chocolate pot with blood orange compote, baked custard (3,7)	€9.00
Caramelized pineapple, passion fruit, coconut sorbet (v)	€9.00
Anam coffee affogato, sea salted caramel, vanilla ice-cream, with chocolate and hazelnut biscotti (1,3,7,8*)	€9.00

Irish cheese board served with accompaniments: (1*,7,8*) €14.00

Durrus – Cork, cow’s milk, semi soft, acidic, buttery, full bodied, grassy aroma

Cratloe Hills – Clare, pasteurized sheep’s milk, hard cheese creamy smooth, sweet

Cashel Crozier blue – Tipperary, sheep's milk, soft cheese, creamy, smooth, full bodied

Mileens – Cork, pasteurized cow’s milk, semi soft, floral, herbaceous, umami and sweet, earthy aroma

Dessert wine, port and digestives:

Port Late Bottle Vintage 2012, Quinta Seara d’Ordens, Duoro (Portugal), 19.5% abv	€7.50gl
Sauternes, Brumes de La Tour Blanche, Bordeaux (France), 13.5% abv	€7.50gl
Sambuca, 40% abv	€5.50
Drambuie, 40% abv	€6.50
Remy Martin Cognac, VSOP, 40% abv	€8.00
Crème De Menthe, 40% abv	€5.50
Irish Coffee (Calypso / Baileys / French / Amaretto)	€8.90

We love to support local, but even more so because it’s also the best quality produce available:

Hawes Butcher, Lisdoonvarna.	CS Fish, Kilrush.
Burren Smoke House, Lisdoonvarna.	Clare Jam, Doolin.
Mick Johnson dairy, Lisdoonvarna.	Anam Coffee, Kilfenora.
Richardson’s fruit and veg, Limerick.	St. Tolas Cheese, Inagh.
Red Bank Food Company, Kinvara.	Celtic Salads, Bell Harbour.
Burren Gold Cheese, Ballyvaughan.	JJ Corry Whiskey’s, Kilrush.
Western Herd Brewing Company, Kilmaley.	

Gratuity:

For groups of 8 or more, gratuity of 10% is automatically added. For all other bookings, gratuity is at your discretion and much appreciated.

Prosecco & Champagne

Prosecco Spumante, Bortolotti, Treviso (Italy), 12.5% abv. €7.50gl / €37.00
Spumante is a full sparkling wine with bubbles reminiscent of Champagne. Coming from the heartland of the prosecco region, it is full bodied, aromatic with a persistent floral character.

Champagne Reserve Brut, Castelnau, Reims (France) 12.5% abv €90.00
Aged beautifully has created complex aromatics, rich body and depth of flavour. A high proportion of chardonnay in this traditional Champagne blend, enhances the freshness and length.

Champagne Brut, Moet & Chandon, Epernay (France) 12%abv. €100.00
Vibrant, generous and alluring, traditional Champagne distinguished by a bright fruitiness, with notes of green apple and white flowers. A palate of white fleshed fruits and citrus

White Wine

Pinot Grigio, Ara Della Valle, Veneto (Italy), 12.5% abv. €7.00gl / €25.00
A fruity pinot grigio with good body, tat familiar roasted hazelnut and royal gala apple flavour.

Verdejo (Organic), Gorgorito, Reuda, (Spain) 13% abv. €29.00
Very fresh and clean with a crisp acidity on the palate, fresh aromas of grass and gooseberries.

Fontareche Viognier, Languedoc, (France). 12.5% abv €29.00
Pale gold in colour with a perfumed bouquet of hawthorn, lychee and apricot and a flavour that develops on the palate into a heady mix of peaches, apricots and scents of wild flowers.

Sauvignon Blanc, Cuna del Sol, Central V. (Chile) 13% abv €6.80gl /€24.0
Aromas of summer hedgerows and freshly cut grass, lead on a palate of crisp red apples and lemon juice.

Gruner Veltliner (Organic), Vision by Huber, Niederösterreich (Austria), 12% abv. €36.00
Creamy freshness of green pear on the nose with a hint of lemon peel. The body is light but zesty, easy but bright, fruit-driven, peppery

Chablis, Domaine des Malandes, Bourgogne (France), 12.5% abv €42.00
A rounded wine with a hint of crisp apples and plenty of attractive acidity, this comes from a family-owned estate based in the town of Chablis. The wine's lightness and poise are very appealing.

Chardonnay Viognier (Organic), Duberney, Coteaux D'Enserune (France)13.5%, €34.00
A fruity pinot grigio with good body, tat familiar roasted hazelnut and royal gala apple flavour.

Sancerre, Daniel Crochet, Loire Valley (France), 14% abv €42.00
A fantastically intense and powerful Sancerre with great weight and richness and a complex Palate of pink grapefruit and pineapple.

Albarino, Riaux Baixas, Galicia (Spain), 12.5% abv €34.00
Apples, pears, grapefruit lemon and lime all come to mind with this delicious 100% albarino from Spain's top white wine region.

Sauvignon Blanc, Ribbonwood, Marlborough (N. Zealand) 13% abv €35.00
A hint of ripe citrus notes underlying a fresh herbal bouquet. On the palate ripe gooseberry.

Petite Chablis, Domaine Charly Nicolle, Burgundy (France), 12.5% abv ½ bt €24.00
Clear light gold with green tints, mineral dominant nose, showing chalk and gunflint. The aromas are augmented by a ripe fruit tone punctuated by a tangy touch on the finish.

Rosé

L'Instant, Kennel, Cote De Provence (France) 12.5% abv €8.00 / €32.00
Light and crisp roses with the slightest touch of bright berry flavours. A dry refreshing pink wine.

Red Wine

Pinot Noir, Patiarche, Bourgogne (France), 12.5% abv €42.00
Fresh and attractive flavours of wild strawberries and crisp raspberries make this so refreshing and easy to drink.

Primitivo, Rocca, Puglia (Italy), 13% abv €7.70gl
/€28.00
A rich fruity jammy wine with flavours of black cherry and plum with hints of vanilla on finish.

Merlot, Cuna del Sol, Central Valley (Chile), 13.5% abv €6.80gl / €24.00
A real summer compote of fruit flavours that leaves a gentle aftertaste of raspberries, blackberries and plum.

Crianza, El Meson, Rioja (Spain), 13.5% abv €31.00
100% Tempranillo grape, this wine is soft and easy drinking with plenty of strawberry fruit and a touch of vanilla.

Chateau Les Moutins Red, Bordeaux (France), 12.5% abv €29.00
A blend of 80% Merlot and 20% Cabernet Sauvignon that gives a soft and fleshy character to this traditional Claret.

Cote du Rhone, Lafond, Rhone Valley (France) Organic, 13.5% abv €32.00
Strawberry and cherry jam aromas with stewed fruits on the palate. ½ bt €19.00

Camino Romano (Organic), Ribera del Duero, (Spain) 14% abv €46.00
The flavours are rich and intense with a wonderful purity of fruit flavour, like blackcurrants and blackberries. It is oak-aged but the fruit flavours very much dominate.

Chateau Cambon La Pelouse, Haut Medoc, Bordeaux, 14% abv €63.00
One of the safest bets in the whole of the Haut Medoc, this wine is concentrated and full-bodied year after year. Smooth, opulent and rich in the mouth, it is drinking a classic Claret

Valpolicella Rispasso, Santa Sofia, Veneto (Italy), 14% abv €45.00
Rispasso is fermenting the valpolicella wine on the lees of the Amarone adding richness and power. Aged in Slovenian barrels it is rich, intense and delicious.

La Gerla Rosso di Montalcino, Tuscany (Italy), 13.5% abv €65.00
Garnet in colour with intense aromas of red fruit and spice, this wine is weighty, smooth and velvety in the mouth but with a summer fruit-compote freshness.

Grand Reserva Carmenere, Terranoble, Maule Valley (Chile) 14%abv €39.00
A superb combination of intense bouquet, deep colour and delicious fruity flavours.

Vacqueyras, Cave de Gigondas, Rhone Valley (France), 15% abv €39.00
A super fruity, savoury and spicy wine with an authentic southern Rhone character.

Quinta Seara d'Ordens Reserva, Duoro (Portugal), 14%abv €35.00
A strong and powerful full bodied wine with real character. Scents of violets give way to deep intense bramble fruit flavours.

Draught Beer

	gl / pt
Guinness, 4.2% abv	€3.00 / €5.00
Smithwicks, 3.8% abv	€3.00 / €5.00
Hop House 13, 4.6%abv	€3.50 / €6.00
Rockshore Lager, 4% abv	€3.50 / €5.50
Rockshore Cider, 4% abv.	€3.50 / €5.50

Bottle Beer

Corona 330ml, 4.5%abv / Heineken, 4.3%abv 330ml	€5.50
Cronin Cider, 500ml, 4.5% abv	€6.00
Heineken Zero, 330ml	€5.00

Western Herd Brewery

Islander Session IPA, 4.5%abv	€6.00
Cliff Road IPA, 400ml, 5.5%abv	€6.00
Blue Jumper IPA, 400ml, 6.2%abv	€6.50
Flora & Fauna 10 Hop Double IPA, 9.45%abv	€8.50

Gin

	35.5ml
The Pigs Elbow (JJ Corry, County Clare),40% abv	€6.50
Bombay Samphire, 42% abv	€5.10
Dingle, 42.5% abv	€7.00
Cork Dry, 40% abv / Gordons, 37.5%	€4.90
Drumshambo Gun Powder, 40% abv	€7.00
Hendrix Gin, 40% abv	€7.00
Tanqueray, 43.1% abv	€5.50
Brockmans, 40% abv	€6.50

Irish Whiskey

	35.5ml
Paddy, Powers, Jameson, 40% abv	€4.90
Redbreast 12 year old, 40% abv	€10.00
Green Spot, 40% abv	€8.50
Yellow Spot 12 year old, 40%abv	€10.00
Blackbush, 40% abv	€5.10
Bushmills, 40% abv	€4.90
Writers tears, 40% abv	€6.00

Local Whiskey - JJ Corry (Chapel Gate Irish Whiskey, County Clare)

The Hanson, 46% abv.	€7.00
The Banner (exclusive to County Clare), 46% abv	€8.00
The Gael, 46% abv	€11.00
The Flintlock No.3, 15yr old single malt, 46% abv	€18.00

Minerals and tonics

Coke, D.Coke, 7 Up, D. 7up, Club Orange.	€3.00
San Pellegrino Blood Orange / Lemonata	€3.00
Wild Orchard Cloudy Lemonade / Apple Juice/ Orange juice	€3.50
Fever Tree Tonic Water / Slimline / Elderflower / Ginger Ale	€3.30
Ballygowan Still / Sparkling 250ml.	€3.00
San Pellegrino Sparkling water 750ml	€4.50

Cocktails

Aperitif

Wild Berry Bellini €10.00
Prosecco, crème de cassis, blueberry and raspberry syrup

Aperol Spritz €11.00
Aperol, prosecco, soda water, orange slice

Classic Margarita (not frozen) €12.50
Jose Cuervo Especial tequila, cointreau, lime juice, lime, salt

Armaretto Sour €13.00
Armaretto Disaronno, lemon juice, egg white, simple syrup, orange, glazed cherry

Vodka

Cosmopolitan €12.00
Smirnoff vodka, Cointreau, simple syrup, cranberry juice

Espresso Martini €12.50
Anam coffee, smirnoff vodka, kahula, simple syrup

Lemon Drop Martini €12.00
Absolut vodka, absolut citron, lemon juice, simple syrup

Pornstar Martini €13.00
Absolut vanilla, possoa, prosecco, passion fruit, simple syrup, lime

Rum

Passion fruit Mojito €13.00
Bacardi rum, Passado, simple syrup, soda water, passion fruit, mint leaves

Classic Mojito €12.00
Bacardi rum, simple syrup, soda water, lime wedges, mint leaves

Gin

Gin Fizz €12.50
Gordons gin, lemon juice, simple syrup, egg white

French 75 €12.00
Pigs Elbow gin, lemon juice, simple syrup, prosecco

Gimlet €12.00
Pigs Elbow gin, simple syrup, lime juice

Whiskey

Old Fashion Hanson €13.00
JJ Corry Hanson Whiskey, Orange Bitters, simple syrup

Whiskey Sour €13.00
Powers whiskey, lemon juice, simple syrup, egg white, orange, glazed cherry

Mocktails

Berry Burlesque €5.50

Virgin Mojito €5.50

Weekend Brunch

11am – 3pm

Cocktails (Note Sundays, from 12.30pm for alcohol sales)

Bloody mary €10.00
Smirnoff vodka, tomato juice, celery, worchester, tabasco

Pomegranate mimosa €10.00
Prosecco, Aperol, Pomegranate, grenadine

Passion fruit bellini €10.00
Prosecco, passoá, passion fruit

Classic screw driver €10.00
Absolut vodka, freshly squeezed orange juice.

Hungry?

Avocado and poached eggs, mixed seeds, Celtic salad leaves,
Roast cherry tomato, sourdough toast (1*,3*,7*) €11.50

Eggs Benedict, home baked gammon, poached eggs, hollandaise
Sauce, sourdough toast (1*,3,7) €11.50

Eggs Royal, Burren smoked salmon, , poached eggs, hollandaise
Sauce, sourdough toasts (1*, 3,4,7) €11.50

Full Irish, Loughnan's sausage, dry cured rashers, black pudding,
Poached eggs, roast tomato, sourdough toast, tomato relish (1,3*,7*) €11.50

Blueberry pancakes, toasted almonds, raspberries, lemon
Cream, maple syrup (1,3,7,8) €10.00

Ruben, Irish peppered pastrami, tomato, pickled red cabbage, smoked
Burren gold cheese, house dressing, soughdough bread (1*,3*,7*) €9.50

Toasted special, home baked gammon ham, Burren gold smoked
cheese, red onion marmalade, Dijon mayo, gherkin, salad (1*,3*,7*) €9.00

Soz Burren beef burger, smoked Burren cheese, crispy bacon,
gem lettuce, tomato, red onion, gherkin, Dijon mayo, ketchup,
beef dripping fries (1*,3,7) €15.00

Grilled Toonsbridge haloumi cheese burger, spicy harissa, tomato,
Gem lettuce, hummus, courgette, basil aioli, sweet potato fries (1*, 3, 7) €15.00

Buttermilk chicken burger, crispy bacon, smoked Burren cheese,
Garlic & basil aioli, lettuce, avocado, tomato, siracha sauce,
Beef dripping fries (1*, 2, 3*, 7) €15.00

Sweet tooth

Banana bread (1,3,7,8) €5.00

Chocolate Brownie (1,3,7) €5.00

Apple Turnover (1,3,7) €5.00

(Allergan list on main menu. Gluten free burger buns available for €1.00.)