



# THE CLUB

at GOFFS

## DINNER MENU

Chef de Cuisine Derry Clarke – Head Chef James Sheridan  
Monday thru Sunday | 5 pm to 9 pm

### Snacks

Dressed Olives	€5
Smoked Almonds	€5
Duck Liver Gougère	€6
Ham Croquettes, Mustard	€6
Ox Tongue, Gribiche	€7
Mackerel Tartare Crème Fraiche	€8

### Oysters

Kelly's Native Oysters, Cucumber, Apple	€4 ea
	€22 for 6

### Bread

Ballymore Organics Bread	
House Sourdough   Guinness Stout Bread	
Glenilen Farmhouse Butter	€3pp

### Small Plates

Kilmore Quay Crab, Radish, Mouli, Preserved Lemon Emulsion	€18
Beef Carpaccio, Creed Coffee, Smoked Eel, Horseradish, Parmesan	€15
Heritage Tomato, Burrata, Watermelon, Gazpacho, Basil	€15
Scallops, Peas, Broad Beans, Wild Garlic, Almond	€19
Lamb Sweetbreads, Chantarelle Vinaigrette, Nut Crumb, Broad Beans	€17
Dublin Bay Prawns, Asparagus, Bisque	€22

### Mains

Moroccan Spiced Slaney Valley Lamb, Grilled Tongue, Carrot, Velvet Cloud Yogurt	€34
Seared Salted Cod, Brandada, Courgette, Sauce Vierge	€37
Gilligan's Dry Aged Beef Ribeye, Roscoff Onion, Mushroom, Béarnaise	€38
Salted Baked Celeriac, Chantarelle, Peas, Hazelnut	€33

### Sharing Plates

Roast Feighcullen Duck, Beetroot, Chard, Blood Orange	per person €37
Monkfish Tail, Mussels, Cockles, Leeks, Seaweed, Samphire	per person €38

### Sides

Fresh French Fries	€6	Buttery Leeks Crispy Onions	€6
Seasonal Spring Vegetables	€6	French Fries w/ Truffle, Parmesan	€8
Creamy Whipped Potatoes	€6		