

BAR
&
TERRACE

STARTERS

Soup of the Day

12.00

Charcuterie Board (for 2)

Grilled Bread, Gordal Olives

1, 14

32.00

Ham Hock Terrine

Toasted Sourdough, Piccilli

1, 14

17.00

Seafood Chowder

Prawns, Cod, Salmon

2, 7, 10, 12

16.00

Gambas al Ajillo

Prawns, Garlic, Sourdough

1, 2, 12, 14

18.00

Beetroot & Goats Cheese

Whipped Goats Cheese, Sherry,
Pine Nut Dressing

2, 6, 14

15.00

Galway Oysters ***

Shallot Vinaigrette, Tabasco, Lemon

7, 14

½ Dozen 22.50 Dozen 38.50

Smoked Haddock Croquette

Mustard Emulsion, Poached Egg

1, 2, 4, 8

16.00

Couscous

Edamame Beans, Pomegranate,
Lemon Vinaigrette

14

14.00

MAIN COURSE

Beer Battered Haddock

Hand Cut Chips, Mushy Peas,
Tartar Sauce

1, 2, 10, 14

26.00

Roast Chicken Breast

Ragu of Wild Mushroom,
Leek, Tarragon, Kale, Roasting Juices

2, 3, 4, 6, 14

32.00

Roasted Cauliflower

Cauliflower Puree, Ras el Hanout,
Pistachio

3

25.00

Cliff Fish Pie

Buttered Green Beans

1, 2, 4, 10, 12

28.00

Half Ardmore Lobster

Hand Cut Chips, Frisee Salad,
Tarragon Butter Sauce

1, 2, 8, 12, 14

35.00

Roast Haunch of Venison

Spiced Red Cabbage, Blackberries, Celeriac
Puree, Green Peppercorn Sauce

2, 11, 14

36.00

Peter Hannans Salt Aged 10oz Striplion ***

Hand Cut Chips, Green Beans,
Peppercorn Sauce or Béarnaise Sauce

1, 2, 8, 14

46.00

Black Sole ***

Lemon, Parsley, Capers, Spinach

2, 10

50.00

Beef Cheek Bourguignon

Bacon, Onion, Roast Carrots,
Horseradish Mash

2, 14

32.00

Wild Mushroom Risotto

Parmesan, Tarragon

2, 14

25.00

SIDE DISHES

Rosemary Potatoes

Sea Salt

2

Tenderstem Broccoli

Almond Butter

2, 3

Caesar Salad

Cos Lettuce, Anchovies,

Croutons

1, 2, 10, 14

6.50

Roasted Vegetables

Cracked Pepper, Honey

Hand Cut Chips

1

DESSERTS

Sticky Toffee Pudding

Hazelnut Praline, Caramel Sauce,
Clotted Cream

1, 2, 3, 8

Pear & Almond Tart

Cinnamon Ice Cream

1, 2, 3, 8

Hot Chocolate Pudding

Chocolate Fudge Sauce,
Vanilla Custard or Vanilla Ice Cream

1, 2, 8

12.00

Roasted Vanilla Cheesecake

Passionfruit Jelly

1, 2, 3

CHEESE

Irish Farmhouse Cheese ***

Irish Brack, Crackers, Grapes, Apple & Pear Chutney

Coolea

Cashel Blue

Smoked Gubbeen

Cooleeney

St. Tola

1, 2, 8, 14

3 Piece 18.00 5 Piece 25.00

Items Marked *** carry a supplement when not dining A La Carte

Allergens: 1-Gluten 2- Milk 3-Nuts 4- Mustard 5- Sesame Seeds 6- Peanuts 7- Molluscs 8- Eggs 9-Lupin 10-Fish 11-Celery 12- Crustacean 13- Soybeans 14- Sulphites