

S M A L L P L A T E S

MARTY'S KILLARY HARBOUR MUSSELS *€6.50

Our Granny's Recipe

WILD MUSHROOM BOXTY €7.50

Rocket and Truffle Dressing
Pancetta Crisp

PETIT GAME SUET PIE €7.50

Spiced Red Cabbage Chutney

STEPHEN GOULD'S FAMOUS ORGANIC SALAD LEAVES * €6.70

Glazed Figs and Warm Goats Cheese, Honey Balsamic Dressing

GRILLED MACKEREL from THE ARAN ISLANDS * €7.00

Smoked Beetroot and Horseradish Crème Fraiche

WEST'S FISH SOUP * €6.40

Comprising Cockles and Clams

ORGANIC SOUP OF THE MOMENT * €5.90

With Pins Bakery Brown Bread

CRISP RABBIT CROQUETTES €7.50

On Leek Fondue and Baby Cress
A Tribute to West's Night in Dublin

Marty's is a family run business based in North Connemara, Co. Galway. Marty has been growing mussels since 2000 in the crystal clear waters of Killary Harbour and has now established a purification and packing facility in Renvyle. – we think they are the freshest, tastiest mussels for sale in Ireland!

Dishes with a * are/can be gluten free

Please inform us of any dietary restrictions and we will be happy to oblige

L A R G E P L A T E S

**WE USE ONLY THE FINEST OF MEAT FROM BORD BIA APPROVED SUPPLIERS.
ALL OF OUR BEEF IS IRISH AND MATURED FOR A MINIMUM OF THIRTY DAYS
AND COOKED ON OUR SPECIAL GRILL.
OUR COASTAL LOCATION GIVES US ACCESS TO THE FRESHEST OF FISH.**

CHEF'S CUT OF THE EVENING *

It's Special Each Evening!!

ROASTED CHICKEN from GLIN VALLEY, CO. LIMERICK STUFFED with FOIE GRAS * €18.50

Braised Lentils, Baby Vegetables and a Port Wine Jus

McGEOUGH'S of OUGHTERARD SEARED FILLET STEAK * €27.40

On Organic Kale and Wild Mushrooms, Salsify, White Onion Puree
and Szechuan Peppercorn Sauce

ROAST PUMPKIN and BABY PEAS with HERB GNOCCHI €18

Cumin Cheese from Portumna and a nut pesto

WEST'S GOURMET SPIN ON IRISH STEW * €24.90

Connamara Lamb Rack and Stew with Baby Vegetables

CONNEMARA SEATROUT FILLET * €21.80

Celeriac, Bacon and Roast Garlic Hash, Parsley Velouté
And Baby Leeks

LOCAL CATCH of THE DAY *

With Saffron Quinoa Risotto, Chicory, Fennel and Tomato Fondue

SEARED CONNEMARA SCALLOPS * €25.50

Polenta Croquettes , Sea Spaghetti and a Lemon Hollandaise

ALL LARGE PLATES INCLUDE TONIGHT'S FRESH VEGETABLES

All Prices reflect new VAT rates

IRISH ARTISAN CHEESE MENU

Take a gourmet tour of Ireland's finest examples of hand crafted cheeses.
€3.60 per ounce

Complement with a Port and Dessert Wine flight
Churchill Tawny Port /
Elysium Black Muscat / Les Clos des Paulilles
€9 for 3 tasting shots

CROZIER BLUE CHEESE – CO. TIPPERARY

Crozier Blue cheese was developed near Cashel by the same family who developed the first Irish blue cheese; made from sheep milk it develops a stronger flavour than the well-known Cashel Blue, with a crumbly texture and strong flavour when mature.

ORGANIC ST. TOLA GOAT CHEESE – CO. CLARE

A creamy-textured and sweet-flavoured organic goat cheese which develops a very specific golden rind upon perfect maturity, it has recently been a winner of a World Cheese Award among many others.

ST. KILLIAN CHEESE – CO. WEXFORD

Produced by Carrigbyrne Farmhouse in Wexford, this cheese is a Camembert type cheese with a bloomy white rind. It is mild when young and as it matures the cheese softens and develops an aromatic clean flavour.

ADRAHAN FARMHOUSE CHEESE – CO. CORK

A mature Ardrahan exhibits all the classic characteristics of a semi-soft cheese. Its pronounced aroma indicates maturity and correct development.

CAUSEWAY CASTLEQUARTER MATURE CHEDDAR – CO. ANTRIM

Causeway Castlequarter cheddar is a hard handmade mature cheese, This distinctive cheddar type cheese has a melting individuality all of its own

CHEF'S SELECTION CHEESEBOARD FOR TWO €12
with Crackers and Relishes

IN SEASON THIS MONTH

duck, clams, trout, halibut,
sole, monkfish, mackerel, beetroot, asparagus, cauliflower, celeriac, kale,
peas, rhubarb, strawberries, apples, pears and citrus fruits.

OUR SUPPLIERS

Meat - James McGeough Butcher, Pallas Foods

Fishmonger - Galway Bay Seafoods, Four Leaf Clover, Purple Spade

Fruit and Vegetables - Total Produce, Stephen Gould, Green Earth Organics

Dry Goods - Pallas Foods, La Rousse foods

**West is also available
for the most stylish of private parties,
corporate launch nights and
Oyster, Champagne and Guinness evenings**

Head Chef - Martin O'Donnell Restaurant Chef - Campbell White

Baker - Dalma Kocsis Service - Kalman Mezei

Wine - Fergus O' Halloran & Mathieu Teulier

All Prices reflect new VAT rates