

selection of snacks & bread

first

CONNEMARA CRAB apple, radish, trout roe, burren hazelnut

DEXTER BEEF TARTARE kearney blue, pickled chanterelle, wild garlic capers

second

PARTRIDGE pear, butternut squash, foie gras dashi broth

HAND DIVED SCALLOP apple, roast chicken, N25 kaluga reserve

third

DRY AGED THORNHILL DUCK

BLACK SOLE

WILD PRAWNS

SIKA DEER

FILLET OF HEREFORD PRIME BEEF

HEREFORD COTE DE BOEUF - to share



fourth

IRISH CHEESE fig jelly, blackcurrant and onion chutney, oatcakes & crackers

BLOOD ORANGE sheep's milk panna cotta, saffron

fifth

APPLE & BLACKBERRY cinnamon, baked alaska

CHOCOLATE malted milk, smoked almond praline, black truffle

selection of sweets

menu - 5 course - 130
& wine - 120

Our local food producers & suppliers

THE BULLAUN ARK FARM - CO. GALWAY
organic fruits & vegetables - micro herbs - flowers

THALLI FOODS - CO. CLARE
foraged mushrooms - coastal greens & seaweeds - wild herbs - wild alliums - wild fruit

GOURMET GAME - CO. CLARE
wild venison - pigeon - widgeon - rabbit

ARAN ISLANDS SEAFOODS - CO. GALWAY
crab

GLENMAR SHELLFISH - CO. CORK
wild fish & shellfish - hand dived scallops

MOYCULLEN SEAFOODS - CO. GALWAY
wild fish & shellfish

HARE TREE IRISH TRUFFLES

VELVET CLOUD - CO. MAYO
sheep's yoghurt - labneh - cheeses

KYLEMORE FARMHOUSE CHEESE - CO. GALWAY

REDMONDS FINE FOODS
specialist ingredients - kingsbury wagyu - vinegars - oils

LA ROUSSE FOODS
specialist ingredients - meats - cheeses - vinegars - oils

IRISH HEREFORD PRIME
beef

ANDARL FARM - CO. MAYO
pork

THORNHILL DUCK - CO. CAVAN

LEAHY BEEKEEPING - CO. GALWAY
raw honey

KILLARY FJORD SHELLFISH - CO. GALWAY
mussels - oysters

N25 CAVIAR

SIOL ECO PAPER - CO. GALWAY
our menu's are printed on plantable wild flower seeded paper, please feel free to take your menu home



please inform us if you have any allergens or dietary requirements.
our allergen menu can be found on the bar.

whilst we can accommodate most food allergies, unfortunately due to our small team and nature of the business
we are unable to cater for dislikes, dairy free or allium free menu's.
we are able to offer a vegetarian or pescatarian menu, however we are unable to accommodate vegan menu's

please note, all our game is wild and may contain shot

gratuities are not included in your final bill and left entirely at your discretion.

snacks & bread

cod's roe, N25 caviar - contains - 1a, 3, 4, 7, 10, 12
cheese and allium - contains - 1a, 3, 7, 10, 12
duck liver, sloe, almond - contains - 1a, 3, 7, 8 almond, 10, 12
bread and butter - contains - 1a, 1c, 3, 7, 12

raw

clare venison tartare - contains - 1a, 1c, 3, 4, 7, 8 almond, 10, 12
connemara oysters - contains - 4, 7, 12, 14
bluefin tuna crudo - contains - 4, 9, 10, 12

start

inis mór crab - contains - 1a, 2, 3, 4, 6, 7, 10, 12
wood pigeon - contains - 1a, 4, 6, 7, 10, 11, 12
hand dived scallop - contains - 1a, 1c, 6, 7, 8 hazelnuts, 10, 12, 14

grills

achill mountain lamb - contains - 4, 7, 9, 10, 12
thornhill duck - contains - 7, 9, 10, 12
andarl farm pork chop - contains - 7, 9, 10, 12
wild sea bass - contains - 1a, 2, 3, 4, 7, 9, 10, 12, 14
black sole - contains - 1a, 4, 7, 12
hereford prime cote de boeuf - contains - 7, 9, 10, 12

pre dessert

irish cheese - contains - 1a, 1b, 1d, 3, 7, 9, 12
apple sorbet - contains - 12

sweet

sheep's yoghurt, wexford strawberry - contains - 1a, 3, 7
chocolate, passionfruit meringue - contains - 1a, 3, 6, 7, 8 hazelnut & almond, 12
blueberry tart - contains - 1a, 3, 7

petit fours

canele - contains - 1a, 3, 7, 12
blackcurrant pates de fruits - contains - 12
lemon verbena tart - contains - 1a, 3, 7, 12

allergen index:

1. cereals containing gluten, 1a. wheat 1b oats 1c barley 1d rye,
2. crustaceans, 3. egg, 4. fish, 5. peanuts, 6. soybean, 7. milk, 8. nuts, 9. celery, 10. mustard,
11. sesame seeds, 12. sulphur dioxide/sulphites, 13. lupin, 14. molluscs,

although all due care is taken during meal preparation, cross contamination risks are possible.