THE TASTING MENU

*TRUST US – THE CHEF & SOMMELIER
5 course Tasting Menu with extra surprises, focusing on the best local produce
€68 per person

Wine pairings €39
Premium wine selection €55
Sommelier’s cellar selection €75

The Tasting Menu changes daily and is available for a maximum table size of 6 people, unless by prior arrangement. All guests at the table will have the Tasting Menu. Please do let us know about any dietary restrictions.

TRUST US – THE SOMMELIER
Create a great, fun dining experience by placing your wine choice in our Sommelier’s hands. We will choose 3 cracking glasses of wine to complement your dinner choice from the following à la carte menu for just €22
SMALL PLATES

FOIE GRAS TERRINE €10.50 *
Apple and Blackberry Vodka Puree, Ramson Capers and Brioche

WILD IRISH RABBIT €10.90 *
Braised Leg and Barley Risotto, Crispy Liver Parfait

POITIN AND FENNEL CURED SEATROUT * €9.90
Carrageen Mousse, Goatsbridge Caviar

RAVIOLO OF GOATS CHEESE €9.90
Uncle Matt’s Hen’s Yolk, Truffle, Salsify

WILD WOOD PIGEON BREAST * €10.50
Quail Egg Tart, Granola, Pigeon Jus

THIS EVENING’S ORGANIC SOUP OF THE MOMENT * €7.50

KILLARY HARBOUR ROPE MUSSELS * €8.70
Chorizo, Sea Lettuce Marinara,
Seaweed Soda Bread

Dishes with a * are/can be gluten free
Please inform us of any dietary restrictions and we will be happy to oblige
Allergen information available upon request
LARGE PLATES

WE USE ONLY THE FINEST OF MEAT FROM BORD BIA APPROVED SUPPLIERS.
ALL OF OUR BEEF IS IRISH DRY-AGED HEREFORD
COOKED ON OUR SPECIAL GRILL.
OUR COASTAL LOCATION GIVES US ACCESS TO THE FRESHEST OF FISH.

SIGNATURE DISH OF PRIME HEREFORD 21-DAY DRY-AGED
CÔTE DE BOEUF FOR TWO * €60.00
Cashel Blue Béarnaise, Jus, Triple Cooked Dripping Chips

THORNHILL DRY-AGED DUCK BREAST * €26.00
Duck Sausage, Red Current and Meadowsweet Chutney, Carrot, Salsify

CASTLEMINH HOGGAT * €25.00
Baba Ganoush, Air Dried Lamb, St. Tola Curd,
Ramson Capers

LOCAL CATCH OF THE DAY * (M.V.)

ARAN ISLAND LANGoustine €29.00
King Crab Cannelloni, Leek, Prawn Bisque

WILD VENISON HAUNCH * €28.00
Salt Baked Celeriac, Wild Mushroom, Bread Sauce

BEETROOT BRAISED FREEKEH (V) €19.00
Pine Nuts, Aran Feta, Pickles

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Allergen information available upon request

10% Service Charge – Groups of Ten Plus
IRISH ARTISAN CHEESE MENU

Take a gourmet tour of Ireland’s finest examples of hand-crafted cheeses. The following is just a small sample of what is available

THE CHEESE TROLLEY

KEARNEY BLUE CHEESE, CO. DOWN
pasteurised cows’ milk

ARAN ISLANDS CHEESE, CO. GALWAY
Gabriel Flaherty’s fresh goat’s cheese is one to taste and definitely to watch. Expect many awards – you read it here first

DURRUS FARMHOUSE CHEESE, WEST CORK
Deep flavor, natural rind washed cheese, pasteurised

VELVET CLOUD SHEEP CHEESE, CO. MAYO

MILLEENS, WEST CORK
A soft, washed-rind cheese made from raw cows’ milk on the rugged Beara peninsula of South West Ireland

CAVANBERT, CAVAN
Raw milk, soft and creamy

Taste 5 for €10.50        Taste 7 for €14.50
Served with Sheridan’s Crackers and garnishes

Cheese and Wine Pairing
Allow our sommelier to choose a perfect flight of port and dessert wine to complement your selection
3 tasting shots €12
TRUE TO THE REGION, TRUE TO THE SEASON
Local seasonal foods are tastier, fresher and more nutritious.
Why? It’s because the produce has been harvested in the last few days and has only travelled a short distance to market. This means less packaging, processing and refrigeration. All good for the environment – no flying in food from all corners of the planet – and for your health.

IN SEASON THIS MONTH
Beetroot, Purple Sprout Broccoli, Jerusalem Artichoke, Mushroom, Squash, Oyster, Venison

OUR SUPPLIERS – THE TWELVE APOSTLES

<table>
<thead>
<tr>
<th>Category</th>
<th>Supplier</th>
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<tbody>
<tr>
<td>Meat</td>
<td>James McGeough Butcher, Oughterard, Co. Galway</td>
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<tr>
<td></td>
<td>Castlemine Farm, Roscommon</td>
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<tr>
<td>Poultry</td>
<td>Thornhill Dry Aged Ducks, Co. Cavan</td>
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<tr>
<td>Fishmonger</td>
<td>Stefan Griebach, Gannet Fishmongers, Galway</td>
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<td>Mussels</td>
<td>Killary Harbour Mussels</td>
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<tr>
<td>Fruit &amp; Vegetables</td>
<td>Uncle Matts, Beechlawn Organics, Galway</td>
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<td>Caragh’s Micro Greens, Galway</td>
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<td>Dry Goods</td>
<td>Pallas Foods, La Rousse Foods</td>
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<td>Dairy</td>
<td>Cuinneog, Co. Mayo</td>
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<td>Velvet Cloud, Aisling, Co Mayo</td>
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Head Chef - Martin O’Donnell
Wine - Fergus O’Halloran & Mathieu Teulier