

# *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

## **CASTLEMINE 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

**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**

**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**

---

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