

THE TASTING MENU

****T R U S T U S – 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.

T R U S T U S – 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**

S M A L L P L A T E S

SMOKED EEL * €10.50

potato, sea herbs, cod roe bubbles

WILD IRISH RABBIT * €10.90

golden raisin puree, rabbit jus

DUCK LEG AND FOIE GRAS DUMPLING €10.50

duck consommé and kohlrabi

RAVIOLO OF GOATS' CHEESE €9.90

hen's yolk, truffle, salsify

AGED DEXTER BEEF CARPACCIO 10.50

nasturtium capers, wild garlic aioli, Aran island feta

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, local beetroot, rowanberry

CASTLEMINE AGED LAMB *€25.00

loin, pressed lamb belly, crisp sweetbread,
St.Tola curd, aubergine, Fiesole artichoke

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

ROSSAVEAL LOBSTER €28.00

prawn bisque, potato terrine, sea herbs

HAY SMOKED FEATHERBLADE OF BEEF * €22.00

artichoke puree, confit shallot, beef jus

BEETROOT BRAISED FREEKEH (V) €19.00

sprouts, Aran feta, toasted pine nuts

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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

SMOKED OAKWOOD KNOCKANORE, WATERFORD

A smoked mature cheddar made with raw milk from pedigree Friesian cows

MILLEENS, WEST CORK

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

ORGANIC BRIE, THE LITTLE MILK COMPANY, WATERFORD

pasteurised 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 €11

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

Wild garlic, peas, broad beans, wild watercress, rhubarb

OUR SUPPLIERS – THE TWELVE APOSTLES

<u>Meat</u>	James McGeough Butcher, Oughterard, Co. Galway Castlemine Farm, Roscommon
<u>Poultry</u>	Friendly Farmer, Athenry, Co. Galway Thornhill Dry Aged Ducks, Co. Cavan
<u>Fishmonger</u>	Stefan Griebach, Gannet Fishmongers, Galway
<u>Mussels</u>	Killary Harbour Mussels
<u>Fruit & Vegetables</u>	Beechlawn Organics, Galway Caragh's Micro Greens, Galway
<u>Dry Goods</u>	Pallas Foods, La Rousse Foods
<u>Dairy</u>	Cuinneog, Co. Mayo Velvet Cloud, Aisling, Co Mayo

***Head Chef - Martin O'Donnell Bakery - Norma Minogue
Wine - Fergus O' Halloran & Mathieu Teulier***