THE TASTING MENU

*TRUST US – THE CHEF & SOMMELIER
5 course Tasting Menu with extra surprises, focusing on the best in season local produce from our region €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 €24
SMALL PLATES

SPRING MACKEREL & SHAVED CONNEMARA TUNA * €10.50
Warm Seaweed Salad, Aioli, Wasabi, Pickle

HOMEMADE BLACK PUDDING €10.90
Dillisk Brined Egg Yolk, Barbecued Cabbage, Bottarga

SMOKED DEXTER BRISKET * €11.50
Shallot, Ramson Caper, Velvet Cloud Mornay

RAVIOLLO OF ARAN GOATS CHEESE €9.90
Uncle Matt’s Hen’s Yolk, Wild Chanterelle, Garlic Caper, Smoked Celeriac Cream

LOCAL CURED POLLOCK * €10.00
Trout Roe Potato Salad, Oyster Emulsion, Buttermilk and Dill

STUFFED SADDLE OF WILD RABBIT * €10.50
Potato Salad, Young Broccoli, Jus

CONNEMARA FRUITS DE MER * €9.50
Clams, Mussels, Oyster and Sea Herb Veloute

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 Nine Plus
LARGE PLATES

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

THORNHILL AGED DUCK BREAST * €26.00
Garraí Glas Beetroot, Duck Jus

ACHILL ISLAND ORGANIC MOUNTAIN LAMB * €28.00
Loin, Sweetbread, Braised Belly, Sorrel, Roast Artichoke, Wild Garlic Caper

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

ROAST ANDARL PORK FILLET * €28.00
Pancetta, Boudin Noir, Celeriac, Apple Butter

CONNEMARA SCALLOPS and RAZOR CLAMS * €27.00
Three Cornered Leek, Pepper Dulce

SALT BAKED ONION * €22.00
Leek Fondue, Kearney Blue, Toasted Sourdough, Brown Butter Shitake

SIDES FROM OUR GROWERS * €6
Uncle Matt’s Organic Vegetables and Potatoes for 2 People Sharing
Every Night, We Showcase The Best Organic Vegetables
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, Cavolo Nero, Artichoke, Turnip, Parsnip, Rowanberry, Squash, Pumpkin, Lamb, Small Game, Mackerel**

OUR SUPPLIERS – THE TWELVE APOSTLES

<table>
<thead>
<tr>
<th>Category</th>
<th>Supplier</th>
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<tbody>
<tr>
<td><strong>Meat</strong></td>
<td>James McGeough Butcher, Oughterard, Co. Galway</td>
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<tr>
<td></td>
<td>Higgin's Butcher, Dublin, Calvey's Achill Island Lamb</td>
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<tr>
<td><strong>Poultry</strong></td>
<td>Thornhill Dry Aged Duck, Co. Cavan</td>
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<tr>
<td><strong>Fishmonger</strong></td>
<td>Gannet Fishmongers, Galway, Sustainable Seafood Ireland</td>
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<tr>
<td><strong>Shellfish</strong></td>
<td>Killary Harbour Mussels, Dooncastle Oyster</td>
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<tr>
<td><strong>Fruit &amp; Vegetables</strong></td>
<td>Uncle Matts, Beechlawn Organics, Galway</td>
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<td></td>
<td>Garrai Ghlas Inverin, Galway</td>
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<td><strong>Dry Goods</strong></td>
<td>Pallas Foods, La Rousse Foods</td>
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<tr>
<td><strong>Dairy</strong></td>
<td>Cuinneog, Co. Mayo</td>
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<td>Velvet Cloud, Aisling, Co Mayo</td>
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**Food - Martin O'Donnell**

**Wine - Mathieu Teulier, Fergal Guiney & Fergus O’ Halloran**
EUROPEAN REGION OF GASTRONOMY EARLY SPECIAL

38 Euro per person
Also Includes a Complementary House Beverage

START

CRISPY HAM HOCK TERRINE
Poached Egg, Parmesan, Smoked Shallot Aioli

CONNEMARA FRUITS DE MER *
Clams, Mussels, Oyster and Sea Herb Veloute

ORGANIC SOUP OF THE MOMENT *

VEGETABLE SALAD * (V)
Aran Islands Soft Goats Cheese, Pickles

CRISPY THORNHILL DUCK LEG *
Warm Grain Salad, Roasted Squash, Duck Jus

MAIN

8oz AGED SIRLOIN STEAK *
Onion Puree, Onion Ring, Lemon Thyme Pepper Sauce

SALT BAKED ONION *
Leek Fondue, Kearney Blue, Toasted Sourdough, Brown Butter Shitake

CORN-FED CHICKEN SUPREME *
Blue Cheese & Velvet Cloud Gnocci, Confit Beets, Jus

LOCAL CATCH OF THE DAY *

END

FORCED RHUBARB MERINGUE *
Custard, Granola

STOUT 1 AND CHOCOLATE TIRAMISU
Buckwheat & Crackine

VANILLA & SEA BUCKTHORN CRÈME BRÛLÉE *
Nutty Crunchy

INCLUSIVE OF TONIGHT’S SIDES FROM OUR GROWERS *
Uncle Matt’s Organic Vegetables and Potatoes for 2 People Sharing

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10% SERVICE ON GROUPS OF 9 PLUS

This Special Menu MUST BE ORDERED BY 6.45PM