The West of Ireland is beautiful and unspoiled and full of natural resources. It is these natural resources which form the framework for our cuisine and from which we derive our name.

Our focus is always fresh, natural and as local as possible.

"It's all about having fun. Celebrate food, Celebrate wine, Celebrate life”

A Special Menu

Sommelier
Fergal Guiney

Chef de Cuisine
Martin O’Donnell,
13/02/2020

On Arrival

Crispy Salt and Vinegar Nori
Charred Squid
Dooncastle Oyster, Dill Oil

Connemara Scallop
Black Pudding, Scallop Roe Espuma
Châteauneuf du-Pape, Jérôme Quiot, Rhone, France 2011

Tasting of Mountain Lamb
Artichoke, Jus
Vecchie Terre di Montefili, Chianti Classico 2005

Wholemeal Bread with Beef Fat Drippings
Rye Sourdough

Thornhill Duck Breast
Sausage, Beetroot, Jus
David & Nadia, Swartland, South Africa 2015

Lemonade Granita
Sloe Gin

Aran Feta & Ballylisk Cheese
Osborne 10 year Tawny Port

Flavours of Uncle Matt’s Orchard