The West of Ireland is beautiful and unspoilt 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"

Fergus O’Halloran
Maitre/Sommelier

Martin O’Donnell
Chef de Cuisine

CLAMS and EEL
CURED DUCK
Fino, Inocente

CONNAMARA LAMB
Verdejo, Carrasvinas, Cachaza 2016

WEST SOURDOUGH
Hay Oil, Cuinneog Butter, Achill Island Sea Salt

BARNA LOBSTER
Chardonnay, Ridge 2013

CARPARK MINT SORBET

WEST SIGNATURE COTE D’ BEOUF
Pinot Noir, Tollot–Beaut, Chorey Les Beaune 2014

THORNHILL DUCK
Shiraz, O’ Dwyer, Clare Valley 2010

GABRIEL’S ARAN CHEESES
Tawny Port, Stony

GOOSEBERRY and CREMEUX
UNCLE MATT’S RHUBARB
Our Gin

ELDERFLOWER SODA

SOLARIS FLOWERING TEA