

Curated Apéritifs

Keigetsu Sake €6.00

Pure, Clean and Fresh with a richness that lingers on the Palate

Fernando de Castilla, Manzanilla Sherry €5.50

61 Dorado €6.50

A Sherry with a difference, Made with Verdejo and Palomino grapes from Rueda

Aperol Spritz €12.00

Sparkling Wine, Aperol, Soda water & Orange

Clover Leaf €13.00

Bombay Sapphire, Basil & Raspberry, Dry Vermouth, Egg White

I Dont Like Mondays €13.00

Hennessy VS, Campari, Fernet Branca, Orange Bitters & Absinthe Mist

Shin Kicker €13.00

Margarita Jose Cuervo Traditional Silver, Kinsale Atlantic Dry Mead, Lime Juice, Elderflower Syrup

THE TROLLEY

**We will wheel over to you an extensive selection of Liqueurs, Cognacs
and of
Course Scotch and Whiskeys**

.....And Maybe Later

**Let Our Sommelier Match Your Dessert
With 3 Great Tastes of a Port and
Dessert Wine Flight**

€12 for 3 tasting shots

***A Taste of Autumn
Tasting Menu***

Wine Pairings €48

Premium Wine Selection €75

Sommelier's Cellar Selection €105

Beef and Oyster *



Achill Crab, West Cork Wasabi *



Chanterelle, Kylemore Cheese, White Truffle



***Rye Sour Dough, Beef Fat & Treacle Wholemeal, Churned Sea Truffle
Butter ****



Irish Prawn Curry , Salt & Vinegar Cockles, Coriander *



Market Fish, Mussel, Dill



Venison, Butternut, Endive, Rowanberry *



Durrus, Celery, Fig



Blackberry, Apple, Sorrel



Chocolate, Woodruff, XO *

9 Course menu €95

6 course menu €75

***Subject to change, as always based upon the best in season,
local produce delivered today***

À La Carte Menu

To Start

3 Dooncastle Oysters * €14

Irish Prawn 'Curry', Salt & Vinegar Cockles, Coriander * €14

Chanterelle, Cured Egg, White Truffle €13

Mains

Venison, Butternut, Rowanberry, Endive * €34

Côte de Boeuf, Dripping Terrine Chips, Truffle Salt (2 people) * €80

Whole Market Fish, Meunière Sauce * €MP

Rib Eye Steak 10oz, Chips, Truffle Salt * €35

To Finish

Durrus, Celery, Fig €6

Chocolate, Woodruff, XO * €9

Affogato * €8

West Ice Creams and Sorbets * €8

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 à la carte menu for just €26.

**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**

Please note a suggested gratuity of 10% is applied and distributed entirely amongst everyone cooking and serving you

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

White Truffle, Jerusalem Artichoke, Blackberries, Apples, Kale, Celeriac, Game, Squash, Wild Mushrooms, Elderberries, Rowanberries, Beetroot.

OUR SUPPLIERS –THE TWELVE APOSTLES

Meat	James McGeough Butcher, Oughterard, Co. Galway
Poultry	Thornhill Farm, Blacklion, Co. Cavan
Fishmonger	Sustainable Seafood Ireland
Shellfish	Dooncastle Oysters, Aran Island Crab Meat, Co. Galway
Fruit & Vegetables	Beechlawn Organic Farm, Ballinasloe, Co. Galway The Bullaun Ark, Brackloonbeg, Co. Galway An Garraí Glas, Inverin, Co. Galway
Dry Goods	Pallas Foods, La Rouse Foods
Dairy	Cuinneog, Castlebar, Co. Mayo Velvet Cloud, Claremorris, Co. Mayo

Food – Nathan Hindmarsh

Wine – Fergal Guiney & Fergus O' Halloran

