



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 as these may preclude you from the menu.

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



S M A L L P L A T E S

SALT ROASTED CELERIAC * € 10.50

Elderberry Ricotta, Truffle Yolk, Celeriac Dashi

HOMEMADE BLACK PUDDING € 10.90

Dillisk Brined Egg Yolk, Barbecued Cabbage, Bottarga

SMOKED DEXTER BRISKET * € 11.50

Shallot, Ramson Caper, Velvet Cloud Mornay

RAVIOLO OF ARAN GOATS CHEESE € 9.90

Hen's Yolk, Squash Velouté, Toasted Seeds, Mousse

CURED ORGANIC SALMON * € 10.00

Cured with Sloe Gin and Beetroot, Oyster Cracker,
Gougère and Bellini

WILD RABBIT AND FOIE GRAS * € 10.50

Rabbit Consommé, Nori, Roast Onion Petal

CONNEMARA FRUITS DE MER * € 9.50

Clams, Mussels, Oyster and Sea Herb Velouté

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

**SIGNATURE DISH OF PRIME HEREFORD DRY-AGED
CÔTE DE BOEUF FOR TWO * € 64.00**

Cashel Blue Béarnaise, Jus, Triple Cooked Dripping Chips

SKEAGHANORE AGED DUCK BREAST * € 26.00

Garraí Glas Beetroot, Duck Jus

ACHILL ISLAND ORGANIC MOUNTAIN LAMB * € 28.00

Loin, Sweetbread, Braised Belly, Lambcetta, Barley Stew,
Caramelised Onion

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

AGED WILD VENISON LOIN * € 29.00

Connemara Chanterelle, Artichoke,
Leek Ash and Angelica Seeds

PAN-SEARED KILKEEL SCALLOPS * € 29.00

Yeastied Braised Potato, Leek, Smoked Black Pudding

SALT BAKED ONION * € 22.00

Leek Fondue, Kearney Blue, Toasted Sourdough, Brown Butter Shiitake

SIDES FROM OUR GROWERS * € 6

Uncle Matt's Organic Vegetables and Potatoes for 2 People Sharing
Every Night, We Showcase The Best Organic Vegetables

SOLARIS BOTANICAL TEAS

Based in Galway, Joerg and his team specialize in the blending and preparation of International Award winning Whole-Leaf Organic Teas. One of our Twelve apostles!

Flowering Tea



Flower Teas are the crowning of 5000 years of Chinese tea culture. Our Flower Teas are hand-picked and organically grown.

These premium white tea tender buds are Jasmine scented and hand sewn into flower buds with cotton thread by artisans in China. When steeped in hot water, the flower buds slowly blossom into breathtaking displays.

Unity: White Tea, Rose Bud, Jasmine Flower

All served in a 1.5 litre tea Pot € 9.80

Also available: A selection of Organic Solaris teabags € 2.60

NIGHTCAPS

ENJOY A GLASS OF DESSERT WINE

Dom. de Barroubio, Muscat Minervois	€ 8.00
Elysium, Black Muscat , California	€ 6.50
Chambers, Muscat , Rutherglen	€ 18.00
Kracher, Beernauslese , Austria	€ 12.60
Kracher, Auslese , Austria	€ 8.00
Kracker, Muskat Ottonel , Austria	€ 9.00
Cauhape, 'October Ballet' , France	€ 6.50
Ats Karoly, Tokaj-Hegyalja , Hungary	€ 10.00
Tawny, Stonewell , Cork	€ 5.00
Fernando de Castilla, Olorosso , Spain	€ 8.50

INDULGE IN A SPECIALITY COFFEE @ 6.90

Irish Coffee- Jamesons Irish Whiskey,
Fresh Irish Cream

Monte Cristo- Kahlua, Grand Marnier,
Floated with Cream

The Irish Italian Coffee- Sambucca, Baileys,
Fresh Cream

Spanish Coffee- Tia Maria & Cream

The Ladies Favourite- Baileys, Frangelico,
Freshly Whipped Cream

The Pick Me Up- Sambucca, Baileys,
Espresso on Ice



THE TROLLEY

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

THE FINAL COURSE

CLEAN, HONEST, IRISH

Wild Blackberry *

Treacle Sponge, Toasted Buckwheat, Wood Sorrel
Velvet Cloud Yoghurt

Cocoa Atelier Chocolate Entremet

Rowanberry, Chocolate Sorbet, Caramelised Hazelnuts

Uncle Matt Orchard Apple*

Financier, Apple Butter, Apple Brandy Espuma

The West Ice Cream in the World *

We will be happy to tell you this evening's selection

All Desserts € 8.50

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

€ 12 for 3 tasting shots

AFFOGATO € 6

Our Own Vanilla Ice Cream Topped with
a Shot of Hot Espresso
Add Baileys € 3

west

West Cheese Board

€ 10.50



Young Buck Blue Cheese

A raw milk blue cheese which is creamy and smooth. An interesting take on an ancient blue cheese recipe, its traditionally made and hand-ladled to produce a rich, lingering flavour.

County Down



Aran Soft Goats Feta Cheese

Gabriel Flaherty's fresh goat's cheese is one to taste and definitely to watch. Expect many awards - You read it here first.

Cáis Gabhair Árann, Oughill, Aran Islands, Co. Galway.



Durrus Farmhouse Cheese

Made using age old artisanal methods, with a Swiss cheese 'harp' to cut the curd by hand in a traditional copper lined cheese vat. Deep flavour, natural rind washed cheese pasteurised.

Durrus, Bantry, Co. Cork



Ballylisk, Triple Rose

Dean Wrights pedigree herd produces some of the richest creamiest milk in the world. It is the key ingredient in the first of the Ballylisk of Armagh range - a decadent Triple Cream cheese called the Triple Rose. This single herd white mould cheese with extra cream is something special. It has a full flavour balanced with salty, lemony undertones.

Portadown Co. Armagh



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

Venison, Wild Duck, Artichoke, Beetroot, Wild Mushroom, Truffle, Squash, Kale, Stem Cauliflower, Brussels Sprout, Sloe Gin

OUR SUPPLIERS - THE TWELVE APOSTLES

Meat	James McGeough Butcher, Oughterard, Co. Galway, Calvey's Achill Island Lamb, Andarl Velvet Pork, Co Galway
Poultry	Skeaganore Dry Aged Duck, Co. Cork
Fishmonger	Gannet Fishmongers Galway, Sustainable Seafood Ireland
Shellfish	Killary Harbour Mussels, Dooncastle Oyster
Fruit & Vegetables	Uncle Matt's, Beechlawn Organics, Galway Garrai Ghlas Inverin, Galway
Dry Goods	Pallas Foods, La Rousse Foods
Dairy	Cuinneog, Co. Mayo Velvet Cloud, Aisling, Co Mayo

Food - Martin O' ⁵Donnell

Wine - Mathieu ^oTeulier, Fergal Guiney & Fergus O' Halloran



EUROPEAN REGION OF GASTRONOMY SPECIAL

38 Euro per person

Also Includes a Complementary House Beverage

START

PRESSED HAM HOCK TERRINE *
Warm Crispy Egg, Parmesan, Chilled Pea Velouté

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

SALT ROASTED CELERIAC *
Truffle Yolk, Celeriac Dashi, Elderberry Ricotta

CRISPY SKEAGANORE DUCK LEG *
Braised Barley & Fermented Garlic, Duck Jus

MAIN

8oz AGED SIRLOIN STEAK *
Smoked Onion, Mushroom Duxelle, Lemon Thyme Pepper Sauce

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

CORN-FED CHICKEN SUPREME *
Velvet Cloud Gnocchi, Confit Beets, Jus

LOCAL CATCH OF THE DAY *

END

TORCHED LOCAL ORCHARD APPLE *
Financier, Apple Butter

STOUT 1 AND CHOCOLATE TIRAMISU
Buckwheat & Crakine

BLACKBERRY PANNA COTTA *
Treacle sponge, Sesame Crunch

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

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This Special Menu MUST BE ORDERED BY 6.45PM
Tables are rebooked from 8pm