



## *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*

**DOONCASTLE OYSTER & WARM SMOKED EEL \* € 10.90**

Beetroot Tartare, Potato, Sea Truffle

**HOMEMADE BLACK PUDDING € 10.90**

Dillisk Brined Egg Yolk, Barbecued Cabbage, Bottarga

**SMOKED AGED BEEF RIBCAP \* € 11.50**

Kylemore Cheese Espuma, Shallot, Mushroom, Caper

**RAVIOLO OF ARAN GOATS CHEESE € 9.90**

Hen's Yolk, Smoked Onion Veloute

**ARAN ISLANDS BROWN CRAB \* € 11.00**

Kohlrabi, Apple, Oyster Cracker, Buttermilk

**WILD RABBIT AND FOIE GRAS \* € 11.50**

Rabbit Consommé, Nori, Roast Onion Petal

**LOCAL CONNEMARA ARTICHOKE \* € 9.90**

Nut Brown Butter Puree, Toasted Hazelnuts, Roasted Artichoke

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 HEREFORD PRIME DRY-AGED  
CÔTE DE BOEUF FOR TWO \* € 72.00**  
Cashel Blue Béarnaise, Jus, Triple Cooked Dripping Chips

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

**McGEOUGH'S CONNEMARA LAMB SADDLE \* € 28.00**  
Loin, Sweetbread, Braised Belly, Lambcetta,  
Caramelised Onion

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

**SMOKED AGED BEEF FILLET \* € 32.00**  
Potato, Truffle, Organic Mushroom, Smoked Almond Granola

**PAN-SEARED KILKEEL SCALLOPS \* € 29.00**  
Yeasted Braised Potato, Leek, Smoked Black Pudding

**SALT BAKED CELERIAC & SMOKED LEEK PITHIVER € 23.00**  
Kylemore Cheese, Warm Yacon, Ullucus

**SIDES FROM OUR GROWERS \* € 6**  
Organic Vegetables and Potatoes for 2 People Sharing  
Every Night, We Showcase The Best Organic Vegetables

# SOLARIS BOTANICAL TEAS

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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

<b>Elysium, Black Muscat, California</b>	<b>€ 8.50</b>
<b>Chambers, Muscat, Rutherglen</b>	<b>€ 18.00</b>
<b>Kracher, Beernauslese, Austria</b>	<b>€ 12.60</b>
<b>Kracher, Auslese, Austria</b>	<b>€ 8.90</b>
<b>Kracker, Muskat Ottonel, Austria</b>	<b>€ 9.90</b>
<b>Cauhape, 'October Ballet', France</b>	<b>€ 9.20</b>
<b>Ats Karoly, Tokaj-Hegyalja, Hungary</b>	<b>€ 11.00</b>
<b>Tawny, Stonewell, Cork</b>	<b>€ 8.00</b>
<b>Fernando de Castilla, Olorosso, Spain</b>	<b>€ 8.50</b>

### INDULGE IN A SPECIALITY COFFEE @ 6.90

**Irish Coffee-** Jamesons Irish Whiskey, Cream

**Monte Cristo-** Borghetti Coffee Liqueur, Grand Marnier, Cream

**The Irish Italian Coffee-** Sambucca, Baileys, Cream

**Spanish Coffee-** Bourghetti Coffee Liqueur, Cream

**The Ladies Favourite-** Baileys, Franjelico, Cream

**The Pick Me Up-** Sambucca, Baileys, On Ice

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### **THE TROLLEY**

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

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## **THE FINAL COURSE**

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### ***CLEAN, HONEST, IRISH***

#### **Connemara Rhubarb \***

Velvet Cloud Sheep Yoghurt, Sable, Woodruff

#### **Cocoa Atelier Chocolate & Hazelnut Tart**

Chocolate Sorbet, Redcurrant

#### **Late Summer Apple**

Apple Butter, Treacle, Custard

#### **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

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#### **AFFOGATO € 6**

Our Own Vanilla Ice Cream Topped with  
a Shot of Hot Espresso

Add Baileys € 3

# west

## West Cheese Board

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€ 10.50



### *Kearney 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**

*Cabbage, Pea, Leek, Onion, Spinach, Beetroot, Broad Bean, Artichoke, Kale, Celeriac*

## **OUR SUPPLIERS - THE TWELVE APOSTLES**

<b>Meat</b>	James McGeough Butcher, Oughterard, Co. Galway
<b>Poultry</b>	Thornhill Farm, Co. Cavan
<b>Fishmonger</b>	Sustainable Seafood Ireland
<b>Shellfish</b>	Dooncastle Oyster, Aran Island Crab Meat
<b>Fruit &amp; Vegetables</b>	Beechlawn Organics, Galway, Bullaun Ark Farm, Galway Garrai Ghlas Inverin, Galway
<b>Dry Goods</b>	Pallas Foods, La Rouse Foods
<b>Dairy</b>	Cuinneog, Co. Mayo Velvet Cloud, Co. Mayo

*Food - Martin O' Donnell*

*Wine - Mathieu Teulier, Fergal Guiney & Fergus O' Halloran*

