



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
€75 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

MACKEREL €12.50

Cured, Heirloom Tomato, Green Sauce

KILKEEL SCALLOP €13.00

Smoked Eel, Kohlrabi, Horseradish, Spicy Broth

CLARE ISLAND LOBSTER €16.00

Peas, Broad Beans, Summer Truffle

RAW BEEF €13.00

Kylemore Cheese, Shiitake, Scape Aioli, Sourdough Crumb

ROAST QUAIL €12.50

Homemade Black Pudding, Garlic Scape Piccalilli

BEETROOT €10.50

Cured Egg, Aran Goats Cheese, Basil

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 * €75.00**
Cashel Blue Béarnaise, Jus, Triple Cooked Dripping Chips

THORNHILL DUCK BREAST * €26.00
Organic Artichoke, Piccalilli, Baby Red Kale, Sorrel

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

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

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

SUMMER ASPARAGUS €24.00
Kale Broccoli Stems, Freekah, Cultured Local Cream, Seaweed Dukkah

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

Please note a discretionary gratuity of 10% is applied

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

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

INDULGE IN A SPECIALITY COFFEE 7.90

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



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

Local Summer Strawberries *

Toasted Meringue, Elderflower, Sheep's Milk Sorbet. Financier

White Chocolate & Woodruff Mousse

Sable, Poached Clementine

Local Bullaun Ark Rhubarb *

Buttermilk Panna Cota, Poached, Sorbet,
Sesame Cracker

Roast Artichoke Ice Cream *

Honeycomb, Buckwheat

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 € 7

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

west

West Cheese Board

€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, Garlic Scapes, Asparagus, Beetroots, Sorrel

OUR SUPPLIERS - THE TWELVE APOSTLES

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

Food - Nathan Hindmarsh

Wine – Fergal Guiney & Fergus O' Halloran