



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

SALTED COURGETTE * € 10.50

Nasturtium, Cherry Tomatoes, Elder Ricotta

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, Roasted Stem Cauliflower & Veloute

LOCAL CURED CATCH * € 10.00

Oyster Emulsion, Buttermilk and Dill, Trout Roe Potato Salad

STUFFED SADDLE OF WILD RABBIT * € 10.50

Organic Leek & Fennel Fondue, Fennel Salad, Rabbit Jus

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

10% Service Charge - Groups of Eight Plus



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, Peas, Lambcetta, Wild Garlic Caper

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

AGED WILD VENISON LOIN * € 29.00

Connemara Chanterelle, Artichoke,
Leek Ash and Angelica's Seeds

PAN-SEARED KILKEEL SCALLOPS * € 29.00

Yeast Braised Potato, Leek, Smoked Black Pudding

SALT BAKED ONION * € 22.00

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

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



Kearney Blue Cheese

Is produced at **Faimview Dairies in the Castlereigh Hills** using the finest pasteurised cow's milk. It a semi-hard cheese with a distinctive rind, an open texture and smooth, creamy flavour.



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, Apple, Stem Cauliflower

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