



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

CHARRED MONKFISH CHEEKS * € 10.50

Oyster, Nori, Garden Fennel

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, Squash, 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

YOUNG SUMMER LEEKS & SCAPES * € 9.90

Shaved Kylemore Cheese & Leek Custard

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 * € 68.00**
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.)

WILD WICKLOW VENISON LOIN * € 30.00
Celeriac, Black Garlic, Hazelnut Granola

PAN-SEARED KILKEEL SCALLOPS * € 29.00
Yeasted 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
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

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| 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 | € 9.00 |
| Fernando de Castilla, Olorosso, Spain | € 8.50 |

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



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

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

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

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, Autumn Truffle, Leek, Onion, Spinach, Beetroot, Strawberry, Game, Lobster, Blackberry, Broad Bean,

OUR SUPPLIERS - THE TWELVE APOSTLES

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| 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 - Martin O' Donnell

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

