



SPRING DINNER MENU

Served Daily 6pm – 9.30pm

Starters

Homemade Soup of the Day €6.50

Sauté Wild Irish Mushrooms & Tarragon €8.00

Toasted Brioche, Parmesan Shavings

Ice House Atlantic Seafood Chowder €8.50

Boilíe Goat's Cheese Salad €8.00

Pear, Mixed Seeds, Sundried Tomato & Beetroot, Balsamic Reduction

Kelly's Award Winning Black Pudding €8.50

Apple & Rosemary Puree, Parmentier Potato, Red Wine Jus, Confit Vine Tomato

Ward's Crab Meat & Leek Tartlet €9.50

Pineapple & Coriander Chutney, Organic Tomato & Dill Dressing

Signature Starter Dishes

Assiette of Connemara Salmon €9.25

Smoked, Barbequed & Homemade Gravlax, Dill Whiskey Yoghurt,
Saffron Chive Aioli, Crispy Baby Capers

Roulade of Wild Mushroom, Truffle & Baby Spinach in Parma Ham €9.25

Caramelised Fig & Walnut Salad, Garlic & Thyme Mouseline

Duo of Clew Bay Scallops & Slow Braised Pork Belly €11.95

Butternut Squash Purée, Calvados Reduction, Pink Grapefruit & Ginger Dressing

Main Dishes

Baked Supreme of Organic Clare Island Salmon €21.50

Herb Crust, Sauté Green Beans & Almonds, Cocotte Potatoes, Scallop Cream

Pan Fried Fillet of Hake €23.00

Crispy Calamari, Buttered Sweet Potato & Pepper Salsa



Baked Breast of Free Range Chicken €19.50

Sundried Tomato, Smoked Cheese & Basil Crushed Potato,
Root Vegetable Crisps, Red Pepper Coulis

Seared Fillet of Sea Bass €24.00

Caramelised Fennel, Bok Choy & Baby Spinach, Sundried Tomato Tapenade,
Capers, Lime & Chervil Vinaigrette

Duo of Silver Hill Duck €23.50

Seared Breast & Confit Leg Spring Roll, Mixed Bean & Chorizo Cassoulet,
Strawberry, Plum & Star Anise Compote

Apricot & Coriander Couscous €19.50

Crumbed Smoked Gubbeen Cheese, Buttered Asparagus, Baby Spinach & Pepper Salsa

Signature Main Dishes

10oz Sirloin of Beef €26.50

Baked Field Mushroom, Red Onion Jam, Chateaux Potato,
Brandy & Tarragon Butter

Roasted Rump of Irish Lamb €26.00

Fondant Potato, Honey Glazed Parsnip, Spiced Cauliflower Purée,
Tomato & Mint Chutney, Shallot Jus

Main courses come with seasonal potatoes

Side Orders €3.95

Gratin Potato / Hand Cut Chips / Sautéed Mushrooms / Sautéed Onions
Buttered Mixed Greens / Braised Red Cabbage / Rocket & Parmesan Salad

Plenty Enough for Two to Share

Our beef is 100% sourced in Ireland & our Chef Anthony Holland is proud to support our local suppliers Clarke's Seafood - Ballina, Kelly's Artisan Butchers - Newport & Falcon Fruits - Ballina