

The Barony

Restaurant

Welcome

List of Suppliers

True to Region, True to Season

Fishmongers	Cathal Reilly, Glenlara, Belmullet Tony Mc Grath, Pullathomas Local Fishermen, Belmullet
Meat	Sheridan Butchers, Belmullet Michael Carr's, Ballina Pallas Food, Limerick
Bakery	Bacus Ui Donnacha, Belmullet
Fruit & Veg	Lavins Fruit & Vegetables, Castlebar
Wholesalers	Barretts Wholesale, Belmullet Mangans Cash & Carry, Castlebar Cuffes Centra, Belmullet Gala, Carter Square, Belmullet

SOUP

HOMEMADE SOUP OF THE EVENING SERVED WITH HOMEMADE BROWN BREAD **€5.90**

CHOWDER

HOMEMADE WILD ATLANTIC CREAMY SEAFOOD CHOWDER SERVED WITH HOMEMADE BROWN BREAD **€7.90**

SCALLOPS

PAN SEARED KING SCALLOPS, AWARD WINNING LOCAL KELLY'S BLACK PUDDING, LEMON & CAPER DRESSING DEHYDRATED SCALLOP CORAL BEURRE NOISETTE **€12.90**

Appetizers

DUCK LEG

FRENCH TRIMMED ANISE ORANGE & CARDAMON CONFIT DUCK LEG GARDEN MESCLIN LEAVE ROAST ROOT VEGETABLE SALAD, BLOOD ORANGE DRESSING PLUM GEL **€8.90**

SMOKED SALMON

SLICED OAK SMOKED SALMON, BABY LEAF & CANDIED WALNUT SALAD, SUN-DRIED TOMATO PESTO WASABI, CHIVE CRÈME FRAICHE DRESSING **€10.90**

GOATS CHEESE

CRUSTED LIGHTLY BAKED GOATS CHEESE BON-BON BEETROOT & ORGANIC HONEY PANNA COTTA CARPACCIO OF BABY BEETS, BEETROOT PUREE SPINACH PASTE **€8.90**

MUSHROOM

FRENCH ASSIETTE OF WILD FOREST MUSHROOMS BRAISED GARLIC CREAM SAUCE HERB BUTTERED TOASTED BRIOCHE BREAD, BLACK PEPPERED GLAZE POACHED ASPARAGUS **€6.90**

STEAK

10oz CHAR-GRILLED SIRLOIN STEAK, OVEN ROASTED FONDANT POTATOE, CRISPY HOMEMADE ONION RINGS, CONFIT BALSAMIC GLAZE CHERRY TOMATO, MIXED PEPPERCORN SAUCE **€24.90**

CHICKEN

STUFFED IRISH CORN-FED BREAST OF CHICKEN WITH KELLY'S AWARD WINNING LOCAL BLACK PUDDING, CELERY & APPLE STUFFING, MADIERA WINE JUS **€15.90**

PORK

SLOW BRAISED TWICE COOKED CRISPY SKIN PORK BELLY, CREAMY COLCANNON IRISH CIDER & MUSTARD REDUCTION WARM BABY APPLES M PLUM GEL **€16.90**

Entrees

COD

FRESH HERB LEMON PARMASEN CHEESE CRUSTED LOIN OF COD SET ON A MIXED BEAN & SPICY CHIRZO SAUSAGE CASSOULET ROAST RED PEPPER COULIS **€17.90**

MONKFISH

OVEN ROASTED MEDALLIONS OF WILD ATLANTIC MONKFISH SERVED WITH A SEARED KING PRAWN & BRANDU CREAM SAUCE **€22.90**

SALMON

BAKED FILLET OF SALMON, WILTED SPINACH ROASTED FENNEL DUCHESS POTATOE, WHITE WINE & CHERVIL CREAM SAUCE **€16.90**

VEGETARIAN DISH OF THE EVENING
TONIGHTS SPECIAL - PLEASE ASK YOUR SERVER

DAILY SPECIAL DISH

TRIO OF CRÈME BRULEE

THREE MINI FLAVOURED CRÈME BRULEEE POTS, WITH VANILLA, ORANGE & COFFEE SERVED WITH A BISCOTTI BISCUIT **€6.50**

RASPBERRY TARTLET

FRESH RASPBERRIES TARTLET, HOMEMADE CRÈME ANGLAISE, MACADEMIA NUT & WHITE CHOCOLATE ICE-CREAM **€6.50**

CHOCOLATE PYRAMID

CHOCOLATE & CARAMEL PYRAMID WITH A WARM CHOCOLATE GANACHE **€6.50**

Desserts

CHEESECAKE

HOMEMADE CHEESECAKE OF THE EVENING **€6.50**

IRISH CHEESEBOARD SLATE

SELECTION OF IRISH CHEESE'S SERVED WITH IRISH CRACKER BISCUITS & A PLUM COMPOTE **€8.50**

SELECTION OF TEA AND COFFEE AVAILABLE

POT OF TEA **€1.80**

HERBAL TEA **€2.00**

AMERICANO **€2.50**

ESPRESSO **€2.20**

CAFÉ LATTE **€2.60**

CAPPUCCINO **€2.90**

IRISH COFFEE **€6.90**

BAILEYS COFFEE **€6.90**

FRENCH COFFEE **€6.90**

CALYPSO COFFEE **€6.90**