

Starters

Soup of the Day 4.5

Herb Croutons
(Allergens 1,3, 7)

Clew Bay Scallops, Andarl Black Pudding, Chocolate and Chilli 11.5

Pink Grapefruit Scented Aioli, Cucumber Green Apple Jelly, Cauliflower Saffron,
Balsamic Ice Cream
(Allergens 1,2, 3, 7,14)

Killary Fjord Mussels and Clams 8.5

Spicy Coconut Green Curry and Pineapple Broth, Coriander
(Allergens 9, 14)

House Pates 9

Smoked Mackerel, Duck Liver Pate, Pickled Daikon, Blinis
(Allergens 1,3,7, 10)

Joe Kelly's Organic Green Leaf Salad 8.5

Toasted Pine Nuts, Pumpkin Seeds, Pan Fried Halloumi and Feta Cheese, Quinoa, Roasted
Plums and Piquillo Peppers
(Allergens 1, 7, 8, 11)

St. Tola Organic Goats Cheese Banitsa 9

Goats Cheese and Crispy Filo Pastry, Velvet Cloud Yogurt , Caramelized Pear, Quince
(Allergens 1, 3, 7, 8)

Skeaghanor Duck Salad 9

House Smoked Breast of Duck, Hearts, Pumpkin, Orange, Almonds
(Allergens 1, 3,7, 8)

Jerry Hasset Salmon Plate 9

Smoked Salmon, Barbeque and Shteryo's House Pastrami, Fermented Green Tomatoe,
Beetroot, Tempura Vegetables, Bagna Cauda
(Allergens 1, 4, 7)

Friendly Farmer Confit Chicken and Pea Risotto 9

Pickled Chanterelles, Lobster Sabayon
(Allergens 1,2,7,9)

Irish Organic Picanha Beef and Mushroom Brule 9.5

(Allergens 3,7)

Mains

21 Day Dry Aged Rib Eye Steak 24

Balsamic Caramelised Pearl Onions, Aubergine and Fig Caviar, Pepper Courvoisier Sauce
(Allergens 7)

Fillet Steak 27.90

Jerusalem Artichoke Puree, Confit Onion, Mushroom Ketchup, Blue Cheese Cream or
Peppercorn Courvoisier Sauce
(Allergens 7)

Belmont Organic Venison 25

Venison Medallions, Shallots, Roast Plums, Game Jus

Friendly Farmer Free Range Chicken 19

Marinated in Yogurt, Ginger and Lemongrass, Stuffed with Mozzarella, Sundried Tomato and
Parma Ham, Calvados Wild Mushroom Sauce
(Allergens 3,7)

Achill Island Pan Fried Hake 20

Prawn and Crab Tortellini, Fennel, Kale , Sweet Pepper Veloute
(Allergens 1,3, 4, 7)

Oven Baked West Coast Monkfish 23

Savoy Cabbage , Lardo, Mussels, Citrus Beurre Blanc
(Allergens 1, 4, 6, 7,14)

Mayo Lamb 22.90

Marinated Rump, Sweet Red Pepper and Plum Relish, Shiitake Mushroom and Butternut
Squash Ragout
(Allergens 7, 9)

Hand Made Duck Egg Fettuccine 17.90

Smoked Salmon, Marinated Prawns, Octopus, Garlic, Cognac, Tomato Cream
(Allergens 1, 2, 3, 4, 7)

Seafood Linguine 18.90

Garlic, Chilli, White Wine, Fresh Fish and Shellfish
(Allergens 1, 2, 3, 4, 12, 14)

Surf and Turf 22

Andarl Award Winning Slow Cooked Pork Belly, Pork Fillet, Prawns, Octopus, Sweet Potato
Red Wine Jus
(Allergens 6,7,8, 10)

All served with Seasonal Vegetables and Potato or Side Salad. Extra Side 3.50