

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.

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 €22

S M A L L P L A T E S

CONNEMARA LANGOUSTINE * €10.50

Pink Fir Potato, Shallot, Prawn Jus

HOMEMADE BLACK PUDDING €10.90

Dillisk Brined Egg Yolk, Barbecued Cabbage, Bottarga

AGED THORNHILL DUCK PARFAIT * €11.00

Leek, Duck Ham, Sweet Pickled Shitake

RAVIOLO OF ARAN GOATS CHEESE €9.90

Uncle Matt's Hen's Yolk, Wild Chanterelle, Garlic Caper, Smoked Celeriac Veloute

A TASTE OF ROSSAVEAL CRAB * €10.90

Apple, Kohlrabi, Dooncastle Oyster

STUFFED SADDLE OF WILD RABBIT * €10.00

Potato Salad, Young Broccoli, Jus

KILLARY HARBOUR ROPE MUSSELS * €8.70

Fennel Cream, Finished with Local Parsley and Seaweed Pistou

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 Ten Plus

L A R G E P L A T E S

**SIGNATURE DISH OF PRIME HEREFORD DRY-AGED
CÔTE DE BOEUF FOR TWO * €60.00**

Cashel Blue Béarnaise, Jus, Triple Cooked Dripping Chips

THORNHILL DUCK BREAST * €26.00

Garraí Glas Beetroot, Duck Jus

INAGH VALLEY ORGANIC MOUNTAIN SPRING LAMB * €28.00

Loin, Sweetbread, Braised Belly, Sorrel, Roast Artichoke, Wild Garlic Caper

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

WILD WICKLOW VENISON LOIN * €28.00

Elder & Blackberry Celeriac, Truffle Puree

CONNEMARA SCALLOPS * €27.00

Leeks, Smoked Black Pudding, Scallop Roe Cream

SALT BAKED SWEDE €22.00

Barbecued Cabbage, Swede Porridge

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.

I N S E A S O N T H I S M O N T H

Beetroot, Cavolo Nero, Artichoke, Spinach, Parsnip, Rowanberry, Squash, Pumpkin, Lamb, Small Game

OUR SUPPLIERS – THE TWELVE APOSTLES

Meat

James McGeough Butcher, Oughterard, Co. Galway
Connemara Organic Mountain Lamb, Higgin's Butcher
Dublin, Gourmet Game, Co. Clare

Poultry

Thornhill Dry Aged Duck, Co. Cavan

Fishmonger

Gannet Fishmongers, Galway

Shellfish

Killary Harbour Mussels, Dooncastle Oyster

Fruit & Vegetables

Uncle Matts, 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'Donnell

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

EUROPEAN REGION OF GASTRONOMY SPECIAL

38 Euro per person

Also Includes a Complementary House Beverage

START

CRISPY HAM HOCK TERRINE
Poached Egg, Parmesan, Smoked Shallot Aioli

KILLARY HARBOUR MUSSELS *
Fennel Cream Finished with Local Parsley and Seaweed Pistou

ORGANIC SOUP OF THE MOMENT *

VEGETABLE SALAD * (V)
Aran Islands Soft Goats Cheese, Pickles

CRISPY THORNHILL DUCK LEG *
Warm Grain Salad, Roasted Squash, Duck Jus

MAIN

8oz AGED SIRLOIN STEAK *
Onion Puree, Onion Ring, Lemon Thyme Pepper Sauce

SALT BAKED SWEDE
Barbecued Cabbage, Swede Porridge

BAKED TURKEY AND GLAZED HAM EN CROUTE WELLINGTON
Celeriac puree and fondant, Jus

STEPHANE'S CATCH OF THE DAY *

END

CHRISTMAS PUDDING BAKED CHEESECAKE
Sesame Tuile & Cranberry

STOUT 1 AND CHOCOLATE TIRAMISU
Buckwheat & Crackine

VANILLA & SEA BUCKTHORN CRÈME BRÛLÉE *
Nutty Crunchy

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10% SERVICE FOR GROUPS OF 10 PLUS

This Special Menu is available until 7pm