



Nephin Restaurant Dishes

Starters

Soup Of The Day (MK, SP, CY)	€9.00
Tasting of Wild Atlantic Seafood Achill Keem Bay Dressed BBQ Salmon, Oak Smoked Salmon, Prawn Cocktail, Coriander Miso Aioli, Home Pickels, Crab and Hake Roulade (F, C, MK, E, G, MD)	€12.50
Croagh Patrick Seafood's Black Mussels White Wine Garlic Broth, Toasted Ciabatta Crouton (C, MK, MD, SP, CY)	€10.00
Inagh Goat Cheese Bon Bons Ceylon Spiced Tomato Chutney, Poached Pear, Homemade Granola, Beetroot Purée, Baby Rocket Salad (MK, E, G, MD, SP)	€11.50
Braised Kelly's Irish Pork Belly Croquette Mango & Pineapple Chutney, Apple Purée, Celeriac Remoulade, Organic Mixed Leaves Salad (MK, E, MD, SP, G)	€11.00
Ceylon Panco Fried Irish Chicken Ceasar Salad Aged Parmesan, Ciabatta Bread Crouton, Crispy Lardon, Aged Parmesan (MK, E, G, F)	€11.00

Main Course

Pan Fried Atlantic Lemon Sole on The Bone Red Pepper and Coconut Coulis, Achill Brown Crab & Fermented Fennel, Clew Bay Black Mussels And Broad Beans Butter (F, MK, SP, C)	€26.00
Roast Atlantic Silver Hake Smoked Bacon and Herb Crust, White Miso & Lemon Aioli, Petit Ratatouille, Chilli and Lemongrass Beurre Blanc (F, MK, SP, G, E)	€22.00
Pan Fried Atlantic Salmon Umami Sessame, Teriyaki, Glazed Bok Choy, Tempura Prawns (F, C, MK, SP, G, E)	€23.00
Scorched Breast Of Stuffed Irish Chicken Supreme Carrot Cumin, Ceylon Spiced Carrot Chutney, Kelly's Black Pudding & Seaweed Tuile, Orange & Cardamom Oil (MK, SP, G, MD)	€23.00



4 Hour's Braised Grass Fed Feather Blade Irish Beef

Wild Mushrooms and Smoked Cheese Dumpling, Celeriac, Caramelized Onion,
Veal Jus (MK, SP, G) **€28.00**

Stir Fry Vegetable Egg Noodle Bowl

Golden Fried Tofu (E, SP, SS) **€20.00**

All main dishes are served with market vegetable and Potatoes of the day

Additional Side Dishes €5 per serving:

Chunky Chips, Skinny Chips, Curried Cheese Chips, Mixed Salad with House Dressing,
Sautéed Mushroom, Sautéed Onion

Desserts

Lemon Posset

Homemade Granola, Macerated Berries, Oats & Raisins Cookies,
Raspberry Sorbet (MK, SP, E) **€9.00**

Strawberry Mousse

Scented Strawberry Gelly, Red Velvet Sponge, Lemon Curd, Raspberry,
Salted Caramel Ice Cream (MK,G, E, SP) **€10.00**

Raffaello Cake

Tropical Fruit Coulis, Sesame Tuile, Mango Chilli Sorbet (G, MK, SP, E, SS) **€10.00**

Kiwi Tart

Italian Meringue, Creme Anglaise, Vanilla Ice Cream (MK, E, SP) **€10.00**

Homemade Tiramisu

Orange Powder and Candied Orange, Lemon Sorbet (MK,G, SP, E,N) **€10.00**

Selection of Irish Cheese's

Homemade Chutney & Sourdough Crackers (MK,G, SP, E, N) **€13.00**

(€3.50 Supplement for Guests on our Inclusive Package)

Allergens

The following is a guide to what allergens are contained in our dishes at the Nephin Restaurant. You will see the following lettering showing the allergen each dish contains, below.

If you have any concerns about dietary requirements please do not hesitate to talk to our team.

G – Gluten; C – Crustaceans; E – Eggs; F – Fish; M – Molluscs; S – Soya Beans P – Peanuts; N – Nuts; Mk – Milk;
CY – Celery; MD – Mustard SS – Sesame Seeds; SP – Sulphites; L- Lupin

Thank you for your visit

