



Snacks

Mixed Olives € 8

Gordal, Kalamata, Orange, Arbequina Olive Oil

Marinated Artichokes € 10

Roasted Red Peppers, Lemon, Basil

Iberica Paleta 50g € 17 /100g €34

Pan con Tomato

Small Plates

Spring Pea Soup € 14

Goats Curd, Pea Relish
2,11

Kelley's Rock Oysters ½ dozen € 24 /dozen € 48

Mignonette and Vietnamese
6,7,13,14

Seafood Cocktail € 22

Dublin Bay Prawns, Mussels, Crab
7,8,12,14

Scotched Egg € 17

Tj Crowe Pork, Black Pudding, Truffle Emulsion
1,8,14

Galway Bay Mussels € 19

Garlic, White Wine, Parsley
1,2,7,14

Sides € 6

Chips

1

Creamed Potato

2

Mixed Leaves

14

Glazed Carrots

Sherry and Parsley
2,3

Big Plates

Cliff Fish Pie Royale € 36

Salmon, Haddock, Prawns, Leeks, Mussels
1,2,7,8,10,11,12,14

McGrath's Saddle and Lamb € 40

Courgettes, Aubergine, Saute Potatoes
2,11,14

Peter Hannan's Beef

10z Aged Striploin Steak € 45

Potato Terrine, Watercress, Pickled Onion
1,2,4,11,14

Ardmore Bay Lobster

Half € 40 Full € 80

Garlic Butter, Mixed Leaves, Chips
2,11,12,14

Donegal Cod € 36

Peas, Pancetta, Jersey Royals
2,10,11,14

Black Sole Meunière **€ 50

Wilted Spinach, Lemon, Parsley, Capers
2, 10, 14

Sharing Plates

Braised Lamb Shoulder € 90

Glazed Carrot, Roast Garlic Mash, Parsley
2,11,14

Whole Tandoori Monkfish (approx. 500g) €90

Mint, Cucumber, Basmati Rice
1,2,11,14

Sweet Treats

Peach Melba € 12

Raspberry, Meringue, Raspberry Ripple Ice Cream
1,2,3,8,14

Irish Strawberries € 11

Granola, Basil, Cider Sabayon
1,2,8,14

Chocolate Mousse € 12

Pistachio, Honeycomb, Mascarpone
1,2,3,8

Artisanal Cheese Plate 3pcs € 16

Comte, Cashel Blue, Milleens, St Tola
Quince, Homemade Crackers
1,2,8,14



Allergens: 1-Gluten 2- Milk 3-Nuts 4- Mustard 5- Sesame Seeds 6- Peanuts 7- Molluscs 8- Eggs 9-Lupin 10-Fish 11-Celery 12- Crustacean 13- Soybeans 14- Sulphites

A 12.5% Service Charge is applied to all parties of 6 or more.

Items Marked ** have a €10 supplement when dining on a dinner package.