SEAFOOD

Galway Rock Oyster (6) 7, 14 Red Shallot, Red Wine Vinegar 22.00

Native Oyster (6) 7, 14 Red Shallot, Red Wine Vinegar 32.00

Seafood Platter 7, 12, 14 Native Oysters, Rock Oysters, Lobster, Crab, Langoustine 50.00

STARTERS

Lobster Bisque 2, 12, 14 Brandy Cream, Lobster & Chives 14.00

Galway Mussels 2, 7, 14 Garlic Parsley, White Wine 16.00

Chicken Liver Parfait 1, 2, 8, 14 Toasted Brioche, Apple 16.00

Stuffed Baby Squid 2, 7, 10 Chorizo, Feta, Mussels, Parsley Sauce 16.50

Spiced Beef 2, 3 Rocket Salad, Coolattin Cheddar, Hazelnut 17.50

Dressed Crab 1, 2, 4, 8, 10, 12, 14 Baby Gem, Lemon Mayo 19.00

MAINS

Duck Breast 2, 11, 14 Potato Rosti, Bok Choi, Blackberry Sauce 34.00

Beef Rib Eye or Fillet 2, 4, 14 Dauphinoise Potato, Roast Shallot, Red Wine Sauce 38.00/45.00

Black Sole Meuniere 2, 10 Spinach, Lemon & Caper Beurre Noisette 50.00

Fillet of Salmon 1, 2, 10, 12, 14 Crushed Potato, Prawn, Bacon, Lemon & Chive Sauce 28.00

Fresh Tagliatelle 1, 2, 8 Wild Mushroom, Parmesan, Truffle 23.00

SIDE DISHES

Twice Cooked Chips 1 Mixed Salad 4, 14 Spinach Nutmeg 14 Baby Potatoes 2 5.00

DESSERTS

Baked Lemon Tart 1, 2, 8, 14 Blackberries, Creme Fraiche 11.50

Valrhona Chocolate Mousse 2, 8, 13, 14 Salted Chocolate Sable, Cocoa Nibs, Vanilla Ice Cream 11.50

Tonka Bean Panna Cotta 2, 10 Almond & Oat Crumble, Mandarin Granita 11.50

Sticky Toffee Pudding 1, 2, 8, 14 Jameson Whiskey Raisins, Caramel Sauce 11.50

Irish Farm House Cheese 1, 2, 8, 14 Irish Brack, Crackers, Grapes, Apple & Pear Chutney 15.00