

BAR
&
TERRACE

SEAFOOD

Galway Rock Oysters (6) 7, 14	Red Wine Shallot, Tabasco, Lemon	26.00
Native Oysters (6) 7, 14	Red Wine Shallot, Tabasco, Lemon	33.00
Seafood Platter 7, 12, 14	Oysters, Lobster, Crab, Dublin Bay Prawns	65.00

STARTERS

Seafood Chowder 2, 7, 10, 11, 12, 14	Haddock, Salmon, Prawns, Dill	13.50
Galway Bay Mussels 2, 7, 14	Garlic, Parsely, White Wine	16.50
Stuffed Baby Squid 2, 7, 10	Chorizo, Feta, Mussels, Parsley Sauce	16.50
Spiced Beef Carpaccio 2, 3	Organic Leaves, Coolattin Cheddar, Hazelnut	17.00
Seafood Cocktail 4, 8, 12, 14	Langoustines, Crab, Baby Gem, Marie Rose	19.50

MAINS

Fresh Tagliatelle 1, 2, 8	Wild Mushroom, Parmesan, Truffle	24.00
Atlantic Cod 2, 8, 10, 11, 12, 14	Baby Potato Colcannon, Pancetta, Prawn, Beurre Blanc	30.00
Lamb Rump 2, 11, 14	Potato Rosti, Charred Tenderstem Broccoli, Rosemary Jus	38.00
Pan Seared Halibut 2, 8, 10, 14	White Asparagus, Blood Orange Hollandaise Sauce	40.00
Beef Rib Eye or Fillet 2, 4, 14	Dauphinoise Potato, Roast Shallot, Red Wine Sauce	39.00/47.50

SIDE DISHES

Hand Cut Chips 1	Mixed Salad 4, 14	Roast Root Vegetables 2	Creamed Potato 2	5.00
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DESSERTS

Caramelized Lemon Tart 1, 2, 8, 14	Blackberry Sorbet, Creme Fraiche, Blackberries	11.50
Valrhona Chocolate Mousse 1, 2, 8, 13, 14	White Coffee Ice Cream, Brandy Snap	11.50
Crème Caramel 1, 2, 8, 14	Rum Raisins, Shortbread Biscuit	11.50
Sticky Toffee Pudding 1, 2, 3, 8	Salted Caramel Ice Cream, Hazelnut	11.50

CHEESE

Irish Farmhouse Cheese (3 or 5) 1, 2, 8, 14	Irish Brack, Crackers, Grapes, Apple & Pear Chutney	17.00/24.00		
Smoked Gubbeen	Coolea Farmhouse	Cooleeney Farmhouse	Crozier Blue	St. Tola

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

All our beef is locally sourced and 100% certified Irish.