

SNACK

(Choice of Starter or Dessert) (Both options include snack, bread & pre-dessert)

Complimentary snack from the chef to start

MILK, CEREALS (WHEAT)

Alternative available for gluten free / intolerance

BREAD

Today's bread served with Cuinneog butter | Achill Sea Salt | roasted garlic & thyme oil | elderflower & blackberry balsamic

WHEAT, OATS, BRAN, EGGS, MILK, SOYABEAN

Alternative available for gluten free / intolerance

STARTERS

Goats Cheese | beetroot meringue | beetroot puree | pickles | pear | walnuts | spruce syrup | honeycomb

MILK (GOATS MILK), NUTS (WALNUTS)

Celeriac Soup | smoked bacon lardons | wild garlic croutons | hazelnut

GLUTEN (WHEAT), CELERY, SOYABEANS, MUSTARD, MILK, NUTS(HAZELNUTS)

Clew Bay Oysters | sloe & elderflower vinegar | Granny Smith | dill oil | trout roe

FISH, CRUSTACEANS, MOLLUSCS, SULPHITES, SOYA

Miso glazed Clew Bay Scallops | smoked trout sushi | apple & cucumber | lardo | bonito dashi | puffed rice

CRUSTACEANS, CELERY, SULPHITES, MOLLUSCS, FISH, SOYABEANS, GLUTEN (BARLEY, WHEAT), SESAME

Twice Baked Young Buck & Rockfield Cheese Soufflé | waldorf | fermented honey | kimchi | truffle cream vinaigrette

MILK, GLUTEN (Wheat), NUTS (WALNUTS), CELERY, MUSTARD, SULPHITES

Roasted Duck | liver parfait | rosehip | chicory | apricots | buckwheat | swede

CEREALS (WHEAT), SOYABEAN, SULPHITES, MILK, MUSTARD, CELERY

West Coast Mackerel | Rockfield Lebna | fennel | watercress | grape | gooseberry puree

FISH, MILK, MUSTARD, CELERY, SULPHITES, SOYA

Connemara Air-Dried Beef | colcannon boxty | radish | spring nettle emulsion | kohlrabi | horseradish | fried hen's egg | chili oil

GLUTEN (WHEAT), EGGS, SULPHITES

3 Courses €54

2 Courses €48

(Choice of Starter or Dessert) (Both options include snack, bread & pre-dessert)

MAINS

Roast Chicken Supreme | polenta | mushroom | ham hock | deep fried egg | squash
EGG, SOYABEAN, MILK, SULPHITES, GLUTEN (WHEAT), CELERY | MUSTARD

Charred Sweet Heart Cabbage | kimchi | liquorice | feta | peanut ragu | curry cream
MILK, PEANUTS, SOYABEAN, NUTS, SEASAME SEEDS, MUSTARD, CELERY

Pan Fried Halibut | tartare velouté | Clew Bay oysters | trout roe | pickled cucumber
FISH, CRUSTACEANS, MILK, MUSTARD, SULPHITES, SOYABEAN

Slow Cooked Featherblade of Beef | garlic mushrooms | black garlic Velvet Cloud |
maple bacon | bbq crisps | szechuan pepper jus
WHEAT (GLUTEN), MILK, SOYABEAN, SULPHITES

Steamed & charred Cod | Blacksod Bay crab & prawn wonton | sautéed seasonal greens |
Thai coconut cream
FISH, CRUSTACEANS, MOLLUSCS, SOYABEAN, MILK, MUSTARD, CELERY, GLUTEN (WHEAT)

Calvey's Salt marsh Lamb Rump | pulled shoulder | seaweed shepherds pie | mint & wild
garlic | asparagus
MILK, SOYABEAN, SULPHITES, EGGS,

Andarl Farm Pork | sugar pit belly | fillet schnitzel | ham hock | smoked pudding |
rhubard & apple
EGG, SOYABEAN, SULPHITES, GLUTEN (WHEAT), CELERY | MUSTARD

Roasted Aubergine | spiced pomegranate cous cous | hummus | spiced beans | buckwheat
SOYABEAN, GLUTEN (WHEAT), SULPHITES

Jackfruit Ramen | noodles | seaweed | seasonal vegetables | miso glazed tofu & peanut |
jammy egg
PEANUTS, SOYA, EGG, GLUTEN (WHEAT)

Sunday lunch Allergen Menu

Allergens listed on dishes with a **red font** can be prepared without the allergen or replaced

If you have a nut allergy please inform a member of staff as we have a variety of different nuts throughout the kitchen

STARTERS

Goats Cheese | beetroot meringue | beetroot puree | pickles | pear | walnuts | spruce syrup
| honeycomb

MILK (GOATS MILK), **NUTS (WALNUTS)**

Celeriac Soup | smoked bacon lardons | wild garlic croutons | hazelnut

GLUTEN (WHEAT), CELERY, SOYABEANS, MUSTARD, **MILK, NUTS(HAZELNUTS)**

Clew Bay Oysters | sloe & elderflower vinegar | Granny Smith | dill oil | trout roe

FISH, CRUSTACEANS, MOLLUSCS, SULPHITES, **SOYA**

Twice Baked Young Buck & Rockfield Cheese Soufflé | waldorf | fermented honey | kimchi |
truffle cream vinaigrette

MILK, GLUTEN (Wheat), **NUTS (WALNUTS)**, **CELERY**, MUSTARD, SULPHITES

Hot & Sticky Wings | pineapple, mango & pomegranate salsa | sesame 10

SESAME, SOYA

Bao Buns

Korean Fried Chicken, gochujang sauce, sesame, house slaw, rocket leaves 18

GLUTEN (WHEAT), MILK, SOYA, PEANUTS, SESAME

Pulled Beef Brisket, sticky hoisin glaze, house slaw, mushrooms, crispy onions 18

GLUTEN (WHEAT), MILK, SOYA, PEANUTS, SESAME

Golden Fried Halloumi, kimchi, sweet curry mayo, peanut ragout 18

GLUTEN (WHEAT), MILK, SOYA, PEANUTS, SESAME

Fresh Battered Cod, smoked cheddar, house slaw, sumo miso, pickled cucumber 18

FISH, GLUTEN (WHEAT), MILK, SOYA, PEANUTS, SESAME

Sugar Pit Pork Belly house slaw, peanut ragout, spring onion pickled red cabbage 18

GLUTEN (WHEAT), MILK, SOYA, PEANUTS, SESAME

MAINS

Braised Featherblade of Irish Beef | Yorkshire Pudding
| Red Wine Gravy 22
GLUTEN (WHEAT), SOYA, SULPHITES

Roast Turkey & Ham | apricot & sage stuffing
| cranberry sauce 19
MILK, GLUTEN (WHEAT), SOYA, SULPHITES

Steamed & Charred Cod | spiced tartare velouté | pickled cucumber 22
FISH, MILK, EGGS, SULPHITES

Golden Fried Chicken Breast | Andarl Farm ham hock stuffing |
creamy mushroom sauce 19
GLUTEN (WHEAT), SOYA, MILK, SULPHITES,

Roasted Aubergine | tomato | spiced pomegranate couscous | hummus | spiced beans
| buckwheat 16
SOYABEAN, GLUTEN (WHEAT), SULPHITES

Charred Sweet Heart Cabbage | liquorice | feta | peanut & chili salsa | kimchi |
curry cream 16
MILK, PEANUTS, SOYABEAN, NUTS, SEASAME SEEDS, MUSTARD, CELARY

Jackfruit Ramen | noodles | seasonal vegetables |
miso glazed tofu | jammy egg (Vegan Option Available) 16
PEANUTS, SOYA, EGG, GLUTEN (WHEAT)

All main courses served with creamed & roasted potato and roast
carrots & seasonal greens

Sides

Double cooked chips with Achill Sea Salt 5 **GLUTEN (WHEAT), SOYA**

Mac & Cheese with bacon dust 5 **GLUTEN (WHEAT), MILK**

Parmesan & Aioli chips 5.5 **GLUTEN (WHEAT), EGG, MILK, SOYA**

PRE DESSERT

Wild Flower ice pop

DESSERTS

PLEASE NOTE THAT ALL OUR DESSERTS ARE PREPARED AND STORED IN THE SAME AREA WHERE WE STORE OUR NUTS

Vanilla Crème Brulee | miso fudgel passion fruit gel
| orange & ginger cookie
CEREALS (WHEAT), EGGS, MILK

Rum Baba | gorse chantilly | rhubarb | orange jelly
EGGS, MILK, GLUTEN (WHEAT)

Blackberry, Lemon & Honey Baked Alaska | bee pollen
MILK, EGGS, CEREALS (WHEAT)

64% Dark Chocolate cake | chocolate gnocci | mint ice
cream | raspberry
GLUTEN (WHEAT), EGGS, SOYABEAN, MILK, NUTS (HAZELNUTS, ALMONDS)

Toffee & Date Pudding | honeycomb ice cream | cherry |
Achill Island sea salted caramel
CEREALS (WHEAT), EGGS, MILK, NUTS (CHESTNUTS)

Dessert Drinks

Grasshopper 9.5

MILK

Seifredice Dessert Wine 7.5

SULPHITES

COFFEES -

soya & oat milk available

ESPRESSO 3.9

A short strong shot of coffee

AMERICANO 3.9

Espresso & water for a long black coffee

MACCHIATO 3.9

Espresso with a little drop of frothed milk

CAPPUCCINO 4.2

Double espresso with frothed milk topped
with chocolate

MOCHA 4.2

Same as cappuccino but with more chocolate

FLAT WHITE 4.2

Double shot of espresso with micro foam

CAFE LATE 4.2

Single shot of espresso with steamed milk

DECAF 4.2

Decaf coffee available for any of our coffees

TO START

Chefs soup of the day served with bread & Cuinneog butter 7.5
CEREALS (WHEAT), SOYABEAN, MILK, CELERY, MUSTARD

Galway Goats Cheese, beetroot meringue & puree, pickles &
walnut & pine 9.5
MILK, NUTS (WALNUTS, PINE NUTS), MUSTARD

Forest Mushrooms & creamed organic leeks on toast | Rockfield
cheese | hazelnut & sage 9.5
GLUTEN (WHEAT & OATMEAL) SOYABEAN, MILK, EGGS, SULPHITES

Manor Farm Hot & Sticky Chicken Wings Pineapple & mango salsa,
sesame seeds 8.5
SOYABEAN, CELERY, MUSTARD

MAINS

Roast Rib Of Irish Beef, Yorkshire pudding, red wine gravy
€13.95

GLUTEN (WHEAT), EGGS, SOYABEAN, MILK, CELERY, MUSTARD, SULPHITES

Golden Fried Chicken Breast Apricot & sage stuffing, mushroom
cream sauce, seasonal vegetables & potatoes €11.95

GLUTEN (WHEAT) EGGS, SOYABEAN, MILK, CELERY, MUSTARD, SULPHITES

Roast Stuffed Turkey & Ham, Red Wine & Onion Gravy, cranberry
sauce 13.95

GLUTEN (WHEAT) SOYABEAN, MILK, CELERY, MUSTARD, SULPHITES

Today's Fish of the Day

FISH, SOYABEAN, MILK, CELERY, MUSTARD, SULPHITES

Charred Hispi Cabbage, carrot & liquorice, feta, dukkah,
seaweed, fennel cream 10.95

MILK, PEANUTS, SOYABEAN, NUTS, SESAME SEEDS

Panko Halloumi Bao Buns served with sweet potato fried & side
salad 11.95

GLUTEN (WHEAT), EGGS, MILK, PEANUTS, SOYABEAN, SESAME SEEDS

All mains served with vegetables & potatoes

HOUSE OF PLATES

