


To Begin with

Atlantic Crab
Focaccia | Seaweed | Apple
Hazelnut
€ 20
Beetroot
Dingle Goats Cheese | Pecan
€ 16
Pan-Seared Scallops
Potato | Caviar
Oyster Cracker
€ 23
Mushrooms
Tart | Textures (vegan)
€ 15
Corn Fed Chicken Terrine
Bread Sauce, Baby
Vegetables
€ 19
Poultry Liver Parfait
Fig & Orange | Duck Fat
Brioche
€ 20
Duck Tortellini
Red Pepper Chutney | BBQ
Leeks | Peppercorn Jus
€ 20
Roasted Butternut
Squash Soup
Mixed Seeds | Coal Oil
€ 10 (Vegan)
Barbecued Mackerel
Beetroot | Black Treacle
€ 19


Oysters

½ Dozen Cromane Oysters
Shallot Vinaigrette | Lemon
€ 21
Chorizo | Herb Oil
€ 22



Supplier of the Month
Velvet Cloud
Velvet Cloud is a small specialist sheep dairy business in County Mayo just outside of the town Claremorris. Founded by Aishling and Michael Flanagan, Velvet Cloud was established a little over seven years ago. Aishling is a native of Dublin, whereas Michael was raised on a sheep and dairy farm in the West of Ireland. After a decade of working and living in Italy and France, both of them made the decision to return to the farm where Michaels was raised in order to improve the quality of life for Michael's family. They then began to look into the possibility of dairy products made from sheep's milk. Sheep's milk and grass-fed yoghurt were the company's first ventures, and since then they have expanded into farmhouse cheese made with cow's milk and most recently sheep's milk.

Chefs Comment
We are dedicated to having the best quality of ingredients for our menus and having a strong relationship with our local suppliers help us to accomplish this. Our suppliers deliver fresh and flavourful ingredients to the hotel daily, of high quality and with traceability which allow us to identify where each product originates fromProduct originates from.

Alex Nahke
Executive Chef


Sides

Sautéed Mushrooms
Baby Spinach
Mashed Potatoes
Buttered New Potatoes
Fine Cut Chips
Greens with Olive Oil
€ 6


Fish

Turbot
Wild Garlic | Barley
White Wine Sauce
€ 39
John Dory
Prawn | Cauliflower | Bisque
€ 38
Wild Seabass
Brown Shrimp | Fennel | Cucumber
€ 35


Butchers Best

Pork
Belly | Smoked Black Pudding |
Apple | Jus
€ 36
Rack of Lamb
Sweetbread | Granola | Feta | Jus
€ 39
Fillet & Shortrib of Sean
Moriarty's Irish Angus Beef
Red Onion | Beetroot
€ 40

All Main Courses are served with Potatoes
and Vegetables


Vegetarian/Vegan

Tart Tatin of Red Onion
Rocket Pesto | Pinenuts |
Vegan Feta
€ 24
Risotto
Mushroom | Black Truffle
€ 24
Sweet Potato
Harissa | Houmous | Chickpea
| Avocado | Vegan Yoghurt
€ 22

Vegetarian/Vegan Dish is accompanied by a
Seasonal Side Salad

Our beef is locally sourced and is of Irish origin. We support local suppliers in compliance with our ECO policy to reduce the impact on the environment. Should you suffer from any food allergies please notify a member of our team. Menu items may contain nuts, peanuts, seeds, and other allergens ingredients you may wish to avoid. If you have any questions, please ask a member of staff, or scan our QR Code for the full list of ingredients. All Prices include VAT.



Scan For Allergen Information