



STARTERS

Warm Smoked Chicken, Spinach & Wild Mushroom Ciabatta,

Served with dressed rocket salad, aged balsamic glaze

(Allergens 1,3,6,7,9,10)

Sean Cahir's Black Pudding Croquette,

Served with ruby apple slaw, sweet tomato & chilli jam and micro cress

(Allergens 1,3,6,7,9,10)

Sauteed Wild Atlantic Pink Prawns,

Tossed in a mild chilli & tomato beurre blanc, green olive ciabatta

(Allergens 1,2,7,9,10)

Seasonal Pickled Pear and Beetroot Salad,

Served with baked walnuts, pomegranate seeds and sun-dried tomatoes, champagne & tarragon dressing

(Allergens 6,9,10)

Warm St.Tola Goats Cheese Bon Bons,

Rolled in almond crumb with crisp baby leaf salad, port wine, redcurrant & orange jus and exotic fruit chutney

(Allergens 1,3,6,7,8,9,10)

Homemade Cream Soup of the Evening

(Allergens 7,9,10)

All dietary options are catered for, please inform your server of any particular requirements.

Our dishes may contain one or more of the following allergens indicated on our menu as follows:

1-Cereals/Gluten, 2-Crustaceans 3-Eggs 4-Fish 5-Peanuts, 6-Soybeans 7-Milk 8-Nuts 9-Celery 10-Mustard 11-Sesame Seeds, 12-Sulphur Dioxide & Sulphites 13-Lupin, 14-Molluscs

MAIN COURSE

Grilled 10oz Sirloin Steak,

Served with crispy onion rings, creamy Cognac & peppercorn sauce
(Allergens 6,7,9,10) **€10.50 Supplement**

Slow Roasted West Clare Beef Feather Blade,

Served with classic Bourguignonne garnish
(Allergens 6,7,9,10)

Pan Fried Supreme of Chicken,

Rich smoked bacon, thyme & marsala cream and crispy Pancetta
(Allergens 6,7,9,10)

Crispy Aromatic Roast Half Duck,

Served with juniper braised red cabbage, char sui jus
(Allergens 1,6,7,9,10)

Herb Roasted Rump of Burren Lamb,

On root vegetable and barley risotto with garlic & rosemary jus
(Allergens 1,6,7,9,10)

Fresh Market Catch of the Evening,

(Allergens 1,2,4,7,9,10,14)

Giant Asparagus & Ricotta Tortellini,

Bound in a creamy herb velouté with a garlic & herb Croute
(Allergens 1,3,6,7,9,10)

As a family business we love to support as many small and local businesses as possible. Many of our suppliers are based in Clare, Limerick or Galway. Our beef, lamb and pork products are Irish. Our fish and seafood is supplied by Star Seafoods in Kerry and is Irish, whenever possible. We are proud to work with our suppliers to bring the freshest ingredients and the highest quality to our guests.

Our wonderful suppliers include:

St Tola Goats Cheese in Inagh, Burren Smoked Salmon in Lisdoonvarna, Celtic Salads in Bellharbour, C&M Foods in Tulla. Roughan Butchers in Ennistymon, Clare Foods in Kilnamona, Star Seafoods in Kenmare, Ashgrove Meats in Newcastlewest, Limerick Fruit Suppliers in Limerick City, Piggott Eggs in Gort, William's Gate Victuallers in Galway

DESSERTS

Warm Apple and Cinnamon Crumble Tartlet,

Served with vanilla bean ice cream

(Allergens 1,3,6,7,8)

Rich Belgian Chocolate and Almond Crouquant Opera Cake

(Allergens 3,7,8)

Individual Berries and Cream Pavlova,

Served with fruit puree

(Allergens 3,7,8)

Baileys and Caramel Cheesecake,

Served with vanilla cream & caramel sauce

(Allergens 1,3,6,7,8)

Selection of Dairy Ice Creams,

Served in a crisp wafer basket

(Allergens 1,3,6,7,8)

Warm Belgian Chocolate and Pear Tart,

Served with Ferrer Roche ice cream

(Allergens 1,3,6,7,8)

Served with Freshly Brewed Tea and Coffee

Liquor Coffee available on request - €7.50

Irish

French

Baileys

Calypso

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