

## START

Soup of the Evening <b>(GF, V, N)</b> Served with Chefs Selection of Breads	7.00	Galway Goat Cheese Bon Bons <b>(GF/V/N)</b> Sesame Seed & Pine Nut Crust, Shaved Beetroot, Olive Tapenade, Hummus	9.00
Classic Caesar Salad Connemara Air-Dried Ham, Boiled Egg, Anchovies, Focaccia Crisp, Parmesan Shavings	8.00	Duo of Confit Silverhill Duck Crispy Thigh, Mini Spring Roll, Squash Puree, Kelly's Black Pudding Bon Bon, Ginger & Blackcurrant Jam	11.00
Kelly's Chorizo Arancini Dozio Ella Cheese & Coriander, Organic Cucumber & Shallot Relish, Saffron Chive Aioli	8.50	Seared Clew Bay Scallops <b>(GF)</b> Cauliflower Puree, Beetroot Jelly, Smoked Pancetta, Crispy Courgette	12.00
Baked Enniscoe Hens Egg Tartlet <b>(V)</b> Organic Courgette, Red Onions & Peppers, Dozio Cheese Glaze, Pickled Red Cabbage	8.50	House Cured Achill Sea Salt Salmon, Strawboys Vodka Gravlax, Poached Wild Atlantic Prawns <b>(GF)</b> Chilled Green Pepper Soup, Citrus & Dill Sour Cream	12.00

## SEA

Pan-Fried Hake Fillet <b>(GF)</b> Roast Seasonal Vegetables, Beetroot Salsa, Saffron & Dill Beurre Blanc	24.00	Baked Fish of the Day <b>(GF)</b> Sauté Greens, Lime & Caper Butter, Red Pepper Coulis	28.00
Grilled Salmon Supreme Atlantic Prawn & Citrus Herb Gnocchi	25.00		

## LAND

Roast Pepper & Basil Marinated Chicken Supreme <b>(N)</b> Coriander & Pine Kernel Cous Cous, Mixed Tomato & Basil Ragout	22.50	Pan Fried Sirloin of Hereford Beef <b>(GF)</b> Celeriac Puree	28.00
Mustard & Rosemary Seared Rump of Achill Lamb Braised Shoulder Croquette, Squash Puree, Red Wine Jus	27.00	McHale's Fillet of Beef <b>(GF)</b> Celeriac Puree	28.00
Duo of Wild Irish Venison <b>(GF)</b> Loin of Venison, Venison & Rosemary Sausage, Mixed Bean & Kelly's Chorizo Cassoulet, Rosemary Jus	28.00	Please choose your Sauce: Mixed Peppercorn, Red Wine Jus or Wild Mushroom & Tarragon	

## GREEN

Dozio Ella Cheese Risotto <b>(GF, V)</b> Roasted Seasonal Vegetables, Spinach, Red Pepper Coulis, Beetroot Salsa	21.00	Crispy Asparagus, Green Bean & Sprouting Broccoli <b>(V/N)</b> Coriander & Pine Kernel Cous Cous, Mixed Tomato & Basil Ragout	22.00
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## SIDES

Chunky Wedges, Sweet Chilli & Cajun Aioli <b>(GF, V)</b>	All 4.00	Braised Red Cabbage, Raisin & Apple <b>(GF, V)</b>
Sweet Potato Chips, Rosemary Butter <b>(GF, V)</b>		Honey Roast Parsnips, Carrot & Butternut Squash <b>(GF, V)</b>
Garlic, Herb & Parmesan Mash <b>(GF, V)</b>		Sauté Mushrooms, Tarragon & Shallots <b>(GF, V)</b>
Baby Peas, Chervil, Silver Skin Onion & Pancetta <b>(GF)</b>		

LOCAL SUPPLIERS: Beef: McHale Butchers • Fish: Joe Garvin Fish • Organic Vegetables: Enniscoe House • Vegetables & Fruit: Falcon Fruits • Poultry: Mc Hales Butchers

If you have any dietary requirements, please do not hesitate to inform your server.

GF – Gluten Free      N – May Contain Nuts      V – Suitable for Vegetarian