

## PIER BISTRO MENU

### NIBBLES

Olives **GF V 3** / Selection of Nuts **GF V N 3** / Sweet Potato, Parsnip & Beetroot Crisps **GF V 3**  
Breads, Herb Oil, Hummus **V 3** / Squid, Chorizo & Confit Vegetables **GF 4** /  
Cajun Poppadum's, Coriander Velvet Cloud **V 3**

### SANDWICHES

Roast Pepper, Goat Cheese, Focaccia\* **AGF V** 9  
Connemara Smoked Salmon, Citrus Crème Fraiche, Brown Soda Bread\* **AGF** 10  
Grilled Cajun Chicken, Guacamole, Bap\* **AGF** 9  
Baked Glazed Gammon, Dozio Ella Cheese, English Mustard, Grilled Ciabatta\* **AGF** 10

### STARTERS

Soup of the Day\*\* **AGF V** 7  
Wild Atlantic Seafood Chowder\*\* **AGF** 9  
Macroom Mozzarella, Enniscoo Tomatoes, Basil **GF V** 8  
Spiced Bean, Chicory, Gubeen Chorizo **GF** 9  
White Wine & Garlic Cream Killary Harbour Mussels **GF** 10  
½ Dozen Gannon's Oysters **GF** 12  
Duo Arancini (Kelly's Black Pudding & Achill BBQ Salmon), Dillisk & Saffron Aioli 10

### SHARING PLATES FOR TWO

Irish Cured Meats & Ham Hock Terrine, Local Cheese, Olives, Mixed Pickles, Hummus **AGF** 36  
Chilled Seafood Platter, Selection of Shellfish, Fresh & Achill Smoked Fish **GF** 44

### MAIN COURSES

Pan-fried Irish Sirloin Steak, Chilli Wedges, Onion Jam, Peppercorn Sauce **GF** 27  
Baked Chicken Supreme, Squash & Spinach Gnocchi, Confit Organic Tomatoes **AGF** 17  
Pan-seared Fish of the Day, Organic Enniscoo Vegetables, Herb Mash\* **GF** 17  
Seared Seabass Fillets, Pea, Herb, Parmesan & Squid Ink Linguini 18  
Spiced Crispy Chicken Goujons, Julianne of Vegetables, Chilli Mayo, Sweet Potato Fries\* 16  
Roasted Pepper, Sweet Potato & Tarragon Linguini, Herb Oil, Dozio Cheese\* **V** 15

### SIDES

Enniscoo Organic Vegetables <b>GF V</b>	4	Garlic Herb Mash <b>GF V</b>	4
Sweet Potato Fries <b>GF V</b>	4	Sweet Chilli Cajun Wedges <b>GF V</b>	4
Skinny Fries <b>GF V</b>	4		

### DESSERTS

Warm Chocolate, Almond & Orange Cake\*\* **N** 8  
*70% Callebaut Crèmeux, Chocolate Soil, Honeycomb Ice-cream*  
Baked White Chocolate & Orange Cheesecake\*\* 8  
*Pineapple & Mango Salsa*  
Apple & Blackberry Crumble Tartlet\*\* 8  
*Crème Anglaise, Vanilla Ice-cream*  
Vanilla Crème Brûlée\*\* **GF** 8  
*Raspberry Sorbet*

### Local Suppliers

Fish: Joe Garvin/Seacrest

Fruit & Vegetables: Falcon Fruits/Curleys

Meat: McHale Butchers/Calveys/Andarl Farm

Poultry: McHale Butchers/Carrs Meats

Organic Vegetables: Enniscoo House

Origin of Beef: Ireland

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