

Ice House Dinner Menu

Galway Goat Cheese V N Organic Beetroot Mousse, Granola	11
Jumbo Prawn, Pineapple & Daily Fish Skewer GF Rosti Potato, Dill & Lime Yoghurt	13
Pulled Ham Hock Terrine House Piccalilli, Crispy Poached Hens Egg	12
Wild Atlantic Way Salmon Taster GF Donegal Smoked, Achill BBQ, House Gravlax	13
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Achill Island Lamb Taster <b>AGF</b> Rump, Liver, Sweetbreads, Minted Peas	28
Andarl Farm Pork Fillet & Shoulder, Kelly's Black Pudding, Butternut Squash, Apple	28
Saffron Poached Killala Bay Monkfish <b>GF</b> Achill BBQ Salmon Crush, Dillisk Aioli, Beurre Blanc, Samphire	30
Baked Fish of the Day <b>GF</b>	29
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Enniscoe Organic Vegetables GF V	4
Buttered Herbed Peas GF V	4
Poached Mixed Carrots GF V	4
Sweet Potato Fries GF V	4
Skinny Fries GF V	4
Sweet Chilli Cajun Wedges GF V	4
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Warm Chocolate, Almond & Orange Cake <b>N</b> 70% Callebaut Cremeaux, Chocolate Soil, Honeycomb Ice-cream	8
Baked White Chocolate & Orange Cheesecake Pineapple & Mango Salsa	8
Apple & Blackberry Crumble Tartlet Crème Anglaise, Vanilla Ice-cream	8
Vanilla Crème Brûlée <b>GF</b> Raspberry Sorbet	8

### Local Suppliers

**Fish:** [Joe Garvin & Seacrest](#)

**Fruit & Vegetables:** [Falcon Fruits & Curleys](#)

**Meat:** [McHale Butchers/Calveys/Andarl Farm](#)

**Poultry:** [McHale Butchers & Carrs Meats](#)

**Organic Vegetables:** [Enniscoe House](#)

**Origin of Beef:** [Ireland](#)

The food allergens used in the preparation of our food can be viewed in a separate menu available at the counter. Please ask a member of staff if you need additional information on food allergens.

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