



WHILE YOU WAIT

Padron Peppers €7.50 (V)

smoked olive oil, Achill Island sea salt (4)

Crispy Fish Taco €11.50 (2 pieces)

golden crumb white fish, hard shell taco, avocado & sour cream, corn salsa, rocket and parsley mayo (1,2,3,4,10,11,12,13,14)

Crispy Baby Squid €9.50

lime, green pepper salt, chilli (1,2,5,12)

Panko Fried Pickles €7.50 (V)

siracha mayo (1,2,3,4,9,13)



ACHILL OYSTERS

½ Dozen served natural €22.00 (12)

Add a glass of Beamish Stout for €4.00

or

½ Dozen Tequila and Lime €23.50 (4,12)

plump & sweet, Pacific oysters are handpicked from the Atlantic shoreline by Hugh O'Malley and his team (4,12)

LIGHT BITES

Seasonal Homemade Soup €10.00 (VG)

made using the finest of seasonal vegetables, served with homemade Beamish bread (1,3,5)

Creamy Chowder of Atlantic Seafood €13.00

prime seafood, spring onion, seaweed dust, served with homemade Beamish bread (2,4,5,10,11,12)

Salmon Gravlox €16.50

caperberries, pickled armada farm beetroot, sour cream and lemon gel (2,4,10,11,12,14)

Italian Buffalo Burrata €16.00 (VG)

heirloom tomato, confit tomato, roasted butternut squash, rocket, pine nuts, balsamic dressing and basil pesto (2,4,7,8,13,14)

Signature Wings €11.50 / €15.50

sauce of choice: Louisiana hot sauce or BBQ sauce, blue cheese dip (2,3,4,5,14)

Wild Mushroom Arancini €14.50

winter truffle, aged parmesan, salsa verde (1,2,3,4,13)

Asian Prawn & Melon Salad €16.50

sweet teardrop peppers, cucumber, cherry vine tomato, roasted peanuts and chilli & lime dressing (4,7,8,9,10,11,12,14)

Skillet Prawns al Ajillo €17.00

Armada farm garlic & chilli, soft herbs, sourdough (1,2,4,10)

TO FOLLOW

Armada Chargrilled 8oz Beef Burger €23.50

seeded brioche bun, smoked bacon and monterey jack cheese, homemade burger sauce, armada farm rocket and pickled cucumber (1,2,3,13,14)

Fish & Chips €24.00

white catch in our crisp turmeric batter, triple cooked beef dripping chips, tartar sauce and chip shop curry sauce (1,3,4,5,10,11,12,13)

Massaman Chicken Curry €25.50

aromatic spices, peanut, potato and coconut curry, marinated chicken, turmeric infused rice, griddled naan bread (1,2,4,5,7,8,9,14)

Vegan Massaman Curry €23.00 (V)

seasonal vegetables simmered in our signature peanut, coconut and potato curry sauce, turmeric infused rice, garden herbs (4,5,7,8,9,14)

Pan Roast Monkfish €31.00

lemon and caper butter, charred bok choy, nori powder, served with choice of one side (2,4,5,11,13)

Armada 'Surf & Turf' €55.00

12oz rib eye, grilled tiger prawns, rocket and parmesan salad, pepper & béarnaise sauce, tempura onions, triple cooked beef dripping chips (1,2,3,10,11,12)

Galway Bay Mussels €24.00

garlic and wine cream sauce, our Beamish bread, french fries (1,2,3,4,12)

Scampi Tails €27.00

Atlantic red prawns in crispy panko crumb, french fries, creamy garlic and chive aioli (1,2,3,4)



STEAK

12 oz Rib Eye €44.50

rocket and aged parmesan salad, tempura onions
Sauce of your choice: Chimichurri (4,9) · Pink pepper corn (2,5,9)
Garlic & herb butter (2) · Wild mushroom (2,5,9)
One side from below:

1.1kg Tomahawk Sharing €110.00

Cooked to your liking. Please allow 40 min for well done.
Served with refined Caesar, truffle fries, baby potatoes, pink peppercorn sauce, garlic butter (1,2,3,4,5,10,13)

SIDES

Skinny French Fries €5.50

(1,4)

Baby Potatoes €7.50

confit garlic & herbs (2)

Truffle Fries €8.50

(2,3,4,13)

Mini Caesar Salad €7.50

anchovies (1,3,4,5,13)

Whipped Pomme Puree €5.50

(2)

Sautéed Mushrooms €6.50

garlic butter (2)

Beef Dripping Chips €5.50

Achill Island sea salt (1,4)



DAYBOAT FISH SPECIAL

€POD

Today's Irish water catch freshly prepared with seasonal ingredients



DESSERTS

Vanilla Crème Brûlée €10.00

cheese puff twist, French vanilla ice cream (1,2,3)

Artisan Ice Cream €9.00

choice of any 3 flavours: vanilla, chocolate, strawberry, salted caramel, mint & choco chip, served with macerated strawberries (1,2,3)

Dark Chocolate Mousse €10.00

banana, caramel gel, chantilly cream (2,3,7,8)

Warm Apple Crumble €10.00

twice baked crumble, apple compote, French vanilla ice cream (1,2,3)

Caramel Cheesecake €10.00

pedro ximénez, strawberries, caramel sauce, vanilla ice cream (1,2,3,4)

Selection of Irish Artisan Cheese €15.50

selection of Irish cheese, crackers, chutney, condiments (1,2,3,4)

(V) Vegan · (VG) Vegetarian (on request can be made vegan friendly)

Allergens: (1) Gluten · (2) Milk · (3) Eggs · (4) Sulphites · (5) Celery · (6) Lupin · (7) Nuts · (8) Peanuts · (9) Soy · (10) Shellfish · (11) Fish · (12) Molluscs · (13) Mustard · (14) Sesame