



ACHILL OYSTERS

½ Dozen served natural (10,12) €22.00

Add a glass of Beamish Stout for €4.00

or

½ Dozen Tequila and Lime (4,10,12) €23.50

plump & sweet, Pacific oysters are handpicked from the Atlantic shoreline by Hugh O'Malley and his team (4,10,11,12)

LIGHT BITES

Seasonal Homemade Soup (VG)

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

Creamy Chowder of Atlantic Seafood

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

Salmon Gravlax

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

Italian Buffalo Burrata (VG)

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

Signature Wings

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

Wild Mushroom Arancini

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

Asian Prawn & Melon Salad

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

TO FOLLOW

Armada Chargrilled 8oz Beef Burger

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

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

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 (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

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

Armada 'Surf & Turf'

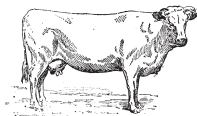
12oz rib eye, grilled tiger prawns, rocket and parmesan salad, pepper & béarnaise sauce, tempura onions, triple cooked beef dripping chips (1,2,3,10,11,12)

Galway Bay Mussels

garlic and wine cream sauce, our Beamish bread, french fries (1,2,3,4,10,11,12)

Scampi Tails

Atlantic red prawns in crispy panko crumb, french fries, creamy garlic and chive aioli (1,2,3,4,10,11,12,14)



STEAK

12 oz Rib Eye

rocket and aged parmesan salad (2,13) tempura onions (1)
Sauce of your choice: Chimichurri (4,9) · Pink pepper corn (2,5,9)
Garlic & herb butter (2) · Wild mushroom (2,5,9)
served with beef dripping chips



DAYBOAT FISH SPECIAL

Today's Irish water catch freshly prepared with seasonal ingredients served with side of the day



DESSERTS

Vanilla Crème Brûlée

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

Artisan Ice Cream

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

Dark Chocolate Mousse

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

Warm Apple Crumble

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

Caramel Cheesecake

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

Selection of Irish Artisan Cheese

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

Please inform your server of any dietary restrictions or allergies