

TO SHARE OR NOT TO SHARE?

BAKED ACHILL OYSTERS
Armada Farm soft herbs, garlic,
sourdough crumb (1,2,10,12)
½ dozen €24.00

**FRESH FLAGGY
SHORE OYSTERS**
per piece €3.50
½ dozen €19.00

**FRESH
ACHILL OYSTERS**
per piece €4.50
½ dozen €22.00

CRAB CRACKERS
nori seaweed, scallop roe salt (10,12)
€6.50

CRISPY WHITEBAIT
saffron aioli (1,2,3,4,11,13)
€6.00

TO BEGIN

ARMADA FARM SOUP OF THE DAY €11.00
with freshly harvested vegetables (1,3,5)

TORCHED SCALLOPS €21.00
romesco sauce, samphire, crispy capers, dill oil (2,4,5,7,10)
*Etra, Rias Baixas, Albarino

GRILLED GARLIC LANGOUSTINE €19.50
preserved wild garlic and butter emulsion (2,4,5,10)

HARISSA CURED ORGANIC SALMON €14.50
buttermilk, toasted fennel seeds (2,4,5,9,11)

SHELLFISH BISQUE €16.50
crème fraîche, Doonbeg crab meat and lobster (2,4,5,10,11,12)

CONFIT DUCK & FOIE GRAS TERRINE €16.00
pickled onions, cranberry gel, apricot (4,5)

WEST CLARE MACKEREL €13.50
sweet and sour beetroot, red onion, cucumber (4,5,11)

SMOKED AUBERGINE TARTAR €14.50
toasted pinenuts, charred figs, pomegranate, sweetcorn salsa (7)

CAVIAR TASTING

IMPERIAL KALUGA 30G ON ICE
shallots, hen egg, chives, crème fraîche, blinis (1,2,3,6,11) (2pax)
*Veuve Clicquot Brut Champagne
€120.00

LOBSTER ON THE SHELL

HALF LOBSTER THERMIDOR €35.00
WHOLE LOBSTER THERMIDOR €70.00
rich thermidor sauce, parmesan,
cognac (2,4,5,10,12,13)

HALF GRILLED LOBSTER €35.00
WHOLE GRILLED LOBSTER €70.00
roast garlic, Armada Farm herb
emulsion (2,4,10,12)

MAIN BUT NOT FISH

SKEAGHANORE DUCK BREAST €36.00
heirloom carrots, cherry jus,
preserved cherries (2,4,5)

8OZ DEXTER BEEF FILLET €47.00
fermented peppercorn jus, celeriac,
crispy potato (2,4,5)
*Baron d Ley, Rioja Reserva, Tempranillo

PAN FRIED CORN FED CHICKEN €32.00
cauliflower, kalamata olive crumbs and red wine
jus (2,4,5)

HOMEMADE SPÄTZLE €22.00
egg noodle, asparagus, garden peas, cherry tomato
fondue (1,2,6,9 - can be made vegan)

SPECIAL OF THE DAY

varies daily and will either be from €POA
the land or the sea using the freshest of
locally sourced produce

ALL MAIN DISHES ARE SERVED WITH A SIDE OF MINTED BABY NEW POTATOES OR CHUNKY CHIPS
*the perfect wine pairing for each dish

(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

FISH ON THE BONE

BLACK SOLE €48.00
caper and lemon butter,
Armada Farm parsley (2,11)
*Domaine Vincent Chatelain, Sancerre

HIBACHI GRILLED MONKFISH TAIL €34.00
chimichurri, aioli (2,4,5,9,11,13)

FISH OFF THE BONE

PAN SEARED HALIBUT €37.00
roast heirloom tomatoes, fennel,
tomato consommé (2,4,5,11)

AILEENS FISH & CHIPS €29.00
herb crumbed plaice, pea, celery and
apple salad, triple cooked chips and
roasted garlic aioli (3, 5, 11, 13)

SALTED COD €30.00
warm tartar sauce, wilted
armada farm kale, celery
(2,4,5,11,13)

SIDES

ROAST HISPI CABBAGE €7.00
hazelnut and onion crumb,
brown butter (1,2,4,7)

**TRIPLE COOKED CHUNKY
TRUFFLE FRIES** €7.00
garlic aioli, aged parmesan (2,3,13)

ARMADA FARM SPRING SALAD €7.00
pickled red cabbage, edible flowers,
soft herbs (4,9,13)