

THE PEARL

RESTAURANT

TO BEGIN

SOUP OF THE EVENING €7

ST. TOLA GOATS CHEESE MOUSSE €10

with Armada farm beetroot & apple, warm brioche (2,5,7,)

PRESSED LIMERICK HAM HOCK €9 .50

Pea mousse, black pudding, parsley and Martins mustard dressing (2,3,5,6,13)

PAN SEARED SCALLOPS Cauliflower, Romanesco, air dried ham (2,10) €12.95

CHOWDER OF FRESH LOCAL MUSSELS €12

Atlantic prawn & scallop with sea vegetables & rich fish veloute (2,5,10,11,12) €12

½ DOZEN OYSTERS AU NATURAL (12) €14.95

CHICKEN LIVER PATÉ €9.70

rhubarb & elderflower, hot toasted sour dough (1,2,3,4,)

THIS EVENING'S SORBET €3.95

THE MAIN EVENT

280g North Clare Irish Rib Eye of Beef Pont neuff potato, spinach, shallots, beef jus (2,4,5,13) €28.50

RUMP OF KILSHANNY LAMB €25

Shoulder & potato terrine, pea mousse, asparagus, micro greens (1,2,3,4,5,9,13)

PAN ROASTED FILLET COD €23

new season broccoli, saffron potato, gubeen chorizo, crispy chicken skin (2,4,5,11)

ROAST VEGETABLE AND TOFU CASSOULET €17

tossed in a spiced tomato sauce served with fragrant herb couscous (1,4)

BALLOTINE OF CHICKEN WITH SAGE & CURED HAM €21

Butternut risotto, aged parmesan (2,4,5)

TASTING OF SILVER HILL IRISH DUCK €24

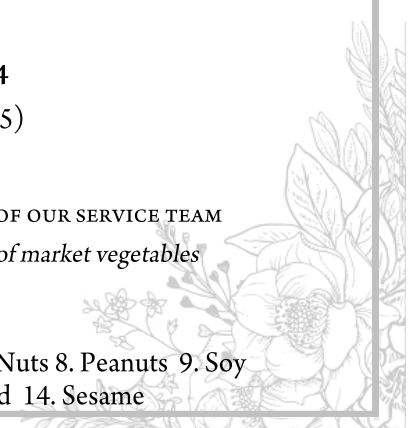
Red cabbage orange and charred carrot (1,2,4,5)

FISH OF THE DAY

FOR THIS EVENINGS SELECTION OF SPECIALS, PLEASE ASK A MEMBER OF OUR SERVICE TEAM

All main courses are served with our potato of the day and selection of market vegetables

ALLERGENS

1. Gluten 2. Milk 3. Egg 4. Sulphites 5. Celery 6. Lupen 7. Nuts 8. Peanuts 9. Soy
10. Shellfish 11. Fish 12. Molluscs 13. Mustard 14. Sesame
- 

THE PEARL

RESTAURANT

SWEETS

WARM APPLE TARTE TATIN €6.95

vanilla ice-cream, real custard, caramel (1,2,3)

CHOCOLATE BOMBE 2.0 €6.95

warm chocolate cake, orange crème, orange gel, vanilla ice-cream, hot chocolate sauce (1,2,3,4)

WARM ARMADA FARM BEETROOT CAKE €6.95

homemade apple ice-cream (1,2,3,4,7)

RASPBERRY & LEMON €6.95

torched meringue, sorbet and sweet biscuit crumb (1,2,3,4)

SELECTION OF BÓ & BAINNE €6.00

local handmade ice-cream (1,2,3)

SELECTION OF LOCAL ARTISAN CHEESES €8.95 PP

brown soda crackers, relish and fruits (1,2,4)

Here at the Armada we thrive on preparing real food with no fuss, we work with the most passionate producers most of which are right here on our door step! From Birgitta from Burren Smoked Salmon, Siobhán in St.Tola Goats Cheese, The Talty Family in Wild Irish Sea Veg to name but a few.

Where possible we grow a lot of our own vegetables, herbs, and fruits on Armada Farm.

All of our meats are sourced locally by 3rd generation butcher Noel O'Connor & our seafood is supplied by Eamon of Garrihy Seafood, Doolin.

We hope you enjoy dining with us here in The Pearl Restaurant and if you have any requests please don't hesitate to ask our waiting staff.



PETER JACKSON
EXECUTIVE HEAD CHEF

