

THE PEARL

RESTAURANT

TO BEGIN

- BURREN SMOKED SALMON**, soured cream, Kohlrabi pickle, caviar (2,3,4,11) €10.95
- HAM HOCK CROQUETTE**, Armada farm piccalilli, black pudding, confit egg yolk (1,2,3,4,13) €9.95
- CELERIAC AND WHITE ONION SOUP**, baked potato foam, crispy bacon (2,4) €6.95
- ARMADA FARM BEETS**, St.Tola's hard goats cheese, curd, grilled baby gem (2,4) €8.95
- SAUTÉED GALWAY BAY MUSSELS**, sea vegetables, petit pois, Surf clams (2,4,10,12) €10.95

LOCAL OYSTERS

- 1/2 dozen served au natural with shallot infused lemon dressing (12) €14.95
- Tasting Kilpatrick/ seaweed dashi/ glazed with Armada 50 & chive Sabayon (4,12) €3 each

THE MAIN EVENT

- DUCK ROASTED BREAST**, confit leg, croquette, red cabbage & orange (1,2,3,4) €22.95
- VENISON LOIN**, celeriac, hazelnut, Armada farm sprouts, game pie (1,2,3,4,7) €24.95
- TURBOT CHARRED LEEKS**, minted peas, potato mousse, brown shrimp (2,4,11) €26.95
- CHICKEN SUPREME**, butternut, bacon lardons, fondant potato, mushroom cream (2,4) €18.95
- BEEF FILLET**, cheek, pont neuff potato, crispy onion, jus (2,4) €28.95
- SALMON SMOKED GUBEEN & PARSLEY CRUMB**
- Burren smoked salmon & cucumber tartar, Baby gem, horseradish (1,2,4,11) €21.95
- ROAST VEGETABLE STACK**, Italian olive, basil, sweet onion, tomato with fresh herb quinoa (4,7,9) €18.95

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. Lupin 7. Nuts 8. Peanuts 9. Soy
10. Shellfish 11. Fish 12. Molluscs 13. Mustard 14. Sesame



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SWEETS

MARY'S APPLE TARTE TATIN €6.95

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

WARM ARMADA FARM BEETROOT CAKE €6.95

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

SALTED CARAMEL & HAZELNUT OPERA €6.95

chocolate glaze (2,3,9)

CHOCOLATE BOMBE 2.0 €6.95

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

RASPBERRY & LEMON €6.95

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 strive on 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, Evan & Ger 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 & Vincent of Garrihies 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

