



WHILE YOU WAIT

- Marinated Italian Olives, Rosemary & Garlic €5 (V)(4)
- Beetroot Hummus & Tapenade, Sourdough €7 (V) (1,2)
- Tasting of Irish Cured Meats €9 (4)
Gubbeen Farmhouse chorizo, salami, red onion marmalade
- Tasting of Irish Cheese €9 (1,2,3,4)
Cashel blue, Burren gold, Wexford Brie, spiced apple jam
- Irish Cured Meats and Cheese Selection €18 (1,2,3,4)



OYSTERS

Our plump & sweet, Pacific oysters are handpicked from the Atlantic shoreline by Hugh from Achill oysters (4,12)

- ½ Dozen served with lemon & hot sauce €14.95
- ½ Dozen served with soy & seaweed dashi €14.95
- ½ Dozen served with a glass of Guinness €17.95

- Our Hot & Spicy Chicken Wings S €9.50 / L €15.95
blue cheese dip & crudities (2,4,5,9,13)
- Seasonal Soup of the Day €6.50
- Armada Farm Gazpacho €8.95 (V) (4)
- Atlantic Red Prawn €13.95 (1,2,4,10)
wild garlic & chili, fresh herbs, crusty loaf
- Chicken Liver Pâté €10.95 (1,2,4)
apple & redcurrant, dukkha, toasted sourdough

TO BEGIN

- Creamy Atlantic Seafood Chowder €7.95 (1,2,5,10,11,12)
prime seafood, seaweed and spring onion
- Burren Smoked Salmon €11.95 (2,4,11,13)
new potato and chive salad, avocado emulsion
- Armada Farm Tomato Bruschetta €10.95 (1,2,4)
Irish Buffalo Mozzarella, Armada Farm Rocket & Basil
(vegan option available)

- Our Vegan Burger (V) €16.95 (1,2,4)
made with cauliflower & beetroot from our farm, chickpea, tangy ketchup, sweet potato wedges
- Massaman Curry €17.95 (4,7,8,9,14)
fragrant aromatics, spices, nuts, spiced potato, marinated chicken, turmeric infused rice, garden herbs
- Grilled Center Loin Cutlets of Kilshanny Lamb €24.95 (2,3)
Lyonnais potato, garden pea, summer asparagus
- Cauliflower & Chickpea Massaman Curry (V) €15.95 (4,7,8,9,14)
spiced potato & spinach, turmeric infused rice, garden herbs
- Our Signature Burger €17.95 (1,2,3,4)
2x 5oz patties, baby gem, beef tomato, red onion and pickles, signature burger sauce, brioche bun, string fries

TO FOLLOW

- Scampi Tails €18.50 (1,2,3,4)
Atlantic Red Prawns in crispy panko crumb, fries and a creamy garlic and chive aioli
- Grilled Whole Black Sole €26.95 (2,4,10,11)
brown shrimp butter, wilted seasonal greens with one side of your choosing
- Fish & Chips €18.50 (1,2,3,4,11)
locally sourced seasonal white fish in a beer batter, twice cooked chips, tartare
- The Galleon €27.95 pp (minimum 2 person) (1,2,3,4,10,11,12)
featuring Achill Oysters, Burren Smoked salmon, Fresh Mussels, crispy scampi tails, beer battered fish, chunky chips & dips
homemade brown bread



CUTS

All of our beef comes from Herford or Angus heifers all under 36 months, aged for 28 days. Sourced locally or hand reared by Noel O' Connor

10oz Sirloin €26.95 12oz Rib Eye €29.95

Cooked to order and served with tender stem broccoli & crispy onion rings, one sauce & one side of your choice (1,2,4)

Sauces: Pepper (2,4) Wild Mushroom (2,4) Béarnaise (2,3,4) Red Wine Jus (4)



DAYBOAT FISH SPECIAL

Today's freshly caught local fish. Please ask your server for details and price.

SIDES €3.95

- Creamy Champ Potato (2) Beef Dripping Chips with Sea Salt (1) Dauphine Potato (2) Seasonal Leaf Salad (4)
- Mini Caesar Salad (1,2,3,4,11) Selection of Market Vegetables (2) Baby Potato & Spring Onion Salad (3,4) French Fries (1)



DESSERTS

- Classic Crème Brûlée € 7.50 (1,2,3)
torched sugar, Burren gold twisters, vanilla ice-cream
- Valrhona Chocolate Delice €7.50 (1,2,3)
homemade milk ice-cream, cocoa nib tuile
- Passionfruit & Mango Tart €7.50 (1,2,3)
coconut ice-cream
- Warm Vanilla Scented Rice Pudding €7.50 (2,3,4)
Wexford summer strawberries, aged balsamic, micro basil
- Bó & Baine Ice-Cream Selection €7.50 (1,2,3)
crisp wafer basket, chocolate fudge sauce
- Selection of Local & Irish Cheese €9.95 (1,2,3,4)
fig and apple compote, crackers and condiments

(V) - Vegan

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