

for the love of roasts.

At Aileen’s, the magic begins long before the first plate is served. The kitchen hums with the sound of preparation – potatoes are peeled and chopped into perfect chunks, doused in duck fat, and roasted until crisp and golden. Fresh herbs are picked, carrots are peeled and glazed to glossy perfection, and the dry-aged beef is seasoned and roasted to tender, flavourful glory. Then there’s the gravy – a true labour of love. It begins with a rich bone broth, simmered low and slow for hours, carefully reduced, seasoned, and whisked into a luscious sauce. Lest we forget, the sky high pile of pots, pans and roasting dishes! We’ve done the hard work so you can sit back and savour every indulgent bite.



* FLAGGY SHORE
OYSTERS

Ponzu dressing,
lemon (10)

PIECE 1/2 DOZEN
€3.50 €19.00

“to share, or not to share -
that is the question”

first bites?

DUCK CONFIT TERRINE cranberry gel, apricot chutney (4)	€14.00
TEMPURA PRAWNS pak choi, chili jam (1,10,14)	€16.00
ARMADA SEAFOOD CHOWDER selection of prime seafood and shellfish, seaweed powder (2,4,10,11,12)	€13.00
PEA & HAM HOCK SOUP Armada Farm peas, Limerick ham (1,2,3,5,6)	€10.00
BURREN SMOKED SALMON capers, pickled shallots, lime crème fraîche (2,4,5,11)	€16.00
BURRATA MOZZARELLA marinated baby beets, orange (1,2,4,5,9)	€16.00
* STEAMED WILD WEST CLARE MUSSELS lemongrass, spring onion sauce (2,4,5,9,12)	€15.50

(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

THE ROAST
at AILEENS

signature roasts

IT’S ALL ABOUT THE ROAST!
Hearty portions, bursting with flavour,
and lashings of gravy €28.⁸⁰

* **PRIME 28-DAY DRY AGED ROAST RIB OF BEEF**
Locally sourced and dry-aged to intensify its natural flavour, 72-hour home marinade,
served with a rich red wine reduction, fluffy Yorkshire pudding, and silky pomme purée.
The ultimate centrepiece. (1,2,3,4,5)

SLOW COOKED SKEAGHANORE DUCK LEG
Tender Skeaghanore duck leg, slow cooked, paired with golden roasted vegetables
and finished with an orange jus that brings brightness and balance to every bite. (5)

ROAST OF THE DAY
Ask your server about today’s feature roast, showcasing the finest local produce & the
freshest we can get our hands on!

ALL ROASTS COME WITH:

- Signature Duck Fat Roasted Potatoes: Hand peeled Maris Pipers, twice cooked,
herbed, sea-salted crispiness on the outside, fluffy on the inside.
- Tenderstem Broccoli with Almond Butter
- Vichy Carrots
- Lashings of Gravy: Our gravy starts with our homemade veal stock, then reduced
with the addition of shallots, thyme & rosemary and finished with red wine.

(2,7,9)

not roasting?

Don’t fancy a roast? Don’t worry, we got you.
Try something a little lighter, without sacrificing flavour!

PAN-FRIED SEA BASS Tender stem broccoli & lemongrass velouté (2,4,5,11)	€24.00
POTATO GNOCCHI Wild mushroom and brown butter emulsion (1,2,3)	€19.00

raise a glass?

TO KICK IT OFF

Bubbles
Glass of Veuve Clicquot Champagne €22.00

Cocktail
Lineup Spritzer- lillet blanc, lavender cordial, honey
syrup, funnel, bubbles €14.50

WITH THE ROAST

Red Wine
Baron De Ley, Rioja Spain €12.50
* Finca la Florencia Malbec , Mendoza Argentina €9.80

White Wine
Montford Estate , Sauvignon Blanc, New Zealand €9.40
Beringer Chardonnay, Napa Valley, California €8.90

Cocktail
Cold To-Ma-Toes - Absolut vodka, elderflower,
dry vermouth clarified tomato, basil cordial €15.50

TO FINISH UP

The Armada Irish Coffee €10.00

Cocktail
Black Rock - Redbreast 12yr, chocolate liqueur,
tonka bean syrup €16.50

extra trimmings?

€6.00 (EACH)

CAULIFLOWER & SMOKED GUBBEEN CHEESE
(2,3,4,13)

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

CHUNKY TRUFFLE FRIES
(2,3)

there’s always room!

GATEAUX STATION - €7.80 / SLICE

When they are gone, they are gone! A selection of
decadent cakes and desserts to satisfy every craving.
From rich chocolate creations to zesty fruit tarts,
ask your server for today’s showstoppers