

*To Start*

**CHOWDER OF ATLANTIC SEAFOOD**

potato and seaweed, Dooliner brown bread (1,2,5,10,11,12)

**TODAY'S HOMEMADE AND HEARTY SOUP**

made fresh using locally grown vegetables (1,5)

**DUO OF BURREN SMOKED SALMON & LISCANNOR CRAB**

cucumber & crème fraiche dressing (3,10,11,12)

**OUR HOT & SPICY CHICKEN WINGS**

crisp crudities, blue cheese dressing (2,4,5,9,13)

½ DOZ. ACHILL OYSTERS, au natural, lemon, hot sauce (12)

**CLASSIC CAESAR SALAD**

crisp gem lettuce, smoked bacon, aged parmesan and crispy croutons  
tossed in a creamy Caesar dressing (1,2,3,4,13,14)

Add grilled chicken

**OLIVE AND TOMATO TAPENADE, HUMMUS, GARLIC AND BASIL PESTO**

served with toasted seaweed sourdough, (v) (1,2,3,4,13)

**TASTING OF FORAGE AND CURE**

charcuterie, local Burren cheese, marinated olives,  
toasted sour dough (1,2,4,9,13,14)

Please ask your server about Today's Specials

(v) denotes vegetarian but can be made vegan

**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

## Mains

### OUR BEEF BURGER

2 5oz 100% home minced Irish beef patties, Armada farm pickled cucumber, beef tomato, Red onion, and our signature burger sauce, brioche bun (1,2,13,14)

### FISH AND CHIPS

local sustainable catch in a light beer batter, twice cooked chips, tartar & crushed peas (1,2,3,10,11)

### MASSAMAN CURRY

made with fragrant aromatics and spices and nuts, spiced potato and marinated chicken, served with Turmeric infused rice, garden herbs (4,7,8,9,14)

### CAULIFLOWER AND CHICKPEA MASSAMAN CURRY (V)

spiced potato & spinach, served with turmeric infused rice, garden herbs (4,7,8,9,14)

### GOLDEN FRIED SCAMPI TAILS

fries, lemon, garlic and chive aioli (1,2,3,10)

### 10 OZ SIRLOIN OF NORTH CLARE BEEF

duck fat and parmesan chips, caramelised onion tart (1,2,3,4,13)

### THE GALLEON (Supplement €10 per person )

(minimum order: 2 persons)

3 tiers of Local West Coast Seafood served both hot & cold! Featuring Burren Smoked Salmon & Mackerel, Achill Island Oysters, Doolin Crab Claws and Crab Meat, Fish Cakes, Mini Fish & Chips, Flaggy Shore Mussels

## Sides

Selection of Market Vegetables

French Fries

Twice Cooked Chips with sea salt and rosemary

Moy Hill Seasonal Leaf salad with crunchy vegetables

Turmeric Infused Basmati Rice