

WHILE YOU WAIT

CRAB CRACKERS	MARINATED ANCHOVIES	CRISPY WHITEBAIT
nori seaweed, scallop roe salt (10,12)	preserved lemon, fennel (1,4,5,11)	saffron aioli (1,2,3,4,11,13)
€6.00	€6.00	€5.00

OYSTERS AT AILEEN'S

BAKED ACHILL OYSTERS	FRESH FLAGGY SHORE OYSTERS	FRESH ACHILL OYSTERS
Armada Farm soft herbs, garlic, sourdough crumb (1,2,10,12)	per piece €3.50	per piece €4.50
½ dozen €24.00	½ dozen €19.00	½ dozen €21.00

TO BEGIN

ARMADA FARM SOUP OF THE DAY with freshly harvested vegetables (1,3,5)	€10.00
TORCHED SCALLOPS romesco sauce, samphire, crispy capers, dill oil (2,4,5,7,10)	€18.00
GRILLED GARLIC LANGOUSTINE preserved wild garlic and butter emulsion (2,4,5,10)	€19.00
HARISSA CURED ORGANIC SALMON buttermilk, toasted fennel seeds (2,4,5,9,11)	€14.00
SHELLFISH BISQUE crème fraîche, Doonbeg crab meat and lobster (2,4,5,10,11,12)	€16.00
CONFIT DUCK & FOIE GRAS TERRINE pickled onions, cranberry gel, apricot (4,5)	€16.00
WEST CLARE MACKEREL sweet and sour beetroot, red onion, cucumber (4,5,11)	€13.50
SMOKED AUBERGINE TARTAR toasted pinenuts, charred figs, pomegranate, sweetcorn salsa (7)	€14.00

CAVIAR TASTING

IMPERIAL KALUGA 30G ON ICE
shallots, hen egg, chives, crème fraîche, blinis (1,2,3,6,11) (2pax)
€120.00

LOBSTER ON THE SHELL

HALF LOBSTER THERMIDOR	€35.00
WHOLE LOBSTER THERMIDOR	€70.00
rich thermidor sauce, parmesan, cognac (2,4,5,10,12,13)	
HALF GRILLED LOBSTER	€35.00
WHOLE GRILLED LOBSTER	€70.00
roast garlic, Armada Farm herb emulsion (2,4,10,12)	

MAIN BUT NOT FISH

ROASTED OAT & SEED LOAF slow cooked red pepper and French onion coulis (1,5) (V)	€22.00
SKEAGHANORE DUCK BREAST heirloom carrots, cherry jus, preserved cherries (2,4,5)	€34.00
8OZ DEXTER BEEF FILLET fermented peppercorn jus, celeriac, crispy potato (2,4,5)	€45.00

SPECIAL OF THE DAY

This varies daily and will either be from the land or the sea using the freshest of locally sourced produce	€POA
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FISH ON THE BONE

WILD TURBOT bouillabaisse sauce, dill oil (2,4,5,10,11)	€38.00
BLACK SOLE caper and lemon butter, Armada Farm parsley (2,11)	€43.00
HIBACHI GRILLED MONKFISH TAIL chimichurri, aioli (2,4,5,9,11,13)	€32.00

FISH OFF THE BONE

PAN SEARED HALIBUT roast heirloom tomatoes, fennel, tomato consommé (2,4,5,11)	€37.00
SALTED POLLOCK warm tartar sauce, wilted Armada Farm kale, celery (2,3,4,5,9,11,13)	€24.00

SIDES

ROAST HISPI CABBAGE hazelnut and onion crumb, brown butter (1,2,4,7)	€6.00
TRIPLE COOKED CHUNKY TRUFFLE FRIES garlic aioli, aged parmesan (2,3,13)	€6.00
ARMADA FARM SPRING SALAD pickled red cabbage, edible flowers, soft herbs (4,9,13)	€6.00

ALL MAIN DISHES ARE SERVED WITH A SIDE OF MINTED BABY NEW POTATOES

(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