

À la Carte Dinner

available from 5.00pm

please note supplements apply to residents dining on dinner inclusive

OYSTERS

Kelly's Oysters

raspberry & shallot vinaigrette, ponzu dressing, scallion, chilli

x3 €9.00 / x6 €18.00 / x12 €34.00

6, 14

add 10g goatsbridge trout caviar +€5

4

STARTERS

Soup Of The Day

homemade guinness brown bread

€7.50

7, 9 (Brown Bread 1w, 3, 7)

Hardiman Seafood Chowder

smoked, fresh fish & mixed

shellfish, guinness brown bread

€11.00

2, 4, 7, 9, 14 (Brown Bread 1w, 3, 7)

Mozzarella Burrata

heirloom tomato, basil oil, crispy bread

€15.25

1w, 7

MAINS

Guinness Braised Jacobs

Ladder Short Rib Of Beef

smoked parsnip purée, horseradish

mash, button mushroom, pearl onion jus.

€28.50

3, 6, 7, 9, 12

Marinated Lamb Rump

& Slow Cooked Neck

cauliflower tabbouleh, dukkha

crumb, spiced yoghurt,

pomegranate molasses

€31.50

7, 8, 9, 12

Market Catch of the Day

ask server for details

Market Price

Dressed Tian of Irish Crab

smoked trout, coriander hummus,

pickled red onion, organic leaves,

creamed avocado purée

€17.50 +€7 supplement

1w, 2, 4, 11

Slow Braised Pork Belly

black pudding crumb, honey roast

cashew, apple soup, port jus

€15.25

8, 9, 10, 12

Tender Stem Broccoli

kale, buckwheat, sweet potato,

cashew nuts, chilli, garlic, lime

€13.50

6, 8, 10

Poached Prawns

watermelon, serrano crisp,

pumpkin seed, peach purée,

summerleaves, grapefruit dressing

€15.75

2, 6

10^{oz} Striploin Steak

charred shallot, mushroom purée,

pomme anna with a choice of

brandy peppercorn, bordelaise

or korean bbq sauce

€38.00 +€11 supplement

3, 7 (Bordelaise 9, 12 / Korean BBQ 6, 11)

add Crispy Fried Prawns +€6

1w, 2, 3, 6, 7

Grilled Spatchcock Chicken

sweetcorn, wild mushroom, maple glazed gunciale

€28.00 allow 20 mins to cook

3, 12

Seared Seabass Fillet

sautéed greens, japanese mushroom broth

€32.00

4, 6, 7, 11

Pan Seared Fillet Of Hake

sautéed bacon, savoy cabbage,

smoked almond, parsley cream

€27.50

4, 7, 8, 12

Fresh Grilled Seatrout

glass noodles, cavolo nero,

lime leaves, ginger, coriander,

chilli, coconut sauce

€29.50

2, 4, 6, 7, 12

Spaghettoni

semi dried tomato, spinach, garlic, chilli,

parmesan, pine nuts, rocket, herbs

€19.50

1w, 8

SIDES

Roast Carrots

smoked almond, parsley cream

7, 8

€6.30

Hardiman Fries

6

€6.30

Buttered Greens

7

€6.30

Gem Heart Salad

crispy chicken skin,

anchovy dressing

3, 4, 10

€6.30

Rocket & Parmesan

7, 10

€6.30

Truffle Chips & Cais na Tire

6, 7

€7.50

Steamed Spinach

creamed or olive oil

7

€6.30

Cauliflower Wings

with korean bbq sauce

1w, 6, 11

€6.80

DESSERTS

Please ask your server for our Dessert Menu

ALLERGENS

V Vegan **1** Cereal Containing Gluten (i.e. Wheat, Rye, Barley, Oats) **2** Crustaceans (i.e. Crab, Prawns) **3** Eggs **4** Fish **5** Peanuts **6** Soy-beans **7** Milk **8** Nuts **9** Celery **10** Mustard **11** Sesame Seeds **12** Sulphur Dioxide & Sulphites **13** Lupin **14** Molluscs (i.e. Mussels, Oysters & Scallops)