

We're thrilled to have you join us for dinner! Our ingredients are sourced locally when possible and our dishes are crafted seasonally. We want your time with us to be a most pleasant experience. We are happy to recommend drinks pairings to complement your meal.

to start / mar thús

chicken & black pudding terrine, apple chutney, cider gel, toasted brioche, chicken crisp & frisée salad 14.50
1a, 3, 7, 9, 10, 12

cured mackerel, beetroot texture, crème fraîche, dill oil, pickled cucumber 12.50
4, 7, 10, 12

andarl pork belly & scallop, roasted cauliflower puree, mustard seed, hazelnut pear 17.50
7, 10, 14

connemara smoked salmon, horseradish gel, woodruff oil, croutons, radish, goatsbridge trout caviar 14.50
1a, 4, 7

galway cheese, whipped cheese, caramelised walnuts, raspberry vinaigrette, pink grapefruit 12.50
7, 8c, 10

leek & nori, mosaic of leek & seaweed, garden pea & lime salsa, puff crisp, pea shoots 12.50
1a, 12

mains / príomhchúrsaí

black sole on the bone, spring greens, brown butter, capers, almond market price
4, 7, 8a

cod tournedos, shaved broccoli, velouté, killary fjord mussels, vadouvan oil 28.00
4, 7, 9, 12, 14

turbot, cabbage, pancetta & celeriac, roasted celeriac purée, smoked olive oil 36.50
4, 7, 9, 12

lamb loin, turnip, black garlic, purple potato, wild garlic, slow lamb bonbon 36.00
1a, 3, 7, 9, 12

pork fillet mignon, wild mushroom farce, parma ham, morel velouté, burnt apple purée 28.50
3, 7, 9, 12

hereford fillet beef, shallots, carrot texture, hasselback potato: garlic butter or pepper sauce 42.00
7, 9, 12

lemon, herb & seaweed risotto, macroom buffalo ricotta, lemon oil 22.50
7, 9, 12

king oyster mushroom, nasturtium, vegan jus, oat & truffle foam, oat & mushroom granola 22.50
1d, 6, 9, 12

sides / ar an taobh

potato of the day 6.50
7

roasted carrots, wildflower honey, smoked almond 6.50
7, 8a

tenderstem broccoli, tomato oil, pecorino 6.50
7

tossed salad honey mustard dressing 6.50
10