

OYSTER ROOM

STARTER

Soup of the Day

Homemade guinness brown bread
1a, 7, 9, 12

Galway Bay ~Seafood Chowder

Served with guinness soda brown bread
1a, 2, 4, 7, 9, 12, 14

Trio of Duck

Duck pate, duck salad & duck spring roll,
hoisin sauce red onion relish, lemon ginger
& honey dressing 1a, 3, 6, 7, 9, 11, 12

Beetroot & Goats Cheese Mousse

Baby beetroot with creamy goat cheese,
candied walnuts, citrus dust & micro cress
7, 8c, 12

MAIN COURSES

All our beef is 100% Irish matured for 28 days. While the rib steak is a slightly fatter beef cut, giving you tenderness and more flavour.

Caprese Filled Irish Chicken Supreme

Hasselback potatoes, sticky root vegetables
& chorizo cream sauce 7, 9, 12

Thyme & Rosemary Marinated Roast Lamb Shank

Roasted mediterranean vegetables,
star anise scented jus 7, 9, 12

Black Miso Marinated Baked Cod

with Stir fry soba noodles, ginger & scallions
sauce with toasted sesame seeds
1a, 4, 6, 9, 11, 12, 14

Butternut Squash, Pumpkin, Green Peas & Saffron Risotto

with Grilled artichoke, ricotta and
parmesan shaving 7, 9

DESSERTS

Classic Tiramisu

with Caramelised strawberry
1a, 3, 7

Raspberry Cheesecake

with Vanilla bean ice cream
1a, 3, 7, 8a

Alphonso Mango & Coconut Mousse

with Passion fruit coulis
1a, 3, 7

Selection of Ice Cream

Vanilla, strawberry & chocolate
ice cream in wafer basket
1a, 3, 7

€49 PP