

Confit Pork Belly & Meere's Black Pudding
Pickled Pear Puree, Kohl Rabi & Chilli Salsa €16

Warm Terrine of Wild Forest Mushrooms & Confit Rabbit
Milleen's Cheese, Pistachio, Sweet Pickled Carrot, Tarragon Remoulade €15

Seared Irish Smoked Salmon Pave
Fennel & Leeks, Mussel & Garlic Legere €16

'Walled Garden' Jerusalem Artichoke Salad
Inagh Feta Cheese, Parma Ham Crisp, Caperberry & Tomato Dressing €16

Roast 'Spiced' Sea Scallops
Paprika & Orange Puree, Coriander Raita, Black Sesame Crisp €18

Foie Gras Sauté with Cocoa
Wild Mushrooms & Apple, Brioche Crouton, Golden Raisin Sauce €18

St Tola Goats Cheese Mousse with Pecan Crumb
Salt-Baked Beetroot, Wild Garlic Pesto & Celeriac Remoulade €15

Doolin Bay Crab & Avocado Salad
Smoked Pimento Puree, Cucumber & Dill, Agrumes Dressing €18



Soup of the Day €8

Sorbet €6

Seasonal Green Salad
Gem, Micro Leaves, Rocket & Mustard, Macadamia & Hazelnut Dressing €12



Pot-Roasted Wild Partridge
Confit Leg & Truffle Risotto, Savoy Cabbage & Parsnip, Forest Mushrooms, Madeira Jus €34

Braised Black Sole
Ragout of Peas, Broad Beans & Giroles, Champagne Sauce €37

Mignon of Milk-Fed Veal
Ginger Scented Vegetables, Butternut Puree, Scallion Mash, Tarragon Jus €36

Roast Fillet of Halibut
Buttered Runner Beans & Red Onion, Fish Cake, Lentil & Smoked Bacon Salsa €37

Grilled Irish Fillet Steak
Spinach, Scallion & Carrot, Duxelle & Foie Gras, Celeriac Puree, Port Sauce €38

Fillet of Wild Hake
Vegetable Couscous, Pak-Choi, Red Pepper Salsa, Saffron Aioli €34

Roast Rack of Burren Lamb
St. Tola Feta Cheese Quinoa, Baby Courgettes with Salsa Verte, Provençale €37



See our Dessert Menu

*Vegetarian menu available on request.

*Game dishes may contain lead shot

*Allergy advice, dishes may include ingredients not listed, please inform your server if you have allergy concerns.

Five Course Table D'hôte Menu €75
All Prices Incur a 15% Service Charge Subject to VAT