


TO START

FROM THE SEA

Ashford Castle Caviar
Traditional Garnish
135

- West Coast Seafood Chowder**  11.5
- Scallop, Salmon, Cod Ceviche** 13.5
- Rainbow Baby Beet & Goats Cheese Salad** 11.5
Mixed Seeds / Confits Red Peppers / Blackcurrant Balsamic Dressing
- ½ Dozen Dooncastle Oysters** 16.5
Lemon / Horseradish / Shallot Dressing
- Wild Prawn & Avocado Salad** 13.5
Frisee Leaves / Burnt Orange
- Soft Crab Shell** 16.5
Bean Sprout Salad / Sticky Korean Sesame Sauce

FROM THE LAND

- Spiced Pressed Confit Duck Salad** 11.5
Pomegranate / Mint / Coriander
- Bobotie Spring Rolls**  10.5
Beef Spring Rolls / Apricot / Raisins / Garlic / Curry



KNOW OUR SUPPLIERS

CUINNEOG HANDMADE BUTTER, CASTLEBAR, CO.MAYO
GANNET FISHMONGERS, CO. GALWAY
DOONCASTLE OYSTERS, CO.GALWAY
FRANK BURKE & SONS, CO.GALWAY
JENNINGS BUTCHERS, ANGUS BEEF, CO.MAYO
BUMBLEBEE FLOWER FARM, CO CORK
ANDARL FARM, FREE RANGE PORK, CO.MAYO

WINE RECOMMENDATIONS

Our Wine List – Designed By Pierre-Marie Faure And Is Chosen To Give You The Most Varied Options To Suit All Tastes And Palates. Below We Give You Some Of Our Finest Recommendations

SEAFOOD WINES

- Pinot Grigio & Gargenega** 35BTL
Garda, Italy

Light Golden Yellow Wine, Fine And Complex, Elegant Nose With Hints Of Apricot, Banana, Pear.
- Albariño, Eidosela** 60BTL
Rias Baixas, Spain

Hailing From The Northwest Of Spain. Dry With Notes Of Apricot, Honeysuckle & Hazelnut. The Most Beautiful Seafood Wine
- Riesling & Albariño, Ekam** 85BTL
Catalonia, Spain

90% Riesling & 10% Albarino From North Eastern Spain – The Most Heavenly Blend Of Grapes Lends To A Fabulous Finish



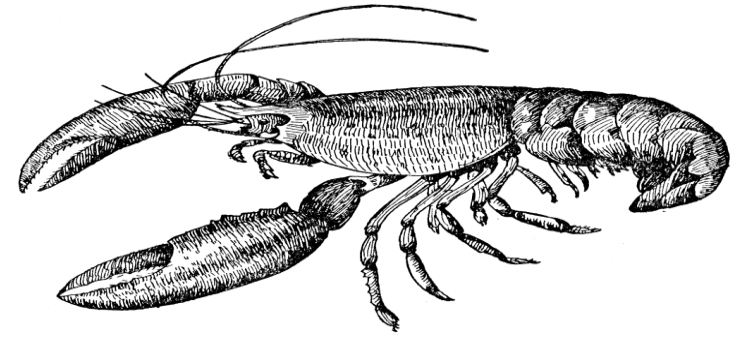
RED MEAT WINES

- Baron Philippe de Rothschild Merlot** 35BTL
France

A Deep Ruby Colour With Forward Dark Fruit Aromas That Include Black Berries, Currants And Cherries; Medium Body, Easy Drinking
- Malbec Sel Toso** 60BTL
Mendoza, Argentina

A Rustic, Full-Flavoured, Medium-Bodied Wine. The Wine Is Spicy And Rich And Finishes Long With Smoky Accents Of Vanilla And Lingering Oak.
- Sangiovese Blend, Hannibal** 85BTL
Western Cape, South Africa

The Palate Has Spicy Tones Overlaying A Supple And Gently Leathery Structure, Which Is Emphasised By Olive, Black Cherry And Cranberry-Laced Flavours All Kept Fresh By A Prickle Of Italian-Esque Acidity.



TO SAVOUR

FROM THE SEA

Wild Atlantic Catch of the Day
Seasonal & Local

- Pan Fried Sea Bass** 28
Turmeric Potato / Tamarind Broth
- Connemara Lobster in our Charcoal Oven** 90/kg
Summer Slaw / Buttered New Season Potatoes
- Killary Fjord Mussels** 18
Marinere (cream on request) or Thai Curry / Fries
- Dukkah Lightly Crusted Wild Langoustines**
Grilled Asparagus / Potato / Pico de Gallo Sauce
4 Langoustines 32
5 Langoustines 40

Hot Seafood Platter 48
Half Lobster / Langoustine / Mussels / Crab Claws
Served with Catch of the Day
Stem Broccoli / Fries / Garlic Cream

FROM THE LAND

- Raz el Hanout marinated Lamb Chop** 32.5
Merguez / Spicy Couscous / Grilled Mediterranean Vegetables
- Short Rib of Beef**  25.5
Osso Bucco Style
- Spitroasted Peri Peri Poussin**  22.5
Broccoli Slaw / Fries
- Martin Jennings' Angus Beef Ribeye** 29
Bouchard Olive Oil Potato Puree / Fried Onion / Tender Stem Broccoli / Chimichurri Sauce
- Organic Quinoa** 19
Roasted Brassicas / Almonds / Curried Herbs Dressing

Beef Ribeye - Surf and Turf 48
Half Lobster / Langoustine / Mussels / Crab Claws
Stem Broccoli / Fries / Garlic Cream

SIDE ORDERS 5

Creamed Potatoes / Skinny Fries / Garlic Buttered Green Beans
Mixed Leaves & Cherry Tomato Salad / Roasted Brassicas