



STARTERS	MAINS
<p>Chef's Soup of the Day € 7.00 Freshly baked bread (gluten), Wild Garlic Oil toasted almonds</p> <p>Chowder of Killary Fjord Shell Fish € 9.50 Parsley & Potato Volute – Slow Cooked Black Larde – Wild Rice Popcorn</p> <p>Gannet Fishmongers Organic Salmon € 9.50 Cold Smoked Roulade, Caviar, Pickled Rainbow Beetroot, Yoghurt Ravioli</p> <p>Chicken Liver Parfait € 9.50 Pickled celery, toasted paprika bread (gluten)</p> <p>Gannet Fishmongers Scallops & McGoeughs Black Pudding € 9.50 Spring Petit pois ,Black Pudding Croquette, Golden Delicious Apple Caramel</p> <p>Galway Farm Goat Cheese € 9.50 Dumplings – Wet & Dry Sweet Potato - Nut Granola – Chervil Gel</p> <p>Claremorris Ardnal Farm € 9.50 Velvet Pork Belly Toasted Sour Dough, Cauliflower Piccalilli, Black Garlic Aioli</p> <p>Side Orders € 2.90 Sea salt & rosemary roast baby potato Chunky chips or cheesy chips Sauté of spring vegetables Savoy cabbage & creamed potatoes</p>	<p>8oz McGeough's Sirloin Steak € 24.50 Potato gratin, mushroom ketchup, truffle glazed rainbow carrot textures, woodland mushrooms, port jus</p> <p>Shank of Irish Lamb € 17.50 Creamed Pearl Barley , William Pear, Treacle, Black Garlic, York Cabbage, Parley Roots, Nepal Jus</p> <p>Supreme of Organic Irish Chicken € 18.50 Smoked ham croquette (gluten), carrot puree, Salt Baked Celeriac, Crispy Sage, Straw Potato jus</p> <p>1001 Nights Spiced Atlantic Hake & Killary Fjord Mussels € 21.50 Sumac crumble (gluten), asparagus, Ginger & Jasmine Puree, rainbow radish, micro coriander, Brown Butter & Almond Sauce</p> <p>Duo of Sea Bass & Chilli Marinated Prawn € 20.50 Dukkah pudding (gluten), red pepper & coriander, mint oil, smoked pepper, velouté, rice cracker</p> <p>Fillet of Sea Trout € 21.50 Baby spinach, bak choi, Tabbouleh cous cous, saffron velouté</p> <p>Baked Aubergine & Tarragon Lasagne (gluten) € 15.50 Pickle salad, tarragon sponge, red pepper jam, mature Hegarty's cheddar (gluten)</p> <p>Five Mile Town Goat's Cheese Cannelloni (gluten) €15.50 Roasted butternut squash, toasted hazelnuts, Baby rocket & pickled onion salad</p> <p>Risotto of Woodland mushrooms € 14.50 Smoked Mature Cheddar – Black Garlic Fennel Sprouts – Crème Fraiche</p>