



Dear Guest,

We warmly welcome you to The 814 Restaurant here at Delphi Resort.

The restaurant overlooks the Mweelrea Mountain range, where the mountain of Mweelrea stands at 814 metres high, and where the restaurant gets its name.

We endeavour to supply all of our guests with high quality and wholesome Irish food, made fresh to order, using local ingredients. All of our produce is sourced locally where possible from fishermen, farmers and other suppliers, in a sustainable effort to support local businesses, while also delivering our guests a unique Wild Atlantic Way culinary experience.

We hope that you enjoy your dining experience this evening, with all food prepared for you by our Head Chef Daniel Willimont, together with his team.

Our local seafood and meat suppliers:

Andarl Farm, Claremorris

Killary Fjord Shellfish

Connemara Mountain Lamb (Bernard King)

McGeough's Butchers, Oughterard, Co. Galway

Gannet Fishmongers, Galway

~ *Sample À la Carte Menu* ~

Starters

Woodland Mushroom & Black Truffle Consommé € 7.00

Pickled Shallots, Black Garlic, Fermented Baby Gem

Gannet Fishmongers' Beetroot & Vodka € 9.50

Cured Salmon Gravalax

Orange & Saffron Aioli, Crispy Capers, Salmon Rillettes, Puffed Rice Cracker

Fivemiletown Goats Cheese & Sumac Spiced Mille Feuille € 7.50

Cucumber Fermented & Gel, Candy & Golden Beetroots, Amaranth Grass

Fennel Pollen

Thornhill Confit Duck Leg Terrine € 8.50

Celeriac Remoulade, Ash Coated Walnuts, Autumn Blackberries

Purple Potato Crisps

Andarl Farm's Pork Belly € 9.50

Burnt Sweet Corn Puree & Sponge, Smoked Red Pepper & Orange Salsa

Coriander Cress

Atlantic Picked Crab & Pink Prawn Broth € 9.50

Saffron & Fennel Velouté, Sweet Potato Pearls, Lobster Oil & Crumble

Killary Fjord Fresh Oysters

1/2 Dozen € 10.00

Dozen € 18.00

Main Courses

From the Sea

Gannet Fishmongers' Pan-fried Bellmullet Turbot € 22.50

Black Pearl Crumble, Crushed La Ratte Potato, Braised Baby Gem

Rock Samphire, Smoked Butter Dressing, Saffron Velouté

Gannet Fishmongers' Pan-fried Seabass & Pink Prawn € 21.50

Prawn Boudin, Charred Cucumber Ribbons,

Fermented Shaved Fennel Salad, Kombu & Miso Velouté

Sous Vide Organic Salmon Darne & Razor Clams € 20.50

Nero Pasta Farfalle, Girolle Mushrooms, Dashi Broth

Baby Spinach & Nutmeg

Blue Fin Charred Tuna Steak € 21.50

Pak Choi Leaves, Cocotte Potato, Olive Puree, Tagine Dressing

Preserved Lemon, Kaffir Oil

From the Field

Pickled Wild Garlic Scapes & Smoked Applewood Risotto € 15.50

Garden Micro Herb & Flower Salad, Soubise Onion Puree

Brioche Crumble

Parmesan & Polenta Chips with Fermented Heirloom Tomato € 15.50

Ramson Oil, Avocado Puree, Long Headed Chicory Salad

Romanesco Florets & Maple Roasted Butternut Squash € 15.50

Charred Calabrese, Hazelnut Oil, Wild Rice Popcorn

From the Farm

Mc Geough's 8oz Sirloin Steak € 24.50

Mushroom Ketchup, Glazed Rainbow Carrots, Parsnip Wafer

Pomme Dauphine Potatoes, Smoked Onion Jus

Cloverfield Farm Organic Chicken Supreme € 20.50

Spiced Pumpkin Pie, Fermented Red Cabbage, Confit Egg Yolk

Cider & Sage Velouté

Braised Irish Beef Cheek Bourguignon € 17.50

Gratin of Goats Cheese Potatoes, Smoked Celeriac, Chestnut Mushrooms

Red Wine & Baby Pearl Onion Broth

Duo of Connemara Hill Organic Lamb € 17.80

Braised Shoulder & Leg & Sous Vide Rump of Leg

Duck Fat Confit Potatoes, Rainbow Candy & Golden Beetroots

Pea & Mint Puree, Liquorice Jus

Side Orders € 2.90

Sea Salt Crystals & Smoked Rosemary Roast Baby Potatoes

Homemade Triple Cooked Chunky Chips

Homemade Triple Cooked Cheesy Chips

Sautéed Vegetables

Colcannon Creamed Potatoes

Fermented Savoy Cabbage