



Starters

Guinness Salmon Gravlox

House Pickles & Petite Salad (9, 13, 14)

Goat's Cheese & Onion Marmalade Pie

Petite Salad (4, 6, 7, 13)

Connemara Smoked Salmon

Pickles, Lemon Aioli, Petite Salad (6, 9, 13, 14)

Ham Hock Terrine

Pear & Gherkin Pickles, Mustard Mayonnaise (6, 13)

Mains

Pan-Seared Fillet of Hake

Smoked Salmon & Pea Risotto (7, 9, 12, 14)

Organic Chicken Supreme

Scallion Mash, Madeira & Wild Mushroom Cream Sauce (7, 12, 14)

8oz Sirloin Steak

*Pommes Purée, Wild Mushrooms, Heritage Carrots, Red Wine Jus (7, 12, 14)
(Supplement €5)*

Braised Irish Beef Cheek Bourguignon

Garlic Potatoes, Wild Mushrooms, Roast Jus (7, 12, 14)

Braised Shank of Mayo Lamb

Spinach Purée, Rainbow Carrots, Pommes Purée (7, 12, 14)

Wild Mushroom Tagliatelle

Micro Herbs (4, 6, 7, 12, 14)

Desserts

Apple Tart

Vanilla Ice-Cream (4, 6, 7)

Warm Chocolate Brownie

Vanilla Ice-Cream (2, 4, 6, 7)

Trio of Ice-Cream

White Chocolate Powder (7)

Guinness & Cocoa Nibs Tiramisu

(4, 6, 7)

Delphi Cheeseboard

Selection of Farmhouse Cheeses, Chilli & Apricot Chutney, Crackers (4, 7)

We are pleased to offer a seasonal menu, and continually strive to source the finest produce from local suppliers:-

Killary Fjord Seafood, Durkins Butchers Louisaburgh, Garvin Seafood Ballina, Connemara Smoked Salmon, McHale Butchers Castlebar

ALLERGENS

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| <i>1. Peanut</i> | <i>6. Eggs</i> | <i>11. Molluscs</i> |
| <i>2. Tree Nuts</i> | <i>7. Milk</i> | <i>12. Celery</i> |
| <i>3. Sesame</i> | <i>8. Soya</i> | <i>13. Mustard</i> |
| <i>4. Wheat</i> | <i>9. Fish</i> | <i>14. Sulphites</i> |
| <i>5. Lupin</i> | <i>10. Crustacean</i> | |