

Dinner Menu

STARTERS

Homemade Soup of the Evening € 9.50 - Served with speciality butter and fresh bread & rolls

(G-Wheat, DY, CY, SE)

Fiachra Moran's Black Pudding Bon Bon € 12.95 - Celeriac and Apple Remoulade, Salsa Verde, Crispy Maple glazed bacon.

(G-Wheat, EG, DY, SP, MD, TN- Pine Nut)

Mayo Atlantic Coast Seafood Platter € 15.50 - House Smoked BBQ Salmon, Panko crispy Calamari, Gratinated Clew Bay Scallop in Shell, Orange Aioli.

(G-Wheat, EG, DY, SP, MD, FH, MS)

Honey Lemon Galway Goat's Cheese Parfait € 12.00 - Beetroot Puree, Poached fresh Figs and Homemade Granola.

(G-Wheat, DY, SP, MD, TN-Cashew, Pecan, Hazel)

Summer Grilled Pear & Walnut Salad € 11.95 - Vegan grilled poached pear, oven dried tomato and candied walnut salad, organic greens, Balsamic & Lakeshore wholegrain mustard dressing

(SP, MD, TN-Walnut)

Down Patrick Head & Prawn Ravioli Pasta € 16.95 - Lobster Ravioli, Atlantic Prawns & homemade local Lobster Bisque Crème, shaved parmesan

(G-Wheat, DY, CY, SP, FH, CS)

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.

G-GLUTEN, EG-EGG, DY-DAIRY, SY-SOY, CY-CELERY,
SP-SULPHITES, MD-MUSTARD, FH-FISH, CS-CRUSTACEANS,
MS-MOLLUSCS, PN-PEANUTS, TN-TREE NUTS, SE-SESAME,
LP-LUPIN

Local Suppliers Includes:

Joe Kelly Organic Greens and Vegetables , Claremorris
Breaffy House Garden & Poly Tunnel, Breaffy
Fiachra Moran & Sons Butchers, Ballycarra
Joe Garvin Seafood Fisheries, Ballina
Lakeshore Mustards, Co. Meath
Lavin's Fruit & Vegetables, Keelcoil, Breaffy
Gorman Mushrooms, Co. Offally
Glenown Ice Cream, Fermoy, Co Cork

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MAINS

8 Oz Centre Cut Irish Rib Eye Steak € 36.50 - Hand trimmed and grilled to your liking with Achill Island Sea salt, sautéed Garyhinch Forest Wild mushrooms, cauliflower & celeriac puree, Onion rings & Jameson Whisky peppercorn sauce.
(G-Wheat, DY, CY, SP)

Braised Irish Hereford Feather Blade € 30.50 - Slow braised Irish Hereford house speciality beef, served in its own braising sauce with creamy mashed potatoes.
(DY, CY, SP)

Silver Hill Duck Breast € 32.50 - Pineapple chutney, Duck Spring Roll, cauliflower & celeriac puree, blackberry port Jus.
(G-Wheat, DY, CY, SP)

Mayo Coast Catch of the Day € 29.95 - Butternut Squash Risotto, Pickled Fennel and our own garden warm Red pepper and Plum Tomato chutney.
(G-Wheat, DY, CY, SP, FH, TN-Pine Nut) Available as Gluten Free

Duo of Achill Mountain Lamb Rack & Lamb shoulder € 35.50 - Chimichurri rub rack of lamb & 4 hours slow braised lamb shoulder puff pastry, Sumac dusted baby carrot, red wine jus.
(G-Wheat, EG, DY, CY, SP)

West Coast Irish Black Sole € 45.50 - Irish Black sole on the bone, glazed asparagus, crunchy capers, Bearnaise sauce.
(G-Wheat, EG, DY, CY, SP, FH)

Vegetable Kofta Curry “Vegetable Fritters” € 25.50 - Tomato, Pilaf Rice, Garlic and Coriander Nan Bread
(G-Wheat, EG, DY, CY)

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DESSERT

Martinucci Pistachio Tartufo €12.95 - Frozen pistachio ice cream tartufo crumbed with pistachio nuts
(G-Wheat, EG, DY, TN-Pistachio)

Warm Chocolate Fondant € 12.95 - White Chocolate drizzle & Glenown Bourbon vanilla ice cream on chocolate soil
(G-Wheat, EG, DY, SY)

Baileys Irish Liquor Cheesecake € 12.95 - With Glenown Chocolate Ice cream & chocolate sauce
(G-Wheat, EG, DY, SY)

Wild Berry & Apple Crumble € 12.95 - Bourbon vanilla ice cream, berry compote & custard
(G-Wheat, EG, DY)

Black Forest Gateau Slice € 12.50 - Raspberry coulis, macerated cherries & Glenown Bourbon vanilla ice cream
(G-Wheat, EG, DY, SY)

Local Irish Cheese Board €14.95 - Cashel Blu Cheese, Dozio Barr Rua Alpine Style Cheese, Smoked Gubeen and Tipperary Brie Cheese, Ballymaloe Relish, Fruit and Biscuits
(G-Wheat, EG, DY, SP, MD, PN, TN)

Served with Freshly Brewed Tea & Coffee

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