

Starters

Tandoori Style Fenagh Quail, Plum & Onion Chutney,
Cucumber Mint Yogurt.
€13.50

Pan Seared Scallops,
Spiced Cauliflower Puree, Cumin Potato,
Cinnamon Curry Dressing.
€13.95

Thai Style Beef Carpaccio, Chili Sambal, Pickled Vegetables,
Dry Roast Peanuts, Crispy Onion, Soy & Ginger Dressing.
€12.95

Spiced Monkfish, Lemongrass & Turmeric Coconut Cream,
Achill Island Oyster & Cucumber Salsa.
€13.95

Cloonconra Soft Cheese, Cumin Granola,
Pickled Beetroot & Courgette, Cottage Garden Herb.
€9.50

Homemade Soup of the Day
€5.00

Our Suppliers:

Quail-Fenagh 12 Quail Farm, **Duck**-Thornhill Farm(Ken Moffat), **Lamb**-Ciaran Reynolds
Venison- Coopershill, **Oyster**-Achill Oyster, **Seafood**-Atlantis Seafoods
Poultry & Eggs-Gannon's & Son, **Andarl Farm**-Pork
Wine-Wines Direct

Main Courses

Ciaran Reynold's Lamb
Herb Crusted Loin, Crispy Belly, Onion Chutney,
Seared Lamb Liver, Jus.
€23.95

Andarl Farm Free Range Pork,
Pan Seared Loin, Slow Cooked Shoulder, Fried Pork Belly,
Creamed Cumin Spiced Cabbage.
€22.50

Thornhill Farm Duck
Breast with Goji Berry Glaze, Slow Cooked Leg Dumpling,
Young Kim Chi, Miso Cream Sauce.
€24.00

Pan Seared Fillet of Goatsbridge Trout,
wilted Greens, Fennel Cream, Pancetta & Chili Salsa .
€23.50

Sirloin of Irish Hereford Beef
with Langkawi Style Slow Cooked Ox Cheek, Spiced Beef Kebab.
€28.00

Mixed Vegetables in Filo Parcel, Crispy Coconut Risotto, Sambal,
Green Chili & Lemongrass Sauce.
€17.95

Surprise Tasting Menu Prepared by ***Chef Sham*** with Seasonal Ingredients
5 Course Tasting Menu

Desserts

Iced White Chocolate Mousse with Sweet Chili Jam,
Dark Chocolate Pebbles, Raspberry Jelly & Cocoa Gratina.
€8.00

Pernod Scented Panna Cotta with Star Anise Poached Pear
Liquorice & Blackcurrant Sorbet.
€8.00

Strawberry Parfait with Sesame Shortcake
Vanilla Cream Cheese, Balsamic Syrup, Mint meringue,
Strawberry Daiquiri Shot.
€8.50

Cottage Selection of Homemade Ice Cream with Cookies
€7.50

Selection of Irish Farmhouse Cheese
€10.50

Chefs Choice Tasting Platter of Dessert. (5)
€11.50

Dessert Wine

Chateau Jolys –Petit Manseng 375ml

This Chateau Jolys Cuvee Jean develops lovely opulent nose,
full of ripe fruit and honey and show a body all in flesh and
roundness that has a good length.
€26.00

Regular/Decaffeinated Coffee~€2.90

Latte~ €3.00
Double Espresso~€2.90
Cappuccino~€3.00
Hot Chocolate~€3.00
Espresso~€2.20
Selection of Teas