



Snacks

Beet, tahini, olive oil, pine nuts €5
Lucques olives, estate herbs €5
Cod brandade, lovage €5

Starters

Estate garden vegetable soup of the day €13.50
St Tola goat's cheese croquette, beetroot, estate wild garlic & nettle €13.50
Estate asparagus, mixed leaves, heritage tomatoes, Wildwood balsamic dressing €14.50
Connemara oyster, Hilary's hot sauce, celery, cucumber €24
Burren house smoked salmon, cucumber, fennel, estate buttermilk €14.50
Connemara crab, brown crab butter, brioche, land cress, pickled vegetables €18
Razor clams, cockles & Killary Fjord mussels, wild garlic pesto, white wine, flatbread €15.50
Bobotie spring roll, Mrs' Balls chutney, pickled vegetables €16
Andarl farm pork belly, estate rhubarb & ginger, lovage, soy €13.50

Mains

Crispy basil polenta, courgette, aubergine, pepper, tomato, labneh dressing €32
Dukkah crusted Goatsbridge rainbow trout, clams, estate asparagus, sorrel butter sauce, trout caviar €33.50
Pan fried black sole, almond brown butter, pink fir potato, spinach €48
Estate wild garlic pappardelle, prawns, mussels, clams, samphire, chilli and coriander cream sauce €37.50
Catch of the day Market price
Grilled Connemara lobster, garlic butter, seasonal vegetables, fries €100/kg
Seafood papillotte, lobster, langoustines, prawns, Noilly Prat, dill, seasonal vegetables, fries €110 to share
Josper grilled aged Martin Jennings rib eye, bone marrow & persillade, triple cooked chips, landcress, peppercorn, garlic butter or béarnaise €44
Ring's farm half péri péri organic chicken from the rotisserie oven, Mr's Tollman's broccoli slaw, fries, péri péri sauce €33
Kinvarra lamb rump, grilled courgette, pink fir potato, olive, Velvet Cloud labneh & mint dressing €37

Sides

Triple cooked chips, truffle salsa €7
Pink fir potato, black garlic aioli €7
Sautéed broccoli, chilli & lemon oil €7
Charred hispi cabbage, sumac & hazelnut €7
Grilled courgette, Velvet Cloud labneh, olive €7
Mixed leaves, garden pickle, wild garlic pesto €7

Please note all ingredients may contain allergens, however we always aim to accommodate all dietary requirements.

Please inform your server if you have any queries about the menu.

Executive Head Chef: Liam Finnegan / Head Chef: Amélie Le Guennec