

**Signets Nest**

Calvados – St Germain Elderflower
Lemon Juice
€19.00

Forrest Dew

Goslings Dark Rum – St Germain
Rhubarb Syrup – Lime Juice – Honey
€20.00

Rose Ripple

Vanilla Vodka – Cacao White – Rose Syrup
Fresh Cream
€15.00

Rhubarb Royale

1800 Tequila – Lillet Rose – Giffard
Rhubarb
€16.00

Corrib Breeze

Ashford Castle Gunpowder Gin
Pineapple liquor – Lemon Juice
Poachers Citrus Tonic
€19.00

Summer Spritz

Walker Bay Sauvignon Blanc – Apricot
Brandy – Peach Puree – Soda Water
€18.00

TO START**Feta & Garden Beetroot Tartlet**

Estate Rocket - Heritage Tomato - Pine Nut
€14.50

Doonbeg Crab

Brown Crab - Brioche - Estate
Watercress - Pickled Spring Vegetables
€18

Ashford Chorizo Sausage Roll

Chargrilled Courgette - Pea - Mint
€15

Soup of The Day

Guinness & Treacle Soda Bread
€13.50

6 Dooncastle Oysters

Hilary's Hot Sauce - Celery - Cucumber
€24

Prawn Dumpling

Mushroom Dashi - Seaweed
Coriander - Ginger
€14.50

Niçoise Salad

Green Beans - Olive - Cucumber - Tomato
Josper Grilled Baby Potatoes - Anchovy
Organic Egg
€13.50

Cullen's Seafood Chowder

Market Fresh Fish - Dill - Garden Root
Vegetables - Smoked Bacon
Killary Fjord Mussels
€15.50

Beef Bobotie Spring Roll

Mrs Ball's Apricot & Peach Chutney
€16

Organic Peri Peri Chicken €5 Supplement

TO FOLLOW**Dukkah Crusted Irish Trout**

Clams - Estate Asparagus - Trout Caviar
Sorrel Butter Sauce
€33.50

Catch of the Day

Market Price

Crisp Basil Polenta

Courgette - Aubergine - Pepper - Tomato
Mozzarella - Velvet Cloud Yoghurt Dressing
€29.00

Homemade Saffron Pappardelle

Prawn - Mussel - Clam – Samphire
Garlic, Lemon & Estate Chilli Cream
€37.50

Grilled Connemara Lobster

Seasonal Vegetables - Garden Salad
Cullen's Fries - Garlic Parsley Butter
€100 per kg

Josper Grilled Martin Jennings's**Fillet Mignon**

Champ Potato - Red Onion
Persillade Carrot
Peppercorn, Garlic Butter or Rosemary Jus
€44.00
Add Langoustines €15

Organic Péri Péri Chicken from**The Rotisserie**

Mrs Tollman's Broccoli Slaw
Cullen's Fries - Péri Péri Sauce
€33.00

Grilled Black Sole

Almond Brown Butter - Broad Beans
New Potatoes
€48.00

Cullen's Sharing Seafood Platter

Lobster - Langoustine - Mussels
Catch of The Day - Cullen's Fries
Seasonal Vegetables - Garden Salad
Garlic Cream
€130

Slow-Cooked Kinvara Lamb**Shoulder**

Parmesan & Mint Gnocchi - Pea
Broad Beans - Lamb Sauce
€37.00

SIDE DISHES

€7 each

Cottage Mixed Salad
Mrs Tollman's Broccoli Slaw
Mixed Seasonal Vegetables
Fried Baby Potato, Parsley Aioli
Cullen's Champ Potato
Confit Carrot Persillade
Cullen's Fries

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