



COCKTAILS

Golden Elixir

Hennessy – Honey Syrup – Lemon Juice
Ginger Beer
€20.00

Whiskey Blossom

Jameson Black Barrel
Vanilla Syrup
Cherry Bitters
€21.00

The Ardilaun Whisper

Havana 3yo – Goslings – Cacao Brown
Lemon Juice – Coconut Cream
€21.00

Field of Dreams

Lillet Blanc – Blood Orange Gin
Grapefruit Juice – Elderflower Liqueur
Soda Water
€19.00

Verdant Spirit

Basil Infused Dingle Vodka – Apple Juice
Cucumber Syrup – Lime Juice
Egg White
€20.00

Sunset Bloom

Ashford Gin – Lychee Liqueur
Elderflower Syrup - Lime Juice
Orange Juice
€20.00

SNACKS

Lucques Olives – Estate Herbs

Beetroot – Tahini – Olive Oil – Hazelnuts

Cod Brandade – Lovage

€5.00 Each

SANDWICHES

All Served with Skinny Fries

Peri Peri Chicken

Heirloom Tomato, Bea Tollman's Broccoli Slaw
€13.50
On White, Brown or Gluten Free Bread

Croque Monsieur

Mornay Sauce, Crowe's Farm Ham, Dozio Cheese
Mixed Leaves
€13.50

Burren Smoked Salmon Bruschetta

Sourdough, Courgette, Garlic Confit, Cherry Tomato
€15.50

Prawn & Lobster Roll

Marie-Rose, Mint, Pickle, Fennel & Cucumber
€32.00

STARTERS

St Tola Goat Cheese Salad

Beetroot & Tahini, Hazelnut, Garden Leaves
€14.50

Seafood Chowder

Fresh Fish & Killary Fjord Mussels,
Dill, Root Vegetables, Smoked Bacon
€13.50

6 Connemara Oysters

Cucumber, Celery
Hilary's Hot Sauce
€24.00

Panzanella Salad

Heirloom Tomatoes, Basil Croutons,
Red Onion,
Wildwood Vinegar Dressing
€13.50

Soup of the Day

Guinness Bread
€13.50

Connemara Clams

Garlic & White Wine Sauce,
Guinness Bread
€16.00

MAINS

Warm Monkfish Salad

Pink Fir Potato, Grilled Courgette, Lemon,
Paprika, Butter Sauce
€21.50

Killary Fjord Mussels & Chips

Chef's Sauce of the Day
Starter: €19.50
Main: €37.00

Aubergine Schnitzel

Tenderstem Broccoli, Creamed Potato, Black
Garlic Aioli
€19.50

Fish & Chips

Fresh Fish in Mescan Saison Beer Batter,
Seaweed & Lime Mayo,
Sautéed Samphire
€21.50

Ashford Aged Beef Burger & Chips

Dozio Cheese, Pancetta, Tomato,
Jameson & Onion Jam
€25.00

Seafood Plate

Burren Smoked Salmon,
Prawn in Marie-Rose, Monkfish,
Killary Fjord Mussels, Fries & Salad
€37.00

SIDES

Garden Leaf Salad, Pickle, Wild Garlic Pesto
Skinny Fries
Pink Fir Potato, Black Garlic Aioli

Grilled Courgette, Velvet Cloud Labneh, Olive
Broccoli Slaw
Stem Broccoli, Lemon & Chilli Oil

€6.00 Each

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