



TABLE D'HOTE DINNER MENU

STARTERS ~ MAR THÚS

CURED SALMON & CRAB TARTARE

lime & avocado dressing, trout caviar

1w,2,4,7

DUCK LEG CROQUETTE

plum chutney, shallot pureé,
pickled blackberry 1w,3,6,7,9,12

POACHED PRAWN SALAD

pineapple salsa, pickled cauliflower,
lime & coriander dressing 2,7,12

GALWAY BAY SEAFOOD CHOWDER

connemara mussels & clams,
dill oil 1w,10,3,4,6,7,9,12,14

BURRATA & HEIRLOOM TOMATO SALAD

basil pesto 7,10,12 V

MAIN COURSES ~ PRÍOMHCHÚRSAÍ

10OZ RIBEYE STEAK

three-peppercorn sauce, crispy onions,
tenderstem broccoli, house fries

1w,6,7,9,10,12

GRILLED LAMB RUMP

potato & butternut squash terrine,
sautéed pancetta, peas & pickled onion,
rosemary jus 6,7,9,12

BRAISED BEEF SHORT RIB

gratin potato, glazed rosemary carrots,
tender stem broccoli, carrot pureé,
beef jus 6,7,9,12

SEARED DUO OF SCALLOPS

& GAMBA PRAWNS

ginger, chilli & garlic noodles,
roasted red pepper coulis 1,2,6,7,12,14

GRILLED COD FILLET

yellow thai curry sauce,
baby potatoes, mixed peppers,
red chilli oil 4,6,7,8,10

PORCINI MUSHROOM, RICOTTA &

SPINACH TORTELLINI

creamy mushroom & sage sauce,
herb oil, garlic bread 1w,3,6,7,8

DESSERTS ~ MILSEOGA

TRADITIONAL TIRAMISU

coffee caramel sauce 1w,3,7,12

WARM APPLE & RHUBARB CRUMBLE

gingerbread ice cream, custard 1w,10,3,7

CARAMELIZED HAZELNUT PARFAIT

pistachio & chocolate cookie
1w,3,7,8pst,8h

CHOCOLATE & SALTED PEANUT BROWNIE

butterscotch sauce, vanilla ice cream
1w,3,5,7

BELGIAN VEGAN CHOCOLATE TART

mango sorbet, mixed berry compote 1w,6 VG

TWO COURSE €59 | THREE COURSE €68

MANY OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE.

allergens: 1b Gluten-Barley, 1o Gluten-Oats, 1r Gluten-Rye, 1w Gluten-Whea 2.crustacean 3.egg 4.fish 5.peanut
6.soybean 7.dairy 8.nuts 8a(almond) 8c(cashew) 8h(hazelnut) 8p(pine nuts) 8pst(pistachio) 8w(walnuts)
9.celery 10.mustard 11.sesame seeds 12.sulphur 13.lupin 14.molluscs
GF Gluten Free V Vegetarian VG Vegan