

To Start ...

Soup of the Day

With Sourdough (1,7,9) €7.50 V

Wild Atlantic Way Chowder

Local Fish & Shellfish, Leek, Potato, Pea,
Scallion, Soda Bread (1,2,3,4,7,14) €14

Sticky BBQ Chicken Wings

Celery, Radish, Blue Cheese Dip
(1,7,9,10,11,12) €15

Yellow Fin Tuna Tartare

Avocado, Soy, Yuzu (4,6,11) €17

Butternut Squash & Wild Mushroom Risotto

Parmesan & Watercress (7) €16V

Glazed Fig & St Tola Goat Cheese

Endive & Gem, Quinoa, Citrus & Garden Herbs
(7,8,10) €13/€18 V

Mains

Grilled Irish Black Angus Steak

Red Onion,
Charred Broccoli, Hand Cut Chips, Green
Peppercorn Sauce, or Red Wine Jus (1,3,7,8,12)

220g Sirloin €38 220g Fillet €44

Free- Range Chicken Tagliatelle Forestiere

Wild Mushrooms, Broccoli, Truffle, Olive Oil,
Parmesan, Pistou (1,3,7,12) €28

Fish & Chips

Wild Hake Fillet, Dromoland Pale Ale Beer Batter,
Mint Mushy Peas, Tartare Sauce, Lemon
(1,3,4,10,12) €24

Sweet Potato & Chickpea Laksa Curry

Basmati Rice, Lime, Coconut, Peppers, Spinach
Chutney, Coriander, Riata, Poppadom (1,7,8,12)
€22 V

Add Prawns €7, Add Chicken €5

Grilled Irish Angus Beef Burger

Toasted Brioche Bun, Smoked Gubbeen, Pickled
Gherkin, Sriracha Mayo, Autumn Slaw, Hand Cut
Tripple Cooked Chips & Green Salad (1,3,7,10,12)
€25

Sides €5

Triple Cooked Chips

Mashed Potato (7)

Buttered Sprouting Broccoli (7)

Roast Root Vegetables (7)

Walled Garden Green Salad, White Balsamic Dressing (10,12)

Desserts

Blackberry & Bramley Apple Crumble

Almond & Hazelnut, Vanilla Pod Ice Cream (1,3,7,8)
€13

Mango, Passion Fruit & Banana Pot

Mascarpone Cream, Lime & Ginger Sorbet, (7,12) €12

Sticky Toffee Pudding

Butterscotch Sauce Vanilla Pod Ice Cream (1,3,7,8,12)
€13

‘Affogato’ Vanilla Pod Ice Cream

Double Espresso, Almond Biscuit, (1,3,7,8) €8

Culinary tradition, both new and old, are important to our kitchen team, therefore we seek out suppliers and artisan producers who share these values, hence our menus are really a collaboration!

Where possible, our ingredients are locally sourced, and we have been working with most of our suppliers for many years.

Burren Smokehouse, Lisdoonvarna Co. Clare

CS Fish, Doonbeg Co. Clare & Star Seafoods co. Kerry

Pastured Free-Range Eggs, Joe Melody Farm, Bunratty Co. Clare

Sausages, Black & White Pudding, Meere’s, Quin, Co. Clare

Lamb & Pork, Newmarket Family Butchers, Co. Clare

Herbs, Flowers & Salad, Con Woods & John Millane, Newmarket
on Fergus, Co Clare

House White Wine:

Pinot Grigio “Monopolio” Veneto, Italy 2022 –

Glass €9.50 Bottle €42

*Citrus fruit and floral notes

Sauvignon Blanc, Vincent Lacour, Touraine, France 2022

Glass €11 Bottle €46

* Aromatic, Passion fruit, citrus

Macon-Lugny "Terroirs de Scissé", Chardonnay, France

2021 Glass €12 Bottle €48

*Vanilla, tropical flavours

House Red Wine:

Pinot Noir, Les Argelieres, Pays D’Oc, France 2021

Glass €9.50 Bottle €42

* Light-bodied, Raspberry, cherry, Peppery

O’ Font, Les Deux Cols, Rhone, France 2021

Glass €11 Bottle €46

* Silky, delicate

El Olmo, Rioja Reserva, Spain 2016

Glass €13 Bottle €50

*Dry, Oaky, Earthy, Black Fruit

House Rose Wine:

L’Ostal Famille Cazes, Languedoc -Roussillon France

Glass €10 Bottle €45

* Rose Petals, Pomegranate, Super light

Please ask your server for our full wine & drink list.

If You Have Any Dietary Requirements, Please Notify Your Server.

1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur dioxide and sulphites, 13. Lupin, 14. Molluscs V- Denotes Vegetarian