

## Starters...

### **Soup of the Day,**

With Sourdough (1,7,9) €8.50 V

**Wild Atlantic Way Chowder,** Local Fish & Shellfish, Leek, Potato, Pea, Scallion, Soda Bread (1,2,3,4,7,14) €15

**Pork & Apple Koobideh,** Pomegranate, Lemon, Mint Couscous (7,10,11,12) €16

**Buttery Garlic & Chilli Prawns,** Lemon, Parsley, Cannellini, Paprika (2,7,12) €18

**Walled Garden Buddha Bowl,** Kale, Cucumber, Grain, Avocado, Red Onion (12) €16

**Italian Tomato & Bread Soup,** (Pappa Al Pomodoro) with Extra Virgin Olive Oil and St Tola Goat Cheese (1,7,12) €15

## Brunch Plates

### **Fried Chicken & Waffles**

Crispy Fried Buttermilk Chicken, Spicy Maple Sauce (1,3,6,7,11,12) €20

### **Crispy Streaky Bacon & Avocado Toast**

Toasted Olive Sourdough, Crushed Avocado, Poached Eggs (1,3,7,12) €18

### **The Country Club**

Crisp Bacon, Roast Free-Range Chicken, Tomato, Lettuce, Smoked Onion Mayo, Bloomer Loaf (1,3,7,10,12) €20

## Lunch Plates

**Slow Cooked 'Friendly Farmer' Chicken Stew,** Button Mushrooms & Onions, Vegetables & Mash (7,9,12) €27

**Fish & Chips,** Wild Hake Fillet, Dromoland Pale Ale Beer Batter, Mint Mushy Peas, Tartare Sauce, Lemon (1,3,4,10,12) €27

## Lunch Plates...

**Grilled Irish Angus Beef Burger,** Toasted Brioche Bun, Cheddar, Pickled Gherkin, Sriracha Mayo, Celeriac Slaw, Hand Cut Tripple Cooked Chips & Baby Gem (1,3,7,10,12) €26

**Grilled Irish Black Angus Sirloin Steak,** Red Onion, Charred Broccoli, Hand Cut Chips, Green Peppercorn Sauce (1,3,7,12) €40

**Cauliflower Beignet & Lentil Dahl,** Coriander & Cucumber Raita (1,7,8,12) €25

€7 Chicken & €9 Prawns

**Seared Fillet of Clare Island Organic Salmon,** Smokey Orzo Pasta, Bell Pepper & Chorizo (1,3,4,7,12) €32

## Sides €6

Buttered Scallion Mash (7)

House Hand-Cut Chips

Roast Roots with Onions & Parsley (7)

Peas, Beans & Broccoli (7)

Walled Garden Green Salad, House Dressing (10,12)

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  
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

**If You Have Any Dietary Requirements, Please Notify Your Server as Most Dishes Can Be Modified.**