

TO START

Soup of the Day €8.50
With Sourdough
(1, 7, 9) GF V

Wild Atlantic Way Chowder €17
Local Fish & Shellfish, Leek, Potato, Pea,
Scallion, Soda Bread
(1, 2, 3, 4, 7, 14) GF

Buttery Garlic & Chilli Prawns €19/27
Lemon, Parsley, Cannellini Beans, Paprika
(1, 2, 4, 7, 12) GF

Galway Bay Smoked Salmon €19/27
Horseradish Cream, Capers, Beetroot,
Brown Soda Bread
(1, 3, 4, 7, 12) GF

St Tola Goats Cheese Flutes €17
Sweet Pickled Vegetables, Green Salad from
Dorothea’s Garden, Walnuts, Pumpkin Seeds
(1, 7, 8, 10, 12) GF

SALADS

Nourish & Nosh Bowl €17/22
Kale, Cucumber, Edamame, Cherry Tomato,
Couscous, Avocado, Red Onion
(1, 6, 12) GF V
Add €7 Chicken (7) | €8 Salmon (4,7) | €9 Prawns (2,7)

Watermelon, Olive & Feta Salad €17/22
Mint & Basil from our Herb Garden
(7, 12) V
Add €7 Chicken (7) | €8 Salmon (4,7) | €9 Prawns (2,7)

Any Dietary Requirements?

Please notify your server as most dishes can be modified.

Ask your server for details on our Daily Specials.



LIGHT BITES

Baked Avocado Pear €18
Fennel, Saffron, Tomato, Butterbeans
(8, 12, 13) V

Wild Forest Mushroom on Toast €17
Sourdough, Pine Nuts, Rocket,
Extra Virgin Olive Oil
(1, 8, 12) GF V

PLANT POWERED

Roast Red Pepper €26
Aubergine Pilaff, Wilted Baby Spinach, Roasted
Tomato Jus
(12) V

Garlic Chilli Rice Noodles €25
Garlic, Chilli, Pak-choi, Scallion,
Stem Broccoli, Soy
(1, 6, 12) V

Butternut & Tofu Curry €28
Lemongrass, Ginger, Chilli, Chutney, Coriander,
Almond Rice, Naan
(1, 6, 8, 12) GF V
Add €7 Chicken (7) | €9 Prawns (2,7)

SANDWICHES

XL Three Cheese Toastie €19
Hegarty’s, Coolea, Gubbeen Cheese, Mustard,
Red Onion, Gherkin, Sourdough, Sweet Pickle
(1, 3, 7, 10, 12) V

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

FAVOURITES

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

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

Clare Island Salmon Fillet €34
Spring Vegetables, Baby Potatoes, Tarragon
Butter Sauce
(4, 7, 9, 12)

Fried Chicken & Waffles €22
Crispy Fried Buttermilk Chicken,
Spicy Maple Sauce
(1, 3, 6, 7, 11, 12)

MAINS

Grilled Irish Black Angus Ribeye Steak €40
Red Onion, Flat Mushroom, Hand Cut Chips,
Rocket & Gem, Green Peppercorn Sauce
(7, 12) GF

Walled Garden Pappardelle €25
Garlic, Chilli, Pak-Choi, Scallion, Egg, Stem
Broccoli, Soy
(1,3,6,12) V
Add €7 Chicken (7) | €8 Salmon (4,7) | €9 Prawns (2,7)

Slow Cooked Irish Free-Range Chicken €31
Onions, Button Mushrooms, Tomato,
Lardons, Parsley Mash
(7, 12)

SIDES

House Hand-Cut Chips €6
Buttered Mash (7) €6
Sea Salt & Herb Fries €6
with Garlic Remoulade (3, 10)
French Beans, Broccoli & Almond €6
(8, 7)
Walled Garden Green Salad €6
with House Dressing (10, 12)

From Farm to Fork

We proudly use the finest locally sourced produce to ensure every dish is fresh, flavourful and sustainably crafted.



Burren Smokehouse
SALMON & TROUT
Lisdoonvarna, Co. Clare

Meere’s Butchers
SAUSAGES & PUDDING
Ennis, Co. Clare

CS Fish
MIXED SEAFOOD
Doonbeg, Co. Clare

Pat O’Connor & Sons
LAMB & PORK
Limerick, Co. Limerick

Star Seafoods
MIXED SEAFOOD
Killarney, Co. Kerry

Con Woods & John Millane
HERBS, FLOWERS & SALAD
Newmarket on Fergus,
Co Clare

Joe Melody Farm
FREE-RANGE EGGS
Bunratty, Co. Clare



Allergen Information

- GF Gluten Free Option
- V Denotes Vegetarian
- V Denotes Vegan



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