

EVENING DINNER MENU

STARTERS

Prawns & Gubbeen chorizo in oil of roasted garlic, chilli & peppers, garlic baguette (1,2,7,14)	€12.50
Mussels cooked in cider & calvados, served with garlic stone baked baguette (1,2,4,10,12,14)	€11.00
Roast cauliflower & fennel soup, sage, almond cream, parmesan crostini (1,7,8,12)	€8.50
Black pudding salad, St. Tolas Goats cheese, apple, celeriac, cranberry & sage dressing, toasted hazelnuts (1,6)	€10.50

MAIN COURSES

Neil Hawes 10oz steak, tomato, onion puree, beef dripping chips, pepper sauce (7)	€28.00
Seafood linguine, mussels, prawns, prosciutto, tomato cream sauce (1,2,3,4,7,14,21)	€21.00
Butternut squash risotto, parmesan, salsify crisp (7,9,12)	€19.50
Roast chicken, pork & apricot stuffing, roast vegetables, fondant potato, spiced apple puree (1,3,7,8,9,10,12)	€23.00
Monkfish & clams in saffron cream, kale, spinach, sweet potato gnocchi (1,2,3,4,7,12,14)	€25.00

DESSERTS

Caramel apple, vanilla bean ice cream, caramel sauce (1,3,7)	€7.50
Poached pears in mulled wine, orange & citrus cream (7,8,12)	€8.00
Lemon meringue pie, champagne sorbet, raspberry granita (1,3,7,8)	€7.50
Selection of Irish cheese, condiments, and crackers (1,7,8)	€10.50

Allergens: 1-Gluten 2-Crustacean 3-Eggs 4-Fish 5-Peanuts 6-Soybeans 7-Milk 8-Nuts 9-Celery 10-Mustard 11-Sesame seeds 12-Sulphites 13-Lupin 14-Molluscs

Suppliers: CheesePress Ennistymon, Hawes Butcher Lisdoonvarna, Garrihys Seafood Doolin, Burren Smokehouse Lisdoonvarna, Clare Jam Doolin, Mick Johnson Dairy Lisdoonvarna, Richardson's Fruit & Veg Limerick, Anam Coffee Kilfenora, Guru Teas Ennistymon.