



Welcome. We hope you enjoy dining with us, and we hope we leave a lasting impression. Our goal is simple: a good meal, good company and a good time using the best of local ingredients, paired with some lovely wines, beers and spirits. With our Chef Tomás and his team steering the kitchen and Anthony and his team running the floor we hope you have an enjoyable experience with us today.

We love to support local, but even more so because it's also the best quality produce available:

Hawes Butcher, Lisdoonvarna.

Burren SmokeHouse, Lisdoonvarna.

Mick Johnson dairy, Lisdoonvarna.

Richardson's fruit and veg, Limerick.

Burren Gold Cheese, Ballyvaughan.

Western Herd Brewing Company, Kilmaley.

CS Fish, Kilrush.

Clare Jam, Doolin.

Anam Coffee, Kilfenora.

St. Tolas Cheese, Inagh.

Celtic Salads, Bell Harbour.

JJ Corry Whiskey's, Kilrush.

If there is anything we can assist with, please do not hesitate to ask.

**Starters and small bites to share:**

Cannellini Bean Bruschetta, tomato, kalamata olives, (1,v)		€10.90
Battered Fish Tacos, avocado, mango salsa, sour cream and lime (1,4,7)		€14.00
Atlantic Mussels steamed with tomato, garlic and oregano (14)	sml	€12.00
	lrg	€18.00
Steamed Clams in red miso broth with coriander and chilli (6,14)		€14.00
Prawns & Gubbeen Chorizo in garlic and red pepper (2, 3)		€13.50
Monkfish Tempura, chilli and ginger dipping sauce (1, 4)		€13.50
Piri Piri Chicken Wings, blue cheese, herb dressing (7*, 9*,10*,11*)		€11.00
Buffalo Halloumi with grilled courgettes, harissa hummus on flatbreads (1,7,11)		€12.10
Three Thai flavoured Atlantic Oysters (2,4,14)		€11.50

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**Large plates for main course:**

Neil Hawe's 35-day-aged Burren Beef Chargrilled 8oz Fillet Steak, mushroom duxelles, steamed broccoli, beef dripping fondant, herb butter (7,12)		€33.00
Burren Gold & Bacon Cheeseburger, double Burren beef patties, gem lettuce, tomato, pickle, onion jam, beef dripping fries (1,3,7*,10)		€18.90
Spinach & Mushroom Risotto, smoked scarmoza cheese, asparagus (7*)		€22.00
Roast Monkfish, Gubbeen chorizo, tomato, leek, potato, mango salsa (4)		€27.50
Beer-Battered Fish & Chips, pea puree, tartare sauce (1,3,4,7)		€19.20
Buttermilk Chicken Salad, avocado, tomato, corn, peanut slaw, spiced potatoes (1,3,4,5*)		€19.90

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**Allergens:**

1 = Gluten      2 = Crustacean      3 = Eggs      4 = Fish      5 = Peanuts  
6 = Soyabeans      7 = Milk      8 = Nuts      9 = Celery      10 = Mustard  
11 = Sesame seeds      12 = Sulphites      13 = Lupin      14 = Molluscs      v = Vegan  
\* Allergen can be omitted. Please ask your server to modify your order.

**Extra sides:**

Beef dripping chips (0)	€4.50
Plain chips (0)	€4.50
Sweet potato fries (0)	€4.50
Mixed leaf salad (0)	€4.50
Harrisa hummus and flat breads (1,11)	€6.50
Steamed broccoli and hazelnut dressing (8)	€4.50
Garlic sourdough baguette (1,7)	€4.50
Gluten free burger buns	€1.00

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**Desserts:**

Lemon Posset, toasted pine nuts, raspberry curd, basil syrup, vanilla shortbread (1,3,7)	€9.00
Anam Coffee Affogato, sea salted caramel, vanilla ice cream with chocolate and hazelnut biscotti (1*,3,7,8*)	€9.00
Pavlova with baked strawberries, lemon curd vanilla ice cream (3,7)	€9.00
Caramelized Pineapple, passion fruit, coconut sorbet, mint (v)	€9.00
Irish Cheese Board served with accompaniments: (1*,7,8*)	€14.00

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**Dessert wines and drinks:**

Port LBV 2012, Quinta Seara d'Ordens, Duoro, 19.5% abv	€7.50gl
Sauternes, Brumes de La Tour Blanche, Bordeaux, 13.5% abv	€7.50gl
Irish Coffee (Calypso / Baileys / French / Amaretto)	€8.90

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**Irish Whiskey: (some of our favourites to enjoy with friends) 35.5ml**

Writers Tears, 40% abv	€6.00
Tyrconnell 10 year old single malt, sherry cask finish	€7.00
Green Spot, single pot still, 40% abv	€8.50
Yellow Spot 12yrs old, bourbon, sherry, malaga cask finish, 40%abv	€10.00
Redbreast 12 year old, single pot still, 40% abv	€10.00
Redbreast 15 years old, single pot still, 46% abv	€12.50
Knappogue Castle 21 year old, single malt 46% abv	€18.00
Barry Crockett Legacy, Midleton very rare, Bourbon cask 46%abv	€29.00

**Local Whiskey: JJ Corry (Chapel Gate Irish Whiskey, County Clare)**

The Hanson, Irish grain whiskey, 46% abv.	€7.00
The Banner, 70% Grain & 30% malt, 46% abv	€8.00
The Gael, bourbon and sherry cask finish, 46% abv	€11.00
The Flintlock No.3, 15yr old single malt, 46% abv	€18.00

**Gratuity:** For groups of 8 or more, gratuity of 10% is automatically added. For all other bookings, gratuity is at your discretion and much appreciated.

### **Prosecco & Champagne:**

Prosecco Spumante, Bortolotti, Treviso (Italy), 12.5% abv. €7.50gl / €37.00

Spumante is a full sparkling wine with bubbles reminiscent of Champagne. Coming from the heartland of the prosecco region, it is full bodied, aromatic with a persistent floral character.

Champagne Reserve Brut, Castelnau, Reims (France) 12.5% abv €90.00

Aged beautifully has created complex aromatics, rich body and depth of flavour. A high proportion of chardonnay in this traditional Champagne blend, enhances the freshness and length.

Champagne Brut, Moët & Chandon, Epernay (France) 12%abv. €100.00

Vibrant, generous and alluring, traditional Champagne distinguished by a bright fruitiness, with notes of green apple and white flowers. A palate of white fleshed fruits and citrus

### **White Wine:**

Pinot Grigio, Ara Della Valle, Veneto (Italy), 12.5% abv. €7.00gl / €25.00

A fruity pinot grigio with good body, tat familiar roasted hazelnut and royal gala apple flavour.

Verdejo (Organic), Gorgorito, Reuda, (Spain) 13% abv. €29.00

Very fresh and clean with a crisp acidity on the palate, fresh aromas of grass and gooseberries.

Fontareche Viognier, Languedoc, (France). 12.5% abv €29.00

Pale gold in colour with a perfumed bouquet of hawthorn, lychee and apricot and a flavour that develops on the palate into a heady mix of peaches, apricots and scents of wild flowers.

Sauvignon Blanc, Cuna del Sol, Central V. (Chile) 13% abv €6.80gl /€24.00

Aromas of summer hedgerows and freshly cut grass, lead on a palate of crisp red apples and lemon juice.

Gruner Veltliner (Organic), Vision by Huber, Niederösterreich (Austria), 12% abv. €36.00

Creamy freshness of green pear on the nose with a hint of lemon peel.

The body is light but zesty, easy but bright, fruit-driven, peppery

Chablis, Domaine des Malandes, Bourgogne (France), 12.5% abv €42.00

A rounded wine with a hint of crisp apples and plenty of attractive acidity, this comes from a family-owned estate based in the town of Chablis. The wine's lightness and poise are very appealing.

Chardonnay Viognier (Organic), Duberney, Coteaux D'Enserune (France)13.5%, €34.00

A fruity pinot grigio with good body, tat familiar roasted hazelnut and royal gala apple flavour.

Sancerre, Daniel Crochet, Loire Valley (France), 14% abv €42.00

A fantastically intense and powerful Sancerre with great weight and richness and a complex Palate of pink grapefruit and pineapple.

Albarino, Riax Baixas, Galicia (Spain), 12.5% abv €34.00

Apples, pears, grapefruit lemon and lime all come to mind with this delicious 100% albarino from Spain's top white wine region.

Sauvignon Blanc, Ribbonwood, Marlborough (N. Zealand) 13% abv €35.00  
A hint of ripe citrus notes underlying a fresh herbal bouquet. On the palate ripe gooseberry.

Petite Chablis, Domaine Charly Nicolle, Burgundy (France), 12.5% abv ½ bt €24.00  
Clear light gold with green tints, mineral dominant nose, showing chalk and gunflint.  
The aromas are augmented by a ripe fruit tone punctuated by a tangy touch on the finish.

### Rose:

L'Instant, Kennel, Cote De Provence (France) 12.5% abv €8.00 / €32.00  
Light and crisp roses with the slightest touch of bright berry flavours. A dry refreshing pink wine.

### Red Wine:

Pinot Noir, Patiarche, Bourgogne (France), 12.5% abv €42.00  
Fresh and attractive flavours of wild strawberries and crisp raspberries make this so refreshing and easy to drink.

Primitivo, Rocca, Puglia (Italy), 13% abv €7.70gl  
/€28.00  
A rich fruity jammy wine with flavours of black cherry and plum with hints of vanilla on finish.

Merlot, Cuna del Sol, Central Valley (Chile), 13.5% abv €6.80gl / €24.00  
A real summer compote of fruit flavours that leaves a gentle aftertaste of raspberries, blackberries and plum.

Crianza, El Meson, Rioja (Spain), 13.5% abv €31.00  
100% Tempranillo grape, this wine is soft and easy drinking with plenty of strawberry fruit and a touch of vanilla.

Chateau Les Moutins Red, Bordeaux (France), 12.5% abv €29.00  
A blend of 80% Merlot and 20% Cabernet Sauvignon that gives a soft and fleshy character to this traditional Claret.

Cote du Rhone, Lafond, Rhone Valley (France) Organic, 13.5% abv €32.00  
Strawberry and cherry jam aromas with stewed fruits on the palate. ½ bt €19.00

Camino Romano (Organic), Ribera del Duero, (Spain) 14% abv €46.00  
The flavours are rich and intense with a wonderful purity of fruit flavour, like blackcurrants and blackberries. It is oak-aged but the fruit flavours very much dominate.

Malbec, Madrigal, Mendoza (Argentina), 14% abv €29.00  
90-year-old vineyards give this wine a finer and more elegant quality. It has rich, chocolately dark fruit intensity with hints of pepper and spice.

Chateau Cambon La Pelouse, Haut Medoc, Bordeaux, 14% abv €63.00  
One of the safest bets in the whole of the Haut Medoc, this wine is concentrated and full-bodied year after year. Smooth, opulent and rich in the mouth, it is drinking a classic Claret

Valpolicella Rispasso, Santa Sofia, Veneto (Italy), 14% abv €45.00  
Rispasso is fermenting the valpolicella wine on the lees of the Amarone adding richness and power. Aged in Slovenian barrels it is rich, intense and delicious.

La Gerla Rosso di Montalcino, Tuscany (Italy), 13.5% abv €65.00  
Garnet in colour with intense aromas of red fruit and spice, this wine is weighty, smooth and velvety in the mouth but with a summer fruit-compote freshness.

Grand Reserva Carmenere, Terranoble, Maule Valley (Chile) 14%abv €39.00  
A superb combination of intense bouquets, deep colour and delicious fruity flavours.

Vacqueyras, Cave de Gigondas, Rhone Valley (France), 15% abv €39.00  
A super fruity, savoury and spicy wine with an authentic southern Rhone character.

Quinta Seara d'Ordens Reserva, Duoro (Portugal), 14%abv €35.00  
A strong and powerful full-bodied wine with real character. Scents of violets give way to deep intense bramble fruit flavours.

**Draught Beer:**

	gl / pt
Guinness, 4.2% abv	€3.00 / €5.20
Smithwicks, 3.8% abv	€3.00 / €5.20
Hop House 13, 4.6%abv	€3.50 / €6.00
Rockshore Lager, 4% abv	€3.50 / €5.60
Rockshore Cider, 4% abv.	€3.50 / €5.60

**Bottled Beer:**

Corona 330ml, 4.5%abv / Heineken, 4.3%abv 330ml	€5.50
Stonewell Cider, 500ml, 4.5% abv	€6.00
Heineken Zero, 330ml	€5.00
West Coast Cooler (regular or rose), 5% abv 330ml	€5.50

**Local Beer from Western Herd Brewery:**

Atlantic Red Ale, 4.5%abv	€5.70
Cliff Road IPA, 400ml, 5.5%abv	€6.00
Blue Jumper IPA, 400ml, 6.2%abv	€6.50
Flora & Fauna 10 Hop Double IPA, 9.45%abv	€8.50

**Gin:**

	35.5ml
The Pigs Elbow (JJ Corry, County Clare ),40% abv	€6.50
Bombay Sapphire, 42% abv	€5.10
Dingle, 42.5% abv	€7.00
Cork Dry, 40% abv / Gordons, 37.5%	€5.00
Drumshambo Gun Powder, 40% abv	€7.00
Hendrix Gin, 40% abv	€7.00
Tanqueray, 43.1% abv	€5.50
Brockmans, 40% abv	€6.50

**Vodka:**

Smirnoff, 40% abv	€5.00
Absolut / Absolut vanilla / Absolut citron, 40% abv	€5.50
Ketel one, single pot still, 40% abv	€7.00
Grey Goose Vodka, 40% abv	€8.50

**Irish Whiskey, Whisky and Bourbon:**

Paddy / Powers / Jameson / Bushmills 40% abv	€5.00
Blackbush, 40% abv	€5.10
Jameson Stout Edition, 40%abv	€6.00
Makers Mark, Kentucky straight bourbon, 45% abv	€7.00
Jim Beam Kentucky straight bourbon, 40% abv	€5.50
Jack Daniels, Tennessee sour mash whisky, 40% abv	€5.50

**Aperitif:**

Ricardo , 40% abv	€5.50
Noilly Pratt, Bianco extra dry	€5.50

**Cognac:**

Hennessey VS, 40% abv	€5.50
Remy Martin VSOP, 40% abv	€8.00

**Minerals and tonics:**

Coke, D.Coke, 7 Up, D. 7up, Club Orange.	€3.00
San Pellegrino Blood Orange / Lemonata	€3.00
Wild Orchard Cloudy Lemonade / Apple Juice/ Orange juice	€3.50
Fever Tree Tonic Water / Slimline / Elderflower / Ginger Ale	€3.30
Ballygowan Still / Sparkling 250ml.	€3.00
San Pellegrino Sparkling water 750ml	€4.50

**Cocktails****Aperitif**

Wild Berry Bellini	€10.00
Prosecco, crème de cassis, blueberry and raspberry syrup	
Aperol Spritz	€11.00
Aperol, prosecco, soda water, orange slice	
Classic Margarita (not frozen)	€12.50
Jose Cuervo Especial tequila, cointreau, lime juice, lime, salt	
Amaretto Sour	€13.00
Amaretto DiSaronno, lemon juice, egg white, simple syrup, orange, glazed cherry	

**Vodka**

Cosmopolitan	€12.00
Smirnoff vodka, Cointreau, simple syrup, cranberry juice	
Espresso Martini	€12.50
Anam coffee, smirnoff vodka, kahlua, simple syrup	
Lemon Drop Martini	€12.00
Absolut vodka, absolut citron, lemon juice, simple syrup	
Pornstar Martini	€13.00
Absolut vanilla, possoa, prosecco, passion fruit, simple syrup, lime	

**Rum**

Passion Fruit Mojito	€13.00
Bacardi rum, Passado, simple syrup, soda water, passion fruit, mint leaves	
Classic Mojito	€12.00
Bacardi rum, simple syrup, soda water, lime wedges, mint leaves	

## Gin

Gin Fizz	€12.50
Gordon's gin, lemon juice, simple syrup, egg white	
French 75	€12.00
Local The Pig's Elbow gin, lemon juice, simple syrup, prosecco	
Gimlet	€12.00
Local The Pig's Elbow gin, simple syrup, lime juice	

## Whiskey

Old Fashion Hanson	€13.00
Local J.J. Corry Hanson whiskey, orange bitters, simple syrup	
Whiskey Sour	€13.00
Power's whiskey, lemon juice, simple syrup, egg white, orange, glazed cherry	

## Mocktails

Berry Burlesque	€5.50
Virgin Mojito	€5.50

## Brunch

**11am – 3pm**

**Cocktails** (Note Sundays, from 12.30pm for alcohol sales)

<b>Bloody Mary</b>	€10.00
Smirnoff vodka, tomato juice, celery, worchester, tabasco	
<b>Pomegranate Mimosa</b>	€10.00
Prosecco, Aperol, Pomegranate, grenadine	
<b>Passion Fruit Bellini</b>	€10.00
Prosecco, passoá, passion fruit	
<b>Classic Screwdriver</b>	€10.00
Absolut vodka, freshly squeezed orange juice.	

## Hungry?

<b>Avocado &amp; Poached Eggs</b> , mixed seeds, Celtic Salad leaves, roast cherry tomato, sourdough toast (1*,3*,7*)	€11.50
<b>Eggs Benedict</b> , home-baked gammon, poached eggs, hollandaise sauce, sourdough toast (1*,3,7)	€11.50
<b>Eggs Royal</b> , Burren smoked salmon, poached eggs, hollandaise sauce, sourdough toasts (1*, 3,4,7)	€11.50
<b>Full Irish</b> , Loughnane's sausage, dry-cured rashers, black pudding, poached eggs, roast tomato, sourdough toast, tomato relish (1,3*,7*)	€11.50

<b>Blueberry Pancakes</b> , toasted almonds, raspberries, lemon cream, maple syrup (1,3,7,8)	€10.00
<b>Ruben</b> , Irish peppered pastrami, tomato, pickled red cabbage, smoked Burren Gold cheese, house dressing, sourdough bread (1*,3*,7*)	€9.50
<b>Toasted Special</b> , home-baked gammon ham, smoked Burren Gold cheese, red onion marmalade, dijon mayo, gherkin, salad (1*,3*,7*)	€9.00
<b>5oz Burren Beef Burger</b> , smoked Burren Gold cheese, crispy bacon, gem lettuce, tomato, red onion, gherkin, dijon mayo, ketchup, beef dripping fries (1*,3,7)	€15.00
<b>Grilled Toonsbridge Halloumi Cheeseburger</b> , spicy harissa, tomato, gem lettuce, hummus, courgette, basil aioli, sweet potato fries (1*, 3, 7)	€15.00
<b>Buttermilk Chicken Burger</b> , crispy bacon, smoked Burren cheese, Garlic & basil aioli, lettuce, avocado, tomato, sriracha sauce, beef dripping fries (1*, 2,3*,7)	€15.00
<b>Sweet tooth</b>	
<b>Banana Bread</b> (1,3,7,8)	€5.00
<b>Chocolate Brownie</b> (1,3,7)	€5.00
<b>Apple Turnover</b> (1,3,7)	€5.00

**Allergens:**

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6 = Soyabeans   7 = Milk                      8 = Nuts    9 = Celery    10 = Mustard  
11 = Sesame seeds      12 = Sulphites   13 = Lupin    14 = Molluscs   v = Vegan  
\* Allergen can be omitted. Please ask your server to modify your order.

(Gluten-free burger buns available for €1.00.)