



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 Smoke House, 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:

Roast fennel and cauliflower soup, toasted walnut, pumpkin seeds, smoked Gubbeen cheese. (7*,88)	€9.00
Three, Thai flavoured Atlantic oysters (2,4,14)	€12.00
Loughnane's Black Pudding and St. Tolas goats cheese salad, cranberry and sage dressing, toasted hazelnut and apple. (7*,8*,10)	€13.00
Stuffed mackerel with dilisk and chive butter (4,7,8,10)	€12.50
Tomato and olive sourdough bruschetta, cannellini bean and garlic spread (1,V)	€11.50

Large plates for main course:

Southern fried buttermilk cod, sweet potato and cauliflower, chipotle and peanut slaw (1,3,4,5)	€23.00
8oz aged Irish grass feed filet steak, mushroom duxelles, confit tomato, sautéed onion puree, fondant potato, herb butter. (7)	€35.00
Poached halibut, sliced herb potato, roast almond and aubergine puree, vierge sauce. (4,8)	€31.00
Burren Smokehouse sea trout and roast squash risotto, gruyere cheese, asparagus. (4,7*)	€24.00
Melody of seafood in a tomato and saffron cream broth (2,4,7,9,14)	€27.00
Pork cutlet, new potato, red onion, radicchio, Loughnan's black pudding, apple and thyme butter (7)	€24.00
Tomato rigatoni pasta with kalamata olives, capers, basil and Macroom buffalo ricotta (1,3,7*)	€19.50

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

Extra sides:

New season potato with herb butter (7*)	€5.00
Dressed Celtic salad leaves (10)	€4.00
Spiced cauliflower and gruyere cheese (7*)	€5.00
Beef dripping fries	€5.00
Steamed broccoli, hazelnut dressing (8*)	€5.00

Desserts:

Lemon meringue tart, raspberry curd (1,3,7)	€9.00
Salted caramel and hazelnut affogato, chocolate and hazelnut biscotti (1*,3,7,8*)	€9.00
Plum and J.J. Corry whiskey parfait, almond praline (3,7,8)	€9.50
Toffee pudding, caramel banana, gingerbread ice cream (1,3,7)	€9.00
Irish cheese board served with accompaniments: (1*,7,8*)	€14.00

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

Aperitif: Limoncello or Creme De Menthe €5.50

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
Tequila Cask Influenced 6yr old single grain 50%abv	€9.00

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, Bosco, Treviso (Italy), 12.5% abv €7.50gl/€37
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
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, Moet & Chandon, Epernay (France) 12%abv €100
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

Rose:

L'Instant, Kennel, Cote De Provence (France) 12.5% abv €8gl/€32
Light and crisp roses with the slightest touch of bright berry flavours. A dry refreshing pink wine.

White Wine:

Pinot Grigio, Ara Della Valle, Veneto (Italy), 12.5% abv €7.50gl/€25
A fruity pinot grigio with good body, that familiar roasted hazelnut and royal gala apple flavour.

Sauvignon Blanc, Cuna del Sol, Central V. (Chile) 13% abv €7.50gl/€24
Aromas of summer hedgerows and freshly cut grass, lead on a palate of crisp red apples and lemon juice.

Verdejo (Organic), Gorgorito, Reuda, (Spain) 13% abv €29
Very fresh and clean with a crisp acidity on the palate, fresh aromas of grass and gooseberries.

Gruner Veltliner (Organic), Vision by Huber, Niederösterreich (Austria) 12% abv. €36
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
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.

Chardonnay Viognier (Organic), Duberney, Coteaux D'Enserune (France) 13.5%, €34
A fruity pinot grigio style with good body, that familiar roasted hazelnut and royal gala apple flavour.

Sancerre, Daniel Crochet, Loire Valley (France) 14% abv €42
A fantastically intense and powerful Sancerre with great weight and richness and a complex Palate of pink grapefruit and pineapple.

Albarino, Riex Baixas, Galicia (Spain) 12.5% abv €34
Apples, pears, grapefruit lemon and lime all come to mind with this delicious 100% Albarino.

Sauvignon Blanc, Ribbonwood, Marlborough (N. Zealand) 13% abv €35
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
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.

Red Wine:

Merlot, Cuna del Sol, Central Valley (Chile), 13.5% abv	€7.50gl/ €24
A real summer compote of fruit flavours that leaves a gently aftertaste of raspberries, blackberries and plum.	
Chateau Fonterache Corbieres Tradition Rouge, Languedoc (France) 14% abv	€7.90gl/ €29
A southern French wine that offers up rich fruity flavours and well as thyme and lavender scents of the provincial countryside.	
Te Pa Pinot Noir, Marlborough (New Zealand) 14% abv	€46
Superbly intense pinot noir with dark cherries and crunchy summer berries on the nose. A smooth texture with raspberries cherries and wild bramble fruits on the palate.	
Primitivo, Rocca, Puglia (Italy), 13% abv	€28
A rich fruity jammy wine with flavours of black cherry and plum with hints of vanilla on finish.	
Crianza, El Meson, Rioja (Spain), 13.5% abv	€31
100% Tempranillo grape, this wine is soft and easy drinking with plenty of strawberry fruit and a touch of vanilla.	
Hexamer Pinot Noir 2015, Nahe (Germany) 14% abv	€40
Aged in oak barrels for 3 years, full bodied and powerful, smooth with notes of rose hip.	
Chateau Les Moutins Red, Bordeaux (France), 12.5% abv	€29
A blend of 80% Merlot and 20% Cabernet Sauvignon that gives a soft and fleshy character to this traditional Claret.	
Cote du Rhone (Organic), Lafond, Rhone Valley (France), 13.5% abv	€32
Strawberry and cherry jam aromas with stewed fruits on the palate.	½ bt €19
Camino Romano (Organic), Ribera del Duero, (Spain) 14% abv	€46
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.	
Berton Reserve Barossa, Shiraz (Australia) 14.5%	€38
Powerful and complex flavours, aged in American and French oak barrels	
Malbec, Madrigal, Mendoza (Argentina), 14% abv	€29
90-year-old vineyards give this wine a finer and more elegant quality. It has rich, chocolatey dark fruit intensity with hints of pepper and spice.	
Chateau Cambon La Pelouse, Haut Medoc, Bordeaux, 14% abv	€63
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
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
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.	
Quinta Serad d'Ordens Reserva, Duoro (Portugal), 13.5% abv	€35
Smooth and rounded, rich in dark fruit flavours and layers of savoury and spicy notes	
Vacqueyras, Cave de Gigondas, Rhone Valley (France) 15% abv	€39
A super fruity, savoury and spicy wine with an authentic southern Rhone character.	

Draught Beer:	gl / pt
Guinness, 4.2% abv	€3.30 / €5.50
Smithwicks, 3.8% abv	€3.30 / €5.50
Hop House 13, 4.6% abv	€3.50 / €6.00
Rockshore Lager, 4% abv	€3.50 / €6.00
Rockshore Cider, 4% abv.	€3.50 / €6.00
Bottle Beer:	
Corona 330ml, 4.5%abv / Heineken, 4.3%abv 330ml	€5.50
Stonewell Cider, 500ml, 4.5% abv	€6.50
Heineken Zero, 330ml	€5.00
West Coast Cooler (regular or rose), 330ml, 4% abv	€5.50
Galway Hooker, Irish Pale Ale, IPA, 500ml, 4.3% abv	€6.50
Kinsale Pale Ale, KPA, 500ml, 5% abv	€6.50
Premium Tequilas:	
Patron Silver, 100% Weber blue agave, handmade, small batch	€9
Clase Azul, 100% long-aged and traditionally roasted agave	€14
Ocho 8, Blanco, 100% Blue Agave from a single 8 year crop	€8
Don Julio, Anejo, lightly spiced finish with the essence of wild honey	€7
Aperitif	
Ricardo, 44% abv	€5.50
Noilly Pratt, Bianco extra dry, 18% abv	€5.50
Gin:	
The Pigs Elbow (JJ Corry, County Clare),40% abv	€7.00
Bombay Samphire, 42% abv	€5.90
Dingle, 42.5% abv	€7.00
Cork Dry, 40% abv / Gordons, 37.5% abv	€5.50
Drumshambo Gun Powder, 40% abv	€7.00
Hendrix Gin, 40% abv	€7.00
Tanqueray, 43.1% abv	€5.90
Brockmans, 40% abv	€7.00
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
Whiskey, Scotch and Bourbon:	
Paddy / Powers / Jameson / Bushmills 40% abv	€5.00
Blackbush, 40% abv	€5.10
Jameson Stout Edition/Black Barrel/ IPA, 40% abv	€6.80
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
Knockando, 12yo, Single Malt Scotch, 43% abv	€8.00
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 or Apple Juice	€3.50
Fever Tree Tonic Water / Slimline / Elderflower / Ginger Ale	€3.50
Ballygowan Still / Sparkling 250ml.	€3.00
San Pellegrino Sparkling water 750ml	€4.50
Juices	
Apple / Orange / Pineapple / Cranberry / Grapefruit	€3.50

Cocktails

Aperitif

Wild Berry Bellini Prosecco, crème de cassis, blueberry and raspberry syrup	€10.00
Aperol Spritz Aperol, prosecco, soda water, orange slice	€11.00
Classic Margarita (not frozen) Jose Cuervo Especial tequila, cointreau, lime juice, lime, salt	€12.50

Vodka

Cosmopolitan Smirnoff vodka, Cointreau, simple syrup, cranberry juice	€12.00
Espresso Martini Anam coffee, smirnoff vodka, kahula, simple syrup	€12.50
Vodka or Gin Martini Vodka or gin, dry vermouth	€12.50
Pornstar Martini Absolut vanilla, possoa, prosecco, passion fruit, simple syrup, lime	€13.00

Rum

Cuban Wave Barcardi rum, malibu, cranberry juice, lemon juice, simple syrup	€13.00
Classic Mojito Bacardi rum, simple syrup, soda water, lime wedges, mint leaves	€12.00
El Presidente Bacardi rum, dry martini, Cointreau, grenadine syrup	€12.00

Gin

Lady Killer Pigs Elbow gin, cointreau, lime juice, pineapple juice, passion fruit	€12.50
French 75 Pigs Elbow gin, lemon juice, simple syrup, prosecco	€12.00

Whiskey

Old Fashion Hanson JJ Corry Hanson Whiskey, Orange Bitters, simple syrup	€13.00
Whiskey Sour Powers whiskey, lemon juice, simple syrup, egg white, orange, glazed cherry	€13.00

Mocktails

Berry Burlesque Ginger ale, berry compote, grenadine, mint	€5.50
Virgin Mojito Mint, lime, 7up	€5.50
Passion For Fruit	€5.50