



Dinner Menu

Fresh Homemade Soup of the evening (7,9,10)

Creamy Mixed Atlantic Seafood Chowder

Infused with Dill and Fennel (2,4,7,9,10,14)

Warm St Tola Goats Cheese Tartlet

in an almond crumb, burnt orange and redcurrant jus (1,7,9,10,)

Creamy Butternut Squash and Smoked Chicken Risotto

With an aged parmesan glaze (7,9,10)

Tian of Doolin Crab and West Clare Smoked Salmon

mango and chilli salsa, sourdough croutes (1,3,7,9,10,11)

Baked Cahir's Black Pudding and Crisp Smoked Pancetta

with green apple and red cabbage slaw, honey and mustard seed dressing-(1,3,6,7,9,10)

Prime Irish 10oz Centre cut Sirloin Steak,

with crispy onion rings and a cognac & peppercorn cream (1,3,6,7,9) **(€8.50 supplement)**

Ginger and Soy Glazed Barbary Duck Breast

confit duck won-ton, hoi sin and orange jus (6,7,9,10)

Pan-fried Fillet of Wild Cod

Topped with pesto rosso, prawn and dill arancini, lemongrass beurre blanc (2,4,7,9,10)

Slow Roasted Shoulder of Burren Lamb

minute ratatouille and garlic and rosemary jus-(6,7,9,10,12)

Slow-roasted Pork Belly

with Cahir's black pudding bon bon, sautéed savoy cabbage, apple & cider jus, spiced apple puree-(1,3,6,7,9,10,11)

Butter Roasted Supreme of Chicken

madeira and wild mushroom jus and crispy pancetta-(6,7,9,10,12)

Roast Summer Vegetable Tart

Topped with Gubbeen cheese rocket and parmesan shavings, balsamic glaze and pesto

Chilled Bailey's & Caramel Cheesecake with vanilla fresh cream (1,3,7,8)

Belgian Chocolate and Pear Tart with vanilla ice-cream (1,3,6,7,8)

Coconut and Mango Panna Cotta coconut ice cream (1,3,6,7,8)

Strawberry Meringue with honeyed strawberries, hazelnut ice-cream (3,7,8)

Selection of Dairy Ice-creams in a crisp wafer basket, bitter chocolate sauce (1,3,7,8)

Tea / Coffee

€40 for three courses with tea/coffee

€35 for two courses with tea/coffee

PLEASE BE ADVISED OUR DISHES
MAY CONTAIN ONE OR MORE OF THE
FOLLOWING ALLERGENS INDICATED
ON OUR MENU AS FOLLOWS:

• 1. CEREALS containing Gluten
• 2. CRUSTACEANS and products thereof
• 3. EGGS and products thereof
• 4. FISH and products thereof
• 5. PEANUTS and products thereof

• 6. SOYBEANS and products thereof
• 7. MILK and products thereof
• 8. NUTS - almonds, pecans, macadamia,
brasil etc and products thereof
• 9. CELERY and products thereof

• 10. MUSTARD and products thereof
• 11. SESAME SEEDS and products thereof
• 12. SULPHUR DIOXIDE and SULPHITES
• 13. LUPIN and products thereof
• 14. MOLLUSCS and products thereof