



## Menu

Daily 3:00pm – 9:00pm

### **Burren Bellinis (quick little bites to share)**

Hot smoked salmon rillettes, smoked salmon, cream cheese, shallots, chives, lime zest and olive oil, served with crostini and vierge salsa (1\*, 4, 7)

Tapenade, black olives, garlic, parsley and olive oil, served with crostini (1\*, V)

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### **Starters:**

Harissa hummus with grilled sourdough focaccia (1,11, V)

Thai flavoured Flaggy Shore Oysters (14)

Three/Half Dozen

St. Tola Goats cheese cheesecake with roast figs, sun blushed tomato coulis and chive oil (1,3,7,10)

Homemade dill Salmon Gravlax, pickled cucumber, lemon ginger and turmeric mayo (3,4,10)

Soup of the Day (ask your server)

Sweet & Spicy Chicken Wings with Cashel blue cheese dip and celery sticks (3, 7\*, 9, 10, 12)

Mussels cooked in miso and chilli broth with coriander garlic and ginger. (1\*,2, 4, 6,14)

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### **Main Course:**

9oz Angus Beef Fillet, confit portobello mushroom, cherry vine tomato, chimichurri or peppercorn sauce Served with fries (12,7\*)

Corn fed Chicken Supreme, baby carrot, courgette purée and thyme chicken jus. Served with mashed potatoes (7,12)

Seafood Linguine, clams, mussels, and a langoustine in shell, garlic and parsley olive oil (1,4,14)

Beetroot Risotto with St. Tola's goat cheese and beetroot crisps (7, V\*)

Asian style Pork Filet Mignon, sweet potato purée, broccoli and baby carrot. (7,11,12)

Catch of the Day (ask your server)

Market Price

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### **Desserts:**

Chocolate Parfait with hazelnut biscuit base, salted caramel filling and blackberry gel (1,3,5,7,8)

Palette of Sorbet, green apple, mango and blood orange sorbets, fruit coulis and fruits (V)

Tutti Frutti pavlova with strawberry coulis and fresh cream (1,3,7,8)

Irish Cheese Board served with accompaniments (1\*,7,8\*)

Allergens available on request