



TO START

Soup of The Day

*Organic Vegetables From Ashford's
Local Grower*
10.50

Organic Chickpea & Garden Mint Pancake

*Ajo Blanco Dressing, Beans Sprouts,
Winter Chutney, Watercress*
10.50

6 Dooncastle Gigas Oysters

Au Naturel, Seaweed Granite
18.00

Cottage Chowder

*Daily Connemara Seafood, Bisque,
Garlic Croutons*
13.50

Broiled Connemara Mussels & Clams

*Charcoal Oil Toasted Bread, Garlic
Butter*
13.50

Beef Bobotie Spring Rolls

Mrs Balls' Apricot & Peach Chutney
12.50

Andarl Farm Pork Rib

*Organic Honey & Lemon Garlic Glaze
Crunchy Slaw, Asian Sticky Sauce*
12.00

Roasted Octopus

*Chilled Fregola Pasta Salad, Red
Pepper, Chimichurri, Kalamata
Olives, Red Onions*
12.50

MAINS FROM THE LAND AND SEA

Half Roasted Peri Peri Chicken From The Rotisserie

Broccoli Slaw, French Fries
24.50

Wild Atlantic

Langoustine "Armoricaine"

*Braised Saffron Fennel
Connemara Seaweed Croquette*
32.50

Sole Fillet "A La Normande"

*Highbank Cider & Calvados Cream
Mussels, Button Mushrooms, Crispy
Polenta, Stem Broccoli*
33.50

Cottage Surf & Turf

*Prosciutto Wrapped Pork Fillet, Irish
Scallops, Carrot and Dillisk Velouté,
Fondant Potato, Pea Purée*
45.00

Atlantic Seafood Platter

*½ Lobster, Langoustine, Mussels,
Prawns, Fish of the day,
Garlic Cream Sauce
Chips & Organic Stem Broccoli*
60.00

Grilled Connemara Lobster

*Lemon & Paprika Butter
Crunchy Organic Vegetable Slaw*
100 / KG

Wild Atlantic Catch of The Day

Market Price

Slow Braised Irish Lamb Shank

*Wild Garlic Mash, Organic Carrots
Organic Kale*
29.50

8oz Martin Jennings

Angus Rib Eye

*Smoked Onion Mash,
Sautéed Mushrooms,
Rocket Leaves*
36.00

Monkfish & Clams Stew With White Wine, Ginger & Tomato

*Baby Potatoes, Organic Leeks,
Pearl Onion*
34.00

SIDE DISHES

Chips – Glasrai Organic Carrots – Organic Stem Broccoli – House Organic Salad
5.95

Please note all ingredients may contain allergens, however we always aim to accommodate all dietary requirements. Please inform your server if you have any queries about the menu.

Executive Head Chef: Philippe Farineau / Head Chef: Amélie Le Guennec