



Starters

West Coast Seafood Chowder

Daily Connemara Seafood, Croutons
13.00

Burren Smoked Salmon Bruschetta

Tomato, Coriander Marinated Courgette Slices, Chilli & Lime
Philadelphia Dressing, Mixed leaves
13.50

6 Dooncastle Gigas Oysters

Guinness Granité
18.00

Andarl Farm Pork Rib

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

Mains

Connemara Lobster Bun

Beetroot Flavoured Bun, Mrs Tollman's Broccoli Slaw
Organic Leaves, Lemon & Dill Mayo, Chips
35.00

Martin Jennings Angus Rib Eye Steak Sandwich

Red Onion Jam, Pepper Sauce, Confit Cherry Tomato, Local Rocket,
Organic Cauliflower Fritters, Chimichurri
22.00

Wild Atlantic Way Seafood Tagliatelle

Creamy Garlic Sauce
21.50

Cullen's Fish & Chips

Connemara Catch, Sautéed Samphire,
Seaweed & Lime Mayo, Chips
21.50

Killary Fjord Rope Mussels and Chips

Marinière or Chef's Special
16.00

Sharing Platter

Smoked Salmon Bruschetta, Seaweed Croquette, Bobotie Spring Roll,
Battered Prawns, Chips
28.00



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

One of the most exciting additions to our list in recent years is the inclusion of the wines from our winery in South Africa, Bouchard Finlayson, set up in 1989. Collaboration has always been a part of this wine estate, which is today owned by the Tollman family of The Red Carnation Hotel Collection and collaboratively run by Victoria Tollman and Peter Finlayson.

White Wine

Blanc de Mer, Riesling Blend, Cape South Coast, 2018

Bright tropical aromas is followed by the gorgeous round tropical fruit bowl flavour complex pattern.

44.00

Sauvignon Blanc, Walker Bay, 2019

A great balance between fruit maturity and accommodating acid. Flavours of tropical perfumes, gooseberry, lychee and green fig.

50.00

Chardonnay, Sans-Barrigue, 2018

Mineral rich with strong peach, lime and gooseberry flavours. Time spent on yeasty lees adds a creaminess and complexity.

58.00

Chardonnay, Missionvale, 2018

Complex and fruity with peach, lime and green apple flavour. Hints of vanilla and nutty tones from the of French oak barrels.

75.00

Red Wine

Sangiovese Blend, Hannibal, 2017

Superbly smooth with lots of leather, ending velvety finish. Flavours of wild berries, black cherry and spicy plum all combine to present this delicious wine.

95.00

Pinot Noir, Galpin Peak, 2018

A wine with a firm and polished profile of flavours. It is classically old world with good ageing potential. Peppery spice with blackberry and cherry notes ending in a harmonious and long earthy finish.

95.00

Pinot Noir, Galpin Peak 'Tête de Cuvée' 2017

Palate offers fine, rich fruit with hints of raspberry, plum and blackberry tones. Rich and long on the back palate. Great structure and long harmonious layers of velvety tannins.

260.00

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.