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.

**Starters**

- **West Coast Seafood Chowder**
  Killary Mussels, Connemara Clams, Catch of the Day, Croutons
  
  **12.50**

- **Burren Smoked Salmon Paté**
  Chilli & Lime Jelly, Croutons
  
  **13.50**

- **6 Dooncastle Gigas Oysters N°3**
  Honey & Cider Vinegar Mignonette, Lemon
  
  **18.00**

- **Homemade Cottage Cheese & Charcoal Courgette**
  Mungo Murphy's Seaweed Spice, Garden Leaves, Seaweed Crisp
  Wildwood Balsamic Vinegar
  
  **11.50**

- **Bobotie Beef Spring Rolls**
  Mrs Ball's Apricot & Peach Chutney
  
  **10.50**

**Mains**

- **Connemara Lobster Bun**
  Mrs Tollman's Broccoli Slaw, Organic Baby Spinach
  Lemon & Dill Mayo, Chips
  
  **32.00**

- **Martin Jennings Angus Rib Eye Steak Sandwich**
  Red Onion Jam, Glasraí Confit Cherry Tomato, Sheep's Milk
  Crozier Blue Sauce, Local Rocket
  Organic Cauliflower Fritters
  
  **19.50**

- **Wild Atlantic Way Seafood Fresh Tagliatelle**
  Creamy Garlic, Herbs, Lemon & Chilli Sauce
  
  **21.00**

- **Cullen's Fish & Chips**
  Wild Sole Fillets, Sautéed Samphire, Truffle Seaweed & Lime Mayo, Chips
  
  **21.00**

- **Killary Fjord Rope Mussels and Chips**
  Marinière or Chef's Special
  
  **16.00**

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**Wild Atlantic Way Chilled Seafood Platter**

Oysters, Lobster, Mussels, Crab Claws, Clams & Market Selection

**55.00**

*Chardonnay Sans-Barrique, 2018

**55.00**

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**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.
  
  **42.00**

- **Sauvignon Blanc, Walker Bay, 2019**
  A great balance of fruit maturity and accommodating acid. Flavours of tropical perfumes, gooseberry, lychee, green fig and herbaceousness.
  
  **49.00**

- **Chardonnay, Sans-Barrique, 2018**
  Mineral rich with strong peach, lime and gooseberry flavours. Time spent on yeasty lees adds a creaminess and complexity.
  
  **55.00**

- **Chardonnay, Missionvale, 2018**
  Complex andfruity with peach, lime and green apple flavour. Hints of vanilla and nutty tones from the contribution of French oak barrels.
  
  **70.00**

**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.
  
  **85.00**

- **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.
  
  **90.00**

- **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.
  
  **250.00**

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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.

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