

TO START

FROM THE SEA

Ashford Castle Caviar
Traditional Garnish
135

- West Coast Seafood Chowder**  11.5
- Scallop, Salmon, Cod Ceviche** 13.5
- ½ Dozen Dooncastle Oysters** 16.5
Lemon / Horseradish / Shallot Dressing
- Wild Prawn & Avocado Salad** 13.5
Rocket / Burnt Orange
- Soft Crab Shell** 16.5
Bean Sprout Salad / Sticky Korean Sesame Sauce

FROM THE LAND

- Spiced Pressed Confit Duck Salad** 11.5
Pomegranate / Mint / Coriander
- Bobotie Spring Rolls**  10.5
Beef Spring Rolls / Apricot / Raisins / Garlic / Curry
- Rainbow Baby Beet & Goats Cheese Salad** 11.5
Mixed Seeds / Confits Red Peppers / Blackcurrant Balsamic Dressing

4th JULY SPECIAL



BBQ Marinated Chicken Wings 9.5
Blue Cheese

Kentucky Bourbon Flambéed Beef Burger 20.5
Lettuce / Red Onion / Tomato / Chutney / Chips

WINE

RECOMMENDATIONS

*Our Wine List – Designed By Pierre-Marie Faure
And Is Chosen To Give You The Most Varied
Options To Suit All Tastes And Palates. Below We
Give You Some Of Our Finest Recommendations*

SEAFOOD WINES

- Pinot Grigio & Gargenega** 35BTL
Garda, Italy

Light Golden Yellow Wine, Fine And Complex,
Elegant Nose With Hints Of Apricot, Banana,
Pear.
- Albariño, Eidosela** 60BTL
Rias Baixas, Spain

Hailing From The Northwest Of Spain. Dry With
Notes Of Apricot, Honeysuckle & Hazelnut.
The Most Beautiful Seafood Wine
- Riesling & Albariño, Ekam** 85BTL
Catalonia, Spain

90% Riesling & 10% Albariño From North
Eastern Spain – The Most Heavenly Blend Of
Grapes Lends To A Fabulous Finish



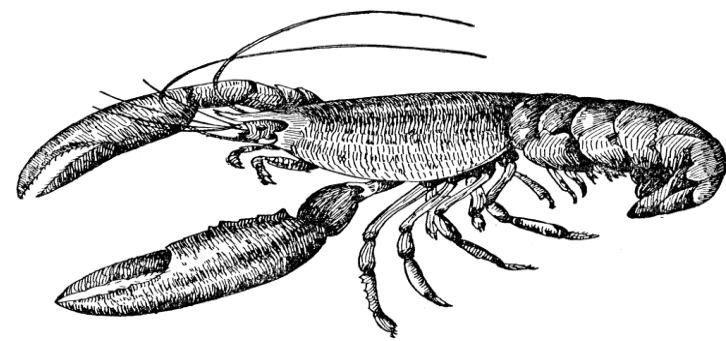
RED MEAT WINES

- Baron Philippe de Rothschild Merlot** 35BTL
France

A Deep Ruby Colour With Forward Dark Fruit
Aromas That Include Black Berries, Currants
And Cherries; Medium Body, Easy Drinking
- Malbec Sel Toso** 60BTL
Mendoza, Argentina

A Rustic, Full-Flavoured, Medium-Bodied Wine.
The Wine Is Spicy And Rich And Finishes Long
With Smoky Accents Of Vanilla And Lingered
Oak.
- Sangiovese Blend, Hannibal** 85BTL
Western Cape, South Africa

The Palate Has Spicy Tones Overlaying A
Supple And Gently Leathery Structure, Which
Is Emphasised By Olive, Black Cherry And
Cranberry-Laced Flavours All Kept Fresh By A
Prickle Of Italian-Esque Acidity.



TO SAVOUR

FROM THE SEA

Wild Atlantic Catch of the Day
Seasonal & Local

- Pan Fried Sea Bass** 28
Turmeric Potato / Tamarind Broth
- Connemara Lobster in our Charcoal Oven** 90/kg
Summer Slaw / Buttered New Season Potatoes
- Killary Fjord Mussels** 18
Mariniere (cream on request) or Thai Curry / Fries
- Dukkah Lightly Crusted Wild Langoustines**
Grilled Asparagus / Potato / Pico de Gallo Sauce
4 Langoustines 32
5 Langoustines 40

Hot Seafood Platter 48
Half Lobster / Langoustine / Mussels /
Crab Claws
Served with Catch of the Day
Stem Broccoli / Fries / Garlic Cream

FROM THE LAND

- Raz el Hanout Marinated Lamb Rump** 32.5
Merguez / Spicy Couscous /
Grilled Mediterranean Vegetables
- Short Rib of Beef**  25.5
Osso Bucco Style
- Spitroasted Peri Peri Poussin**  22.5
Broccoli Slaw / Fries
- Martin Jennings' Angus Beef Ribeye** 29
Bouchard Olive Oil Potato Puree / Fried Onion /
Tender Stem Broccoli / Chimichurri Sauce
- Organic Quinoa** 19
Roasted Brassicas / Almonds /
Curried Herbs Dressing

Beef Ribeye - Surf and Turf 48
Half Lobster / Langoustine / Mussels /
Crab Claws
Stem Broccoli / Fries / Garlic Cream

SIDE ORDERS 5

Creamed Potatoes / Skinny Fries / Garlic Buttered
Green Beans
Mixed Leaves & Cherry Tomato Salad /
Roasted Brassicas