



## A LA CARTE MENU

### *STARTERS*

- (GF ON REQUEST) FREE RANGE CHICKEN LIVER PÂTÉ,  
BLACKBERRY, BEETROOT, WHITE BALSAMIC, PAIN D'ÉPICES €8.90
- V & GF TOONSBRIDGE MOZZARELLA, HERITAGE TOMATOES, BASIL, BALSAMIC,  
MIXED GREENS €8.90
- (GF) PAN-FRIED SCALLOPS, CAULIFLOWER PURÉE, BROAD BEANS,  
DRY CURED BACON €12.50
- GREMOLATA GRILLED PRAWNS, SALT COD BEIGNETS,  
SAMPHIRE, LIME AND BASIL AIOLI €11.50
- (GF & V) CHEFS SOUP OF THE EVENING €5.95
- HAM HOCK TERRINE, APPLE CHUTNEY, PICKLED WALNUTS  
BRANDY DATES €8.90



*MAIN COURSES*

TWICE COOKED PORK BELLY, CARROT AND GARLIC PURÉE,  
GLAZED BABY CARROTS, SAVOY CABBAGE, CRUMBLE BLACK PUDDING  
€22.50

(GF) SALMON (COOKED SOUS VIDE STYLE & PAN-FRIED TO FINISH)  
FENNEL COMPOTE, BEETROOT BUTTERED BABY LEEK €22.50

(GF) 10 OZ JACK KELLY SIRLOIN STEAK, MARROW BONE CUSTARD  
GRATINATED ONION, PARSLEY SALAD, RED JÚS €27.50

PAN FRIED TURBOT, PEA PURÉE, CONFIT CHICKEN WINGS,  
PICKLED GIROLLES, LEMON TRUFFLE BUTTER €29.50

(V) LEMON & GARLIC RISOTTO, SEASONAL GREENS,  
ST TOLAS GOATS CHEESE CROQUETTES, €19.50

RUMP OF LAMB,  
MINTED CRUSHED PEAS, BLACK OLIVE OIL, VELVET CLOUD YOGURT €26.50

**MAIN COURSES SERVED WITH SELECTION OF SEASONAL VEGETABLES & POTATOES**

**ADDITIONAL SIDE ORDERS €3.50**  
**RED CLIFF SIDE SALAD, HOME-CUT FRIES**

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We are proud to state that where possible our produce is sourced from our wonderful local producers.  
Our Beef is 100% Irish & all our suppliers can guarantee 100% Irish Beef Traceability,

**Head Chef: Shawn Keniston**

**Our Suppliers:** Cathal Sexton Seafoods, Doonbeg, St. Tola Goats Cheese, Inagh, Jack Kelly Kilrush

