

ENTRÉE

Aran Peat Smoked Salmon Sliced & served with Onions, Capers and Lemon	€11.50
Atlantic Crab Claws Served in Garlic Butter & Parsley	€12.50
Seasonal Oysters 6/12 with Classic Accompaniments; Tabasco / Lemon Juice Cooked Versions - a) Rockefeller, b) Sabayon au Champagne c) Devilled	Market Price
Smoked Fish & Creamed Potato Pie	€10.25
Crab Cake On Smoked Salmon Tartar, Pesto & Lime	€9.75
Beara Island Mussels Meunière	€9.90
Smoked Chicken Served with Char Grilled Pineapple.	€9.95
Charcuterie Platter	€11.50
Chicken Liver & Herb Pâte, With Toasted Olive Bread	€9.35

SOUPS

Smoked Haddock & Clam Chowder	€6.95
Hot Fresh Seasonal Soup	€5.95

SEAFOOD

Monkfish Grilled, Pan Fried or Roast:	€28.70
Halibut Grilled, Poached or Pan Fried	€29.90
Sea Bass Grilled or Pan Fried	€27.90
Organic Salmon Grilled, Pan Fried or Poached	€26.70
Dover Sole Grilled, Meunière or Almondine	Market Price
Lobster Thermidor or Newburg	Market Price

BUTTERS

Double Garlic & Herb
Almond & Herb
Caper & Spring Onion
Parsley & Lemon

SAUCES

White Wine, Mushroom & Dill
Whole Grain Mustard & Cream
Asparagus & White Wine Cream
Shellfish Velouté & Chive

VEGETARIAN

Portabello Mushroom & Aubergine Gateaux Filled with St. Tola Goats Cheese	€23.50
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GRILL

Carpet Bag Steak 10oz Fillet, stuffed with Oysters	€33.00
10oz Irish Fillet Steak	€29.90
10oz Irish Sirloin Steak	€27.90
10oz Rib Eye Steak	€27.00
8oz Steak Diane	€25.50
16oz T-bone steak	€29.90
32oz Chateaubriand (for two people)	€59.90
Braised Shin of Beef	€23.90
Rosemary Roast Rack of Kinvara Lamb	€29.50
Confit of Duck Leg - Potato & Apple Cake	€23.50
Grilled / Fried Lambs Liver & Kidneys á la Lyonnaise	€23.00
Corn Fed Chicken Breast, Fricassé of Mushroom	€23.50

SAUCES

Café de Paris Butter

Herb & Spring Onion Butter

Brandy Scented Pepper Sauce

Red Wine Tarragon & Mushroom

Guinness and Mushroom Jus

(Chateaubriand)

Steak Cooking Times:

Rare: Up to 30 Minutes

Medium: Up to 40 Minutes

Well Done: Up to 50 Minutes

Chef Recommends Medium Rare for Tenderness & Flavour

All Produce Traceability

Meats sourced from Collerans Family Butchers Galway

"Dry Aged" Kinvara Beef

OYSTER
BAR & GRILL

SIDE ORDERS

Whipped Purée of Carrot / Parsnip with Seasonal Potatoes	€4.50
Courgette Wrapped Vegetables with Seasonal Potatoes	€4.50
Parmesan Crusted Cauliflower & Almond Buttered Broccoli	€4.50
Deep Fried Home Cut Chunky Chips	€4.50
Pan Fried Potato Hash with Spring Onion	€4.50
Fried String Onions	€4.50
Mixed Seasonal Salad	€4.50
Tomato & Sea Salt Salad	€4.50

GUESTS ON AN INCLUSIVE PACKAGE

Choosing from this menu will have supplements attached:

Starters €6.00

Mains €9.00

OYSTER
BAR & GRILL

DESSERT MENU

Iced White Chocolate Terrine	€7.95
Served with Frozen Irish Cream Truffles & Light Chocolate Sauce	
Apple & Rhubarb Crumble in a Hazelnut Puff Pastry Case	€7.95
Served With Vanilla Ice Cream	
Brown Sugar Pavlova	€7.95
Filled with Crème Chantilly & Seasonal Fruits	
Red Wine Poached Pear	€7.95
On a Pool of Cinnamon Custard & Whipped Cream	
Selection of Homemade Ice Creams	€7.95
Served in a Tuille Basket & Fresh Fruit Salad	
Selection of Irish Cheese served with Crackers & Medley of Dried Pickle Fruits	€8.60

BEVERAGES

Selection of Continental and Speciality Teas	€3.25
Freshly Brewed Coffee	€3.25
Cappuccino & Latte	€3.25
Espresso	€2.95
LIQUEUR COFFEES	
Irish Coffee (Irish Whiskey)	€5.30
Highland Coffee (Scotch Whisky)	€5.70
Parisien Coffee (Cognac)	€5.70
Calypso Coffee (Kahlua)	€5.70