

OYSTER BAR SUPPER MENU

SERVED FROM 17.00

LIGHT BITES

Free Range Andral Farm Pork Croquettes

Celeriac remoulade, candied hazelnuts

€8.90 1,3,6,7,8,9,10

St Tola Goats Cheese Mousse

Sesame tuile, carpaccio golden beets, walnuts, organic leaves

€7.95 1,6,7,9,10,11

Atlantic Seafood Chowder

€6.50 2,4,6,7,9,10,12,14

Local Oysters Served 3 Ways

Natural Oyster served with Bloody Mary dressing and celery, natural Oyster flavoured with kelp, and Oven baked Oyster with parmesan crust

1/2 Dozen or Dozen - Market price

Please ask your server 1,6,7,9,14

DESSERTS

Chocolate, Hazelnut and Lemon Delice

Vervain sponge, candied hazelnuts, lemon curd, praline cream

€6.95 1,3,7,8

Pistachio Tarta Santiago

Strawberry dulce de leche, strawberry compote, Chantilly cream

€6.95 1,3,7,8

Selection of Irish Cheese

Cratloe sheeps cheese, Gubbeen, Durrus, Cashel blue, Knockanore vintage red cheddar, apple chutney & a selection of artisan crackers

€8.50 1,7,9,10

FROM THE SEA

Pan Fried King Scallops

pancetta, shimeji mushrooms, celeriac, lamb leaves.

Medium €14.95 *Large* €21.95
6,7,10,14

Pan Seared Fillet of Atlantic Hake

fennel and pak choi, clam and pancetta bouillabaisse

€22.95 4,6,7,9,10,12,14

When The Boat Comes In

Market price, please ask your server

SIDE ORDERS

Aged Parmesan Fries 6,7

Organic Leaf Side Salad 6,10

Truffle Oil and Chive Mash 7

Roasted Vegetables 6,7

€4.95 each

Allergens: V Vegan **1** Cereal Containing Gluten i.e. Wheat, Rye, Barley, Oats **2** Crustaceans i.e. Crab, Prawns **3** Eggs **4** Fish **5** Peanuts **6** Soybeans **7** Milk **8** Nuts **9** Celery **10** Mustard **11** Sesame Seeds **12** Sulphur Dioxide & Sulphites **13** Lupin **14** Molluscs i.e. Mussels, Oysters & Scallops

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