



'THE MAYO INGREDIENT'

~FRIDAY 30TH JUNE~

SAMPLE MENU

Starters

Patrick's sourdough bread with Cuinneog butter 2.50

Andarl farm pork belly, romesco sauce, local leaves 8

Killary clams with chilli, parsley and garlic 8

Mayo caesar salad with Carrowholly cheese, Kelly's crumbled black pudding and Cuinneog buttermilk dressing 7.5

Mayo 'Windfalls' Summer minestrone 4.50

Mains

Pat Carolan's lamb cutlets , Carrowholly potato gratin & seasonal greens 23.95

Mayo beef burger with sautéed spuds, local leaves and house pickles €14.95

Add Andarl Bacon €1 Add Carrowholly cheese €1

Mayo "Bouillabaisse" fish stew with Gerry Hasset's smoked haddock and Killary shellfish €21.95

Courgette fritters, stuffed courgette flowers, organic beet salad and local leaves with wildwood dressing €13.95

Sides: 3

Windfalls summer greens | Carrowholly Gratin | Caesar salad | summer salad

Dessert 6.5

Summer fruit crumble for two with Cuinneog fermented cream

Mayo 'Mess' with cream, meringue and Castlebar strawberries

'Bean West' coffee icecream with hazelnut shortbread

Rockfield and Carrowholly cheese with Sean Casey's quince Jam & Achill sea salt crackers