



Summer / Samhradh

Sample menu, may be subject to change

start

Andarl farm pork belly croquettes with piccalilli 8.50

(sd, w, sb, m, mu)

Achill Island hot smoked salmon with crème fraîche and horseradish, toasted sourdough 8 (f, m, w)

Courgette chips with butterbean herby 'hummus' 7.50

(sb, m, e, ss, w)

Tonight's Soup 6.50

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main

'Friendly Farmer' Chicken Kiev, wild garlic butter, new season boiled potatoes 19.95 (w, sb, m, e)

Mayo beef burger with sautéed potatoes, chilli relish, basil mayonnaise 16.95 (mu, sd, w, e)

Mayo "Bouillabaisse" Fish stew with Killary clams and Gerry Hasset's Smoked Ling 22.95 (f, c, cl)

Bombay spiced potato cake with chard, greens, 'velvet cloud' raita and warm pickled tomatoes with chilli and cumin, toasted seeds 14.95 (m, ss, sd)

Scampi & chips with tartare sauce 18.95 (sd, f, w, e, mu)

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sides €3

New season spuds with Cuinneog butter / seasonal greens / salad

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sweet

Tonight's roulade 6.5

Brownie with Achill sea salt caramel sauce, toasted hazels and cream 6.5 (m, sb, e, n-hazelnuts)

Cuinneog buttermilk icecream, irish strawberries, wildwood damson balsamic 6.5 (m, e, sd)

Apricot crumble for 2 with custard 10 (w, m, e, n-almonds)

Rua delicatessen cheeseboard with apple chutney & crackers 9 (m, sd, w)

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service charge of 10% on parties of 6 or more people

ALLERGEN GUIDE

WHEAT - W, RYE - R, BARLEY - B, OATS - O, EGGS - E, CELERY - C, MUSTARD - MU, NUTS - N, PEANUTS - PN, SESAME SEEDS - S, SOYBEANS - SB, SULPHUR DIOXIDE - SD, FISH - F, PRAWNS - PR, CRAB - CR, LOBSTER - LO, CLAMS - CL, MUSSELS - MS, OYSTERS - OY, LUPIN - LU