



WHILE YOU WAIT

Smoked Almonds €3.95 (V)
(4,7)

Marinated Italian Olives €5.50 (V)
rosemary, garlic (4)

Sharing Selection of Irish Cheese & Cured Meats €22.00
olive tapenade, hummus, condiments (1,2,3,4)

Crispy Squid €8.50
American Cocktail sauce, coriander, lime (1,2,5,12)

Gubbeen Chorizo €6.50
Sherry, xo vinegar (1,4)



ACHILL OYSTERS

€18.95

½ Dozen served natural (12)

or

½ Dozen Tequila & Lime (4,12)

Our plump & sweet, Pacific oysters are handpicked from the Atlantic shoreline by Hugh and his team (4,12)

LIGHT BITES

Seasonal Homemade Soup €9.00 (VG)
made using the finest of seasonal vegetables,
served with homemade Dooliner bread (1,5)

Creamy Chowder of Atlantic Seafood €11.00
prime seafood, spring onion, seaweed dust, served with homemade
Dooliner bread (2,4,5,10,11,12)

Classic Caesar Salad €13.50 (VG)
romaine lettuce, aged parmesan, croutons, Caesar dressing (1,2,3,4,10,11)
Add spiced chicken +€3.00

Italian Burrata €14.50 (VG)
Heirloom tomato, white balsamic, walnuts, sorrel, scallion salad (2,4,7)

Shrimp Cocktail €17.50
Shredded Gem lettuce, lime, Marie Rose Sauce (3,4,10,13)

Signature Wings €9.95 / €14.95
sauce of choice: Louisiana hot sauce or BBQ sauce, blue cheese dip
(2,3,4,5)

Limerick Ham & Burren Gold Cheese €11.95
croquette, crispy panko crumb, homemade apple jelly (1,2,3,4,13)

Skillet Prawns al Ajillo €16.50
Armada farm garlic & chilli, soft herbs, sourdough (1,2,4,10)

Wild Mushroom Arancini €12.50
winter truffle, aged parmesan, salsa verde (1,2,3,4,13)

TO FOLLOW

West Clare Beef Burger €22.50
brioche bun, stout caramelised onion, gem lettuce, tomato,
Jack Cheese, our signature burger sauce, French fries, coleslaw (1,2,3,4,13)

Fish & Chips €22.00
local white catch in a crispy yeast batter, beef dripping chips,
tartare sauce, crushed garden peas, lemon (1,3,4,11,13)

Scampi Tails €24.00
Atlantic Red Prawns in crispy panko crumb,
fries, creamy garlic and chive aioli (1,2,3,4)

Galway Bay Mussels €19.95
garlic and wine cream sauce, our treacle bread,
rouille dressed fries (1,2,3,4,12)

Poached Atlantic Monkfish €29.50
coconut & lemongrass broth, Armada Farm chilli, coriander
jasmine rice (4,5,8,9,11,14)

Massaman Curry €21.00
aromatic spices, peanut, potato and coconut curry, marinated chicken,
turmeric infused rice, griddled naan bread (1,2,4,5,7,8,9,14)

Vegan Massaman Curry €18.00 (V)
seasonal vegetables simmered in our signature peanut, coconut and
potato curry sauce, turmeric infused rice, garden herbs (4,5,7,8,9,14)

The Galleon €38.00pp (2pers.)
3 tiers of prime seafood featuring Achill Oysters, Burren Smoked Salmon,
Galway Bay Mussels, local crab, crisp scampi tails, battered local catch
served with chunky chips, treacle bread, dipping sauces (1,2,3,4,10,11,12,13)



STEAK

All of our beef comes from Herford or Angus heifers all under
36 months, aged for a minimum of 28 days

10 oz Sirloin €33.00 12 oz Rib Eye €37.50

Water cress & parmesan salad, crispy onion, one side from bellow.
Sauce of your choice: pink pepper, wild mushroom,
garlic butter, red wine (1,2,4,13)



DAYBOAT FISH SPECIAL

Today's Irish water catch freshly prepared with seasonal ingredients.
Please ask your server for details and price.

SIDES

€4.95

Beef dripping chips with achill island sea salt (1,4) · Whipped potato with spring
onion (2) · Seasonal vegetables almond butter (2) · Armada seasonal greens (4,13)
Crispy onion rings (1,4) · Truffle mayo and aged parmesan fries (2,3,4,13)

DESSERTS

Warm Apple Crumble €10.00
poached apple, twice baked crumble, sauce anglaise,
vanilla ice cream (1,2,3)

Valrhona Chocolate Delice €10.00
chocolate, caramel, salted caramel ice cream (1,2,3)

Vanilla Crème Brûlée €10.00
Burren gold twisters, vanilla ice cream (1,2,3,4)

Vanilla Cheesecake €10.00
cold cheesecake, poached peaches, mint & choco chip ice cream (1,2,3)

Artisan Ice-Cream €10.00
choice of any 3 flavours: vanilla, chocolate, strawberry, salted caramel,
mint & choco chip, served in a crisp wafer basket, chocolate sauce (1,2,3)

Selection of Irish Artisan Cheese €12.50
Irish farmhouse biscuits and condiments (1,2,3,4)

(V) Vegan · (VG) Vegetarian (on request can be made vegan friendly)

Allergens: (1) Gluten · (2) Milk · (3) Eggs · (4) Sulphites · (5) Celery · (6) Lupin · (7) Nuts · (8) Peanuts · (9) Soy · (10) Shellfish · (11) Fish · (12) Molluscs · (13) Mustard · (14) Sesame