

Starters

Homemade Soup of the Day (C) €5.50

Freshly made and finished with cream, homemade brown bread

Atlantic Seafood Chowder (C) €7.75

Select local seafood/shellfish in a seafood broth flavoured with fresh tarragon

Steamed Mussels (C) €8.95

Steamed in white wine, crème Fraiche, shallots, garlic & Burren herbs

Inagh Goats Cheese Curds €9.95

Candid pecans, pickled red beets, bitter leaves & house dressing

Classic Caesar Salad Starter €7.50 Main €12.00

Add chicken €1.50 Main €3.00

Baby gem leaves, smoked bacon lardons, crispy croutons & aged parmesan

Chilli Jumbo Prawns (C) Starter €11.50 Main €19.50

Pan-Seared with garlic & chilli, organic rocket & oven dried pinto tomato

Mains

Pot Roast Chicken (C) €16.95

Spicy chorizo, mash, artichokes & butter beans

Atlantic Fish & Chips €15.50

Fresh market hake, pea puree, tar-tare sauce & fries

Bamboo Steamed Salmon with Ginger (C) €15.75

Aromatic pickled vegetables and our gardens seasonal herbs, Beurre Blanc

Grilled Gourmet Beef Burger €15.50

Tomato relish, red onion, Irish cheddar & fries

Thai Vegetable Curry (C) €14.50

Green chilli broth, finished with coconut milk, basmati rice

Homemade OLooneys Pork & Black Pepper Sausages €14.50

Braised red cabbage, creamy mash, glazed vegetables & onion gravy

Extras: €3.95 each Portion of chips, Chopped salad, Garlic bread, Seasonal vegetables

All food is cooked to order and is prepared in a kitchen where nuts, gluten and other allergens are present.
Our menu descriptions do not include all ingredients used – if you have a food allergy, please let us know.
All beef is of Irish origin