



Dinner

Tipple

Valentia Island Vermouth spritz	10.0
Micil poitin Tom Collins	12.0

Start

Homemade breads + butter	4.0
Roast pumpkin, burrata, basil chilli oil	13.0
Cider braised pork shoulder, celeriac puree, piccalilli, brown bread	14.0
Korean fried oyster mushroom, kimchi aioli, spring onion, sesame	13.0
Killary mussels, chipotle cream, focaccia	14.0
Whiskey cured trout, smoked beetroot yoghurt, sourdough cracker	14.0

Our beef is 100% Irish.

We charge €2 per table for unlimited filtered still or sparkling water. This goes towards planting trees, wildflowers, vegetables, fruit trees on our new land in the heart of the Burren to create biodiversity to the unique area, our new Gáirdín Bia

12.5% service charge on tables of 6 and above

Middle

Monkfish, spiced cauliflower, potato fondant, chermoula	35.0
Morgan's Irish ribeye, hasselback potato, broccoli, blue cheese sauce	36.0
Harissa charred savoy cabbage, muhammara, dukkah, salsa verde	25.0
Pan roasted hake, leek + fennel orzo, smoked bacon, clams, chard, lemon + parsley crumb	32.0
Hand rolled pappardelle, wild mushroom, courgette, Galway goat's cheese, hazelnuts	26.0

Sides

Tarragon + roast garlic potatoes	5.0
Sage + maple roast vegetables	5.0

End

Chocolate + hazelnut cake, pear sorbet, hazelnut crumble (v)	10.0
Lemon curd, Italian meringue, almond streusel (gf)	10.0
Apple + Blood orange cake, earl grey ice cream, candy pecans	10.0
Wicklow brie, Sinan, Cratloe Hill, almonds, crackers + honey	17.0
Dessert & Killahora Apple Ice Wine	17.0
Affogato - Cardamom ice cream, hazelnut biscotti, espresso + liqueur	12.0