

“We are fortunate enough that this island is surrounded by some of the finest fishing waters in the world and our climate and soil is perfect for growing quality vegetables and breeding a variety of different meats. We have therefore, naturally, used our local resources to create a menu of dishes to suit all palates.

Savour the taste and enjoy...”

Restaurant Manager ~ Andre Henriques

Assistant Restaurant Manager ~ Melanie Woods

Chef de cuisine ~ Stuart Heeney

Our in house Sommelier would be happy to recommend a wine for each dish to help you with your choice.

**TO BEGIN...**

**PAN SEARED IRISH SCALLOPS** €12.95

CARROT & STAR ANISE PURÉE, CHERVIL FOAM, BLACK PUDDING & BRIOCHE CRUMB  
(3,5, 10,11,12)

**ST TOLA GOATS CHEESE** €8.95

CUMIN AND HONEY ROAST HERITAGE CARROTS, BEETROOT  
(3, 11)

**CONNEMARA AIR DRIED HAM** €10.95

CONFIT EGG YOLK, WYE VALLEY ASPARAGUS, PARMIGIANO REGGIANO  
(2, 3, 8 10, 11)

**MAGRET DUCK BREAST** €10.95

CONFIT LEG ROULADE, FOIE GRAS, SWEETCORN & SOY GEL  
(3, 4, 7, 10,11)

**CAULIFLOWER VELOUTE** €7.95

CRISPY CAULIFLOWER, TRUFFLE AND SMOKED CHEDDAR  
(2, 3, 11)

**SALMON BALLOTINE** €10.50

SOFT HERBS, FENNEL, WATERMELON, RAPESEED AIOLI  
(3, 6,10, 11)

**MAIN COURSE...**

**DRY AGED BEEF FILLET (€7 SUPPLEMENT)**

**€32.50**

SLOW ROAST CARROTS, BEEF CHEEK CROQUETTES, SPINACH & TRUFFLE MOUSSELINE  
(8,11,14)

**FREE RANGE CORNFED CHICKEN**

**€25.95**

SAVOY CABBAGE, ROSCOFF ONIONS, SHIMEJI & PICKLED GIROLLES  
(8, 11)

**SLANEY VALLEY LAMB (€5 SUPPLEMENT)**

**€28.50**

CANNON, BLACK OLIVES, HEIRLOOM TOMATO, BABY GEM & LAMB JUS  
(3, 8, 11, 14)

**NORTH ATLANTIC HALIBUT**

**€27.95**

LIGHTLY SPICED MUSSELS, TENDER STEM BROCCOLI, BUTTERNUT SQUASH PURÉE, ALMOND FOAM  
(2, 5, 6, 7, 10, 11)

**ROAST COD FILLET**

**€24.95**

CONFIT PORK BELLY, GREEN PEA MOUSSE, ASPARAGUS, CHICKEN & MADERIA JUS  
(3, 6, 10, 11)

## VEGETARIAN...

### STUFFED CRISPY COURGETTE FLOWERS

SAFFRON RISOTTO, HEIRLOOM TOMATOES, WILD ROCKET

(3, 10, 11))

## ON THE SIDE...

HAND CUT CHUNKY CHIPS, SMOKED PAPRIKA & GARLIC SALT €4.50

TRUFFLE & CRISPY PANCETTA MASH €4.50

SUMMER GREENS WITH TOASTED ORGANIC CHIA SEEDS €4.50

TOMATO & BABY GEM SALAD, WHITE BALSAMIC €4.50

## SUPPLIERS...

Meat & Poultry – Gahan Meats

Eggs – Nest box

Fish – Wrights of Marino

Vegetables – Total Produce & Keelings farm fresh

Micro Herbs – A Growing Pleasure

Cheese – La Rouse Foods

Game – Wild Irish Game

All our beef is 100% Irish and purchased locally through Gahan Meats of Finglas, who source the meat through AIBP in Cahir, Co. Tipperary. Aberdeen Angus is a prime breed of beef, renowned for its calm and placid manner, ensuring a stress-free meat; fine tissues of marbling through the lean muscle ensure tenderness, juiciness and flavour when cooked.

\*Sample Menu

**DESSERT...**

*(SWEET AGNES RIESLING)*

**70% CHOCOLATE PARFAIT** €9.25

WHITE CHOCOLATE MOUSSE, MILK CHOCOLATE FUDGE, RASPBERRY SORBET  
(10, 11)

**COCONUT PANNA COTTA** €8.50

PASSION FRUIT CURD, MANGO SORBET, KIWI  
(3, 10, 11)

**VANILLA CHEESECAKE** €8.95

VARIATIONS OF STRAWBERRY, HONEYCOMB, MINI MERINGUES  
(3, 11)

**ORANGE POLENTA SPONGE** €8.95

FORCED RHUBARB, MASCARPONE ICE CREAM, ORANGE GEL  
(2, 3, 10, 11)

**SELECTION OF ICE CREAM** €7.25

(10, 11)



- (1) PEANUTS (5) MOLLUSCS (9) SHELLFISH/CRUSTACEANS (13) LUPIN  
(2) TREE NUTS (6) FISH /FISH SAUCE (10) EGGS (14) SULPHITES  
(3) GLUTEN (7) SOY/SOYBEANS (11) MILK/LACTOSE  
(4) SESAME (8) CELERY/CELERIAC (12) MUSTARD

## TO FINISH...

### IRISH FARMHOUSE CHEESES

SELECTION OF ARTISAN IRISH CHEESES

PEAR CHUTNEY & WATER BISCUITS

€11.00

**\*(€3 SUPPLEMENT)**

*(2, 3, 11) (SANDEMAN PORT WINE)*

### INFUSIONS AND BREWS

SELECTION OF FINE TEAS

€2.95

IRISH BREAKFAST, EARL GREY, CAMOMILE, PEPPERMINT, RED BERRY,

JAPANESE GREEN TEA, DARJEELING, VANILLA ROIBOSH, DECAFFEINATED

AMERICANO COFFEE

€3.40

ESPRESSO

€3.40

LATTE

€3.95

CAPPUCCINO

€3.95

IRISH COFFEE

€7.50

## A SELECTION OF OUR AFTER DINNER DRINKS...

### WHISKEYS...

TEELINGS SMALL BATCH

€4.65

TEELINGS 21YO

€26.00

MIDDLETON BARRY CROCKET

€18.50

### COCKTAILS

€10.50

CORMAC'S COCKTAIL – AN ALL-IRELAND WINNING COMBINATION OF EXOCTIC FLAVOURS,

SMIRNOFF VODKA, CREME DE BANANES, MIDORI MELON LIQUEUR, ORANGE JUICE,

PINEAPPLE JUICE AND FRESH CREAM ALL SHAKEN AND SERVED IN A LONG GLASS

NOBLE KNIGHT – THIS SIGNATORY COCKTAIL CREATED FOR CLONTARF CASTLE HOTEL

BEAUTIFULLY COMBINES TEELINGS SMALL BATCH WHISKEY, HONEY, FRESH LIME JUICE AND

MINT ALL MUDDLED TOGETHER AND TOPPED WITH GINGER ALE

**SWEET AGNES RIESLING. GOLD MEDAL WINNING DESSERT WINE**

**€13.00**

\*Sample Menu