

West Food Experience

59 euro



Dooncastle, Connemara

Scallop

Kohlrabi, Apple, Radish, Verbena

Or



Gannet Fishmongers, Co. Galway

Soufflé

Dubliner Cheese, Piccalilli

Jerk Quail

Date Ketchup, Celeriac, Maitake

Or



The Bullaun Ark, Galway

Butternut Squash

Boyne Valley Ban, Truffle, Hazelnut



Venison

Spiced Pear, Young Buck, Onion

Or



Wild Irish Game, Co. Wicklow

Cod

Gubbeen Chorizo, Fennel

Or



Thalli Foods, Co. Clare

Mad Yolk Egg

Barley, Chanterelle, Roast Onion



Kylemore Farmhouse, Co. Galway

Clementine

Pumpkin



Valrhona Chocolate
Praline, Caramel, Whiskey

Wild West ~ Game Season

Wild Rabbit

Fennel, Gubbeen Chorizo, Mustard

Jerk Quail

Date Ketchup, Hen of the Woods, Chicken Skin

Venison

Spiced Pear, Young Buck, Celeriac, Onion

Game Pie

Truffled Potato Puree, Watercress

Dubliner Soufflé

Piccalilli, Venison Salami

Clementine

Pumpkin

Chocolate

Praline, Caramel, Whiskey

75 euro



Aperitifs

Moët et Chandon N.V. 25
Keigetsu Sake - Yuzu 8
Keigetsu Sake - Junmai 6
Fernando de Castilla, Manzanilla Sherry 5.50
Mas Candi Brut Nature, Corpinnat (Cava), Cataluna, Spain 12

The Trolley

We will wheel over to you an extensive selection of Liqueurs, Cognacs and of course, Scotch and Whiskeys



..... And Maybe Later

Let our Sommelier match your dessert,
3 great tasting shots of Port and Dessert Wine
14 euro

The Wine Experience

Trust Us – The Chef & Sommelier

Create the very best dining experience by placing your wine choice in our Sommelier's hands. We will choose some cracking glasses of wine to complement your menu.

Classic Wine Pairing

38 euro

Premium Wine Selection

68 euro



Sommelier's Cellar Selection

90 euro

Cocktails
Hand Crafted by the Kitchen
Boozy Double Measures

The West Espresso Martini

Espresso, Licor 43, Valrhona Chocolate
15 euro
By Fergus O'Halloran



Ninety 9 Problems

Brazilian Lime, Condensed Milk, Tequila Blanco
16 euro
By Gabriela Torres



The Shrub

Foraged Elderflower Blossoms, Lemon,
Micil Gin
16 euro



Bombay to Barna

Cardamom, Ginger, Chilli, Bombay Sapphire
16 euro
By Nathan Hindmarsh



The Big Stack

Habanero, Smoked Bacon, Caramel, Jameson's
19 euro
By Nathan Crawford



-18 Degree Vodka Martini

Grey Goose, Martini Extra Dry
Vermouth
17 euro



Sloe Berry Cosmopolitan

Foraged Sloe Berry infused Sausage Tree Vodka,
Cointreau, Lime
16 euro
By Fergal Guiney



Lower West Side
Red Breast 12yr, Sherry,
Vermouth, Sea Salt
17 euro



-18 Degree Gin Martini

Micil Gin, Martini Extra Dry
Vermouth
17 euro



L'Excuse

Tonka Bean, Grey Goose Vodka, Passionfruit
16 euro
By Lise Aubrey



The Washing Machine
Micil Poitin, Dillisk, Coacou
16 euro
By Oisin O'Neachtain



A Taste of Autumn

Our belief is that by working with great local food producers, we can both impact on our region for the better and, at the same time, give you the opportunity to taste the true West of Ireland.

In a nutshell, we are all about innovative cooking, outstanding wines, artisan products, and locally sourced ingredients.

Please inform us of any allergies or dietary restrictions.

Due to the unique nature of our ever-changing tasting menus and our small kitchen team, we are unable to amend the menu to all preferences as there are ingredients that occur throughout the menu such as Vinegars, Onion, Citrus, Celery, Garlic, Salt, Sugar, Dairy and Eggs.

Dietary accommodations we can make include those for Vegetarian, Pescetarian and Gluten-free diets, those who are pregnant, and those who have Nut or Shellfish allergies

Please note a gratuity of 10% is applied to your final bill and distributed entirely amongst everyone cooking and serving you.

Food – Nathan Hindmarsh, Gabbi Torres, Lise Aubery and Nate Crawford

Wine – Fergal Guiney & Fergus O'Halloran