



TO SHARE

Kelly's of Galway Rock Oyster 3.5

Smoked Almonds and Marinated Olives 9

TO START

Torched and Cured Clare Island Organic Salmon, Cavistons Brown Bread 14.5

Smoked Salmon Mousse, Old Fashioned Orange Gel, Organic Wicklow Leaves

Smoked Irish Haddock & Leek Gratin 15

Pistachio crumb, Gruyère, Tarragon Cream, Dressed Organic Leaves

Dressed Clogherhead Crabmeat, Avocado Puree, Grapefruit 17

Ajo Blanco Dressing, Courgette Salad, Toasted House Focaccia

Wild Atlantic Prawns 15

Chilli & Ginger, Cavistons Chargrilled Sourdough

Pan seared Kilkeel Scallops 18

Lime & Basil Hollandaise, Chorizo Crumb, Espelette Pepper

Cashel Blue Cheese Tartlette 13.5

Smoked Aubergine, Fennel Jam, Soya Shiitake Mushroom, Pumpkin Caponata, Feuille de Brick Pastry

Confit Duck Leg Rilette 15

Crispy Liver, Apricot Puree, Pickled Red Onion Salad

All Main Courses Will Be Served With a Chefs Selection of Potatoes & Salad

T O F O L L O W

Wild Irish Black Sole on the Bone - BOAT PRICE

Caper Beurre Blanc, Tender stem Broccoli

Fillet of Wild Halibut 35

Pepper & Aubergine Ratatouille, Prawn Beurre Blanc, Smoked Haddock Croquette

Fillet of Wild Irish Cod 28

Celeriac and Organic Bean Ratatouille, Squash Salsa, Fennel and Shiitake Mushroom Cream

Crab Claw, Clam and Squid Linguine 24

Smoked Pancetta, Chardonnay Cream, Preserved Lemon, Sourdough Crouton

Braised Aged Short Rib of Beef 27

Caramelised Onion Puree, Glazed Carrot, Organic Bean, Watercress, Horseradish

Potato & Celeriac Terrine 24

Cashel Blue Cheese Bechamel, Charred Cabbage, Winter Truffle Salsa

Cavistons Seafood Platter for Two 54

Dressed Crab Salad, Smoked Haddock and Parmesan Croquettes, Prawn Cocktail, Smoked Salmon, Cavistons Fresh Bread, Fries, Selection of Dips

O N T H E S I D E

Hand-Cut Maris Piper Fries 5.5

Rosemary Sea Salt

Charred Tender Stem Broccoli and Greenbeans 6.5

Leek Mayonnaise, Almond Flake

Wild Mushroom Arancini 7

Pecorino, Salsa Verde

Cauliflower and Cheddar Gratin 6.5

Sourdough Crumb

Creamed Mash 6

Chives

Our Head Chef Gary Walker selects wild Irish produce where possible. The menu is designed to support local Irish businesses & producers. Our beef is 100% Irish sourced from Moy Valley Meats of County Kildare.