



27/11/2025
DINNER MENU

CHAMPAGNE

Champagne Mouzon-Leroux- L'Atavique	15.5
<i>60% Pinot Noir, 30% Chardonnay, 10% Pinot Blanc-3g/L - France - Champagne</i>	
3 Kellys Rock Oysters (Clarinbridge) or 3 Flaggy Shore Dainty Oysters	11
3 Oysters + Glass Of Champagne	24

SMALL PLATES

Crispy Potato Rosti & St Tola Goat Cheese	14
<i>Black Garlic / Chicory / Spiced Plum / Dukkha</i>	
Flame Grilled Scallops	16
<i>Smoked Black Pudding / Roast Garlic & Potato Espuma / Herb Oil</i>	
Doonbeg Crab Claws	24
<i>Roast Garlic / Oyster & Lime Cream</i>	
Gilligan's Fillet Tartare	16
<i>Caper / Gherkins / Egg Yolk / Horseradish / Aged Cheddar / Brioche</i>	
Wood Pigeon	15
<i>Beetroot / Walnut / Oranmore Organic Kale / Jus</i>	
BBQ Piri-Piri Prawns & Chorizo	15
<i>Red Pepper & Tomato Escabeche / Chilli Aioli</i>	

BIG PLATES

Baked Hokkaido Pumpkin	27
<i>Spiced Chickpea / Bulgur / Beetroot / Walnut</i>	
Pan Fried Fillet of Hake	34
<i>Kelly's Clams & Mussels / Wild Leek / Tenderstem / Gochujang Bisque</i>	
BBQ Friendly Farmer Chicken	34
<i>Carrot / Brussel Sprouts / Mushroom / Kale / Chicken Jus</i>	
Port Glazed Wild Pheasant	38
<i>Sage & Onion Stuffing / Spiced Apple</i>	
Wild Clare Fillet Of Venison	44
<i>Artichoke / Crispy Salsify / Blackberries / Dukkha</i>	
Whole Grilled Wild Fish Of The Evening	M/P
<i>Winter Chanterelles /Smoked Almonds / Green Peppercorn & Wild Sorrell Brown Butter</i>	



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From The Fire (Allow 25 – 40 minutes prep time, depending on cut / temperature)

All BBQ Meats Served With:

Oranmore Organic Kale & Chard / Chimichurri Sauce Or Peppercorn Sauce

Pigs On The Green 8 oz Dry Aged Pork Chop	34
Gilligan's Dry Aged 10oz Striploin Steak	42
Gilligan's Dry Aged 8oz Fillet Steak	48
Gilligan's Dry Aged 16oz Tomahawk (for 2 people)	95
Gilligan's Dry Aged 16oz Cote de Boeuf (for 2 people)	95

ALL BIG & BBQ PLATES SERVED WITH A SIDE OF POTATOES

SIDES

Hand Cut Chips	6
Hot Honey Glazed Mix Vegetables / Crispy Kale	6.5
Organic Leaves / Pickled Veg / Cheddar Salad	6.5
Cous Cous / Olive / Mixed Leaves	6.5

SWEET PLATES

Lemon Posset	9.5
<i>Poppy seed Shortbread / Raspberry</i>	
Burnt Basque Cheesecake	9.5
<i>Blackberry / Fresh Cream</i>	
Cookies & Cream Ice Cream	9.5
<i>Amarena Cherries / Chocolate Biscuit Crumb</i>	
Selection of Irish Farmhouse Cheese	15
<i>Young Buck / Dunmore Brie / Galway Sinan / Killeen Fenugreek / Bread Crackers / Crab Apple Jelly / Pumpkin Chutney / Nuts</i>	

- Everything Made In-House, Local & Organic Where Possible -