



25/10/2025
DINNER MENU

OYSTER / CHAMPAGNE

3 Kellys Rock Oysters (Clarinbridge)	OR	3 Flaggy Shore Dainty Oysters (New Quay)	11
Champagne Cazes – Thibault–Naturellement <i>100% Pinot Meunier – Extra Brut</i>			15.5
Champagne Cazes – Thibault–Naturellement	+ 3 Oysters		24.5

SMALL PLATES

Crispy Potato Rosti & St Tola Goat Cheese <i>Black Garlic / Chicory / Spiced Plum / Dukkha</i>	14
Flame Grilled Scallops <i>Smoked Black Pudding / Roast Garlic & Potato Espuma / Herb Oil</i>	16
Doonbeg Crab Claws <i>Roast Garlic / Oyster & Lime Cream</i>	24
Wild Clare Venison Tartare <i>Shallot / Red Currant / Kohlrabi / Killeen Fenugreek Cheese</i>	16
BBQ Glazed Quail <i>Roasted fig / Port & Honey Reduction / Sauteed Kale</i>	14
Fawn Surf & Turf <i>Pigs on The Green Pork / Chilli Prawns / Pickled Onion / Herb Hollandaise</i>	15

BIG PLATES

Baked Hokkaido Pumpkin <i>Spiced Chickpea / Bulgur / Beetroot / Walnut</i>	27
Pan Fried Fillet of Cod <i>Smoked Bell Pepper / Heirloom Tomato / Chorizo / Mussels / Pil-Pil Sauce</i>	34
BBQ Friendly Farmer Chicken <i>Carrot / Parsnip / Kale / Chicken Jus</i>	34
Wild Clare Fillet Of Venison <i>Artichoke / Crispy Salsify / Blackberries / Dukkha</i>	44
Whole Grilled Wild Fish Of The Evening <i>Lemon / Caper / Smoked Almond / Brown Butter</i>	M/P



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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 / Swiss Chard / Chimichurri Sauce or Green 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
Mix Greens & Spicy Seeds	6.5
Organic Leaves / Pickled Veg / Cheddar Salad	6.5
Cous Cous / Gordal Olive salad	6.5

SWEET PLATES

Burnt Basque Cheesecake	9.5
<i>Blackberry / Fresh Cream</i>	
Fawn-Rero Rocher Ice-Cream	9.5
<i>Torched Mallow / Micil Irish Cream / Chocolate Sauce</i>	
Warm Sticky Toffee Pudding	9.5
<i>Caramel / Vanilla Ice cream</i>	
Selection of Irish Farmhouse Cheese	15
<i>Young Buck / Dunmore Brie / Galway Sinan / Killeen Fenugreek / Bread Crackers / Crab Apple Jelly / Nuts</i>	

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