

**APERITIVE / CHAMPAGNE / OYSTERS**

Champagne Laherte Freres – Freres BdN Brut Nature 15.5 (125ml)
50% Meunier 50% Pinot Noir – Og/L – France – Champagne

Kellys Rock Oysters*(Clarinbridge)*

3x Pieces 12

Kellys Native Oysters*(Clarinbridge)*

3x Pieces 14

Flaggy Shore Dainty Oysters*(New Quay)*

3x Pieces 12

3x Oysters + Glass of Champagne 25

Oyster Sharing Plate *(6x Oysters / 2 of each)* + **2 Glasses of Champagne** 48

SMALL PLATES

Seafood Chowder 10
Herb Oil / Treacle Brown Bread

Cauliflower Soup 7.5
Dukkah / Treacle Brown Bread

Preserved Lemon Falafels 14
Muhammara / Flat Bread / Kalamanta

Doonbeg Crab Claws 24
Roast Garlic – Lemon – Herb Butter

Wood Fired Grilled Scallops & Smoked Black Pudding 16
Celeriac / Chimichurri / Apple & Hazelnut Salsa

BBQ Roscommon Lamb Chop 16
Wild Garlic / Cream Cheese / Capers

Doonbeg Crab & Smoked Salmon Salad 18
Treacle Brown Bread / Leaves / House Pickles

BIG PLATES *SERVED WITH A SIDE OF SEASONAL POTATOES / VEGETABLES*

Spinach & Ricotta Gnudi 22
Wild Garlic Pesto / Hazelnut / Calavo Nero / Flammed Leek

Gilligan's Sunday Roast 28
Dry Aged Striploin of Beef / Yorkshire Pudding / Celeriac / Roast Gravy

Pigs on the Green 8 Oz Pork Chop 25
Organic Kale / Caramelised Onion / Jus

Friendly Farmer ½ Roast Chicken 26
Kale / Dukkha / Roast Chicken Gravy

BBQ Fillet Of Halibut 34
Smoked Chorizo / Lentil / Romesco / Smoked Almonds

Whole Grilled Wild Fish Of The Day M/P
Roasted Fish – Lemon – Herb Jus

SIDES Hand Cut Chips 6 Organic Leaves 6.5 Grilled Focaccia 4