

**LIGHT LUNCH**

Grilled Friedly Farmer Chicken Flat bread	18
<i>Herby Pearl Couscous / Cucumber / Charred Corn / Yoghurt</i>	
Doonbeg Crab & Smoked Salmon Open Brown Bread	18
<i>Apple / Cucumber / Pickled Veg Salad</i>	
Gubeen Chorizo & Cheddar Toasty	15
<i>Hegerty's Cheddar / Fermented Chili Mayo / Oranmore Organic Leaves</i>	
Toonsbridge Halloumi & Stone Fruit Salad	18
<i>Quinoa / Ginger / Peaches / Oranmore Organic Leaves</i>	

SMALL PLATES

Roast Tomato & Mascarpone Soup	7.5
<i>Toasted Seeds / Treacle Brown Bread</i>	
Seafood Chowder	10
<i>Herb Oil / Treacle Brown Bread</i>	
Kelly's Rock Oysters or Flaggy Shore Dainty Oysters	11
<i>3 Natural Oysters / Shallot Vinaigrette</i>	
Gilligan's Fillet Tartare	15
<i>Caper / Gherkins / Egg Yolk / Horseradish / Aged Cheddar / Brioche</i>	
Doonbeg Crab Claws	24
<i>Roast Garlic / Lemon & Herb Cream / Toasted Focaccia</i>	
Toonsbridge Burrata	14
<i>Donnacha's Leaves / Heirloom Tomato Salsa / Sumac Toast</i>	

BIG PLATES – served with a side of potatoes

Tandoori Spiced Fillet of Hake	24
<i>Tenderstem Broccoli / Cucumber Raita</i>	
Grilled Fillet of Wild Plaice	25
<i>Caper – Lemon – Herb Brown Butter</i>	
Pigs On The Green Pork Schnitzel	24
<i>Buttermilk & Orange Ranch</i>	
Slow Cooked Short Rib of Beef	27
<i>Red Wine Jus / Crispy Onion / Glazed Carrot</i>	
Grilled Celeriac Steak	27
<i>Remoulade / Oranmore Organic Kale / Rayu</i>	

ADD

Hand Cut Chips	6	Organic Leaves	6	Grilled Focaccia	4
Treacle Brown Bread		4	Oranmore Organic Kale & Aged Cheddar		6.5
Sautee Greens	6.5	Kimchi	6		

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