



11/07/2025
DINNER MENU

APERITIVE / CHAMPAGNE

3 Kelly's Rock Oysters (Clarinbridge)	or	3 Flaggy Shore Dainties (New Quay)	11
Champagne Antoine Bouvet – Monts de la Vallee			15.5
100% Pinot Noir – Brut Nature – 2g/L			
Champagne Antoine Bouvet – Monts de la Vallee + 3 Oysters			24.5

SMALL PLATES

Goats Cheese Courgette Flower Tempura	14
Pepperonata / Heirloom Tomato / Kalamata	
Doonbeg Crab Claws	24
Roast Garlic / Lemon & Herb Cream	
BBQ Scallops	16
Smoked leeks / Brioche Crumb / Pink pepper veloute	
Gilligan's Fillet Tartare	15
Caper / Gherkins / Egg Yolk / Horseradish / Aged Cheddar / Brioche	
BBQ Pigs On The Green Pork Belly	14
Spring Onion / Peanut Satay / Yoghurt	

BIG PLATES

Grilled Celeriac Steak	27
Remoulade / Oyster Mushroom / Oranmore Organic Kale / Mix Nut Rayu	
Pan Fried Fillet of Cod	34
Heirloom Tomato / Mussel / Nduja / Local Samphire	
Skeaghanore Roast Duck	42
BBQ Breast / Confit Leg / Roast Peach / Beetroot	
Whole Grilled Fish Of The Evening	M/P
Lemon / Caper / Chives / Chanterelle / Red Currant / Brown Butter	



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From The Fire

All BBQ Meats Served With:

Swiss Chard / Chimichurri Sauce

Pigs on the Green 8oz Pork Chop 32

Gilligan's Dry Aged 10oz Striploin Steak 42

Gilligan's Dry Aged 8oz Fillet Steak 48

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

Sauteed Green Veg / Crispy Onion 6.5

Pearl Cous Cous / Gordal Olive Salad 6.5

Stone Fruit / Poppy Seed / Organic Leaves Salad 6.5

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