

We hope you enjoy the following selection of dishes, which have been created by our Kitchen Team with an emphasis on local produce. All our Beef, Lamb and Pork are of Irish origin and Ingredients have been sourced with the greatest care to ensure your dining experience is rich in natural flavours. We have marked our healthy options with a (H) and Vegetarian options with a (V). When ordering please do not hesitate to make us aware of any dietary requirements you may have and we will endeavour to meet your needs.

To Begin

Eight Hour Slow Roast Belly of Pork (€ 3.00) € 8.00
With Carmelised Apple, Plum Jus

Assiette of Smoked Salmon and Poached Salmon Rillette (H) (€ 6.15) € 11.15
With Pickled Lettermore Seaweed
Drizzled with a Watercress Dressing

Finnerty's Bacon and Black Pudding Salad (€ 6.05) € 11.05
Accompanied by a House Dressing

Grilled St Tola's Goat's Cheese (V) (€ 6.35) € 11.35
With a Tomato Twirl
Topped with Organic Overnight Tomato and Toasted Fennel Seeds from our Herb Garden

Tempura Tiger Prawns (H) (€5.50) €10.50
Served with Julienne of Vegetables,
Finished with a Mango Salsa and a Coriander Yoghurt Dressing

Sorbet of the Evening € 4.30

Atlantic Way Seafood Chowder € 6.25

Soup of the Evening € 4.60

<i>Finnerty's Pan Fried Prime Irish Beef Steak of your choice:</i>	
<i>Sirloin Steak</i>	(€14.50) €24.50
<i>Fillet Steak</i>	(17.50) €27.50
<i>Served with a Red Onion Marmalade and Fondant Potato</i>	
<i>Finished with a Connemara Whiskey Sauce</i>	
<i>Dou of Oughterard Lamb</i>	(€ 15.50) € 25.50
<i>Dressed with Fresh Herbs from our Herb Garden</i>	
<i>Accompanied by Aubergine Caviar</i>	
<i>Drizzled with a Caramelised Shallot Jus</i>	
<i>Grilled Prawns in a Coconut and Red Thai Spiced Sauce</i>	(€ 14.50) € 24.50
<i>Presented on a bed of Egg Noodles</i>	
<i>Dressed with a Seasonal Fruit Compote</i>	
<i>Atlantic Way Monkfish, wrapped in Parma Ham</i>	(€16.00) €26.00
<i>Accompanied by a Red Onion Pickle, Confit Baby Capers and a</i>	
<i>Celeriac Puree</i>	
<i>Grilled Sea Bream (H)</i>	(€ 15.45) € 25.45
<i>Presented with Curly Kale and Sea Asparagus</i>	
<i>Surrounded by a Champagne Sauce</i>	
<i>Puy Lentil Casserole (H) (V)</i>	(€ 6.50) € 16.50
<i>Drizzled with an Organic Sage Oil</i>	
<i>Topped with Toasted Pumpkin Seeds</i>	
<i>The B.L.T. (Bacon, Linguini and Tomato) (V)</i>	(€ 5.85) € 15.85
<i>Linguini with Smokey Bacon, sun blushed Tomatoes</i>	
<i>and fresh Parmesan Cheese in a Cream Sauce</i>	
<i>(The above dish is also available without Bacon for</i>	
<i>Vegetarians)</i>	

Desserts

Raspberry and White Chocolate Cheesecake

Finished with a Raspberry Coulis

Classic Crème Brulee

Accompanied by Ginger Biscuits and Candied Grapefruit

Winter Berry and Pear Crumble

With Latte Ice-Cream

70% Chocolate Fudge Cake

Dressed with a Chocolate Sauce

Selection of Ice-Creams

Drizzled with a Butterscotch Sauce

Poached Irish Pear

Served with a Rosehip and Apple Sorbet

Topped with Caramelized Walnuts

Chocolate and Orange Mousse

Accompanied by an Orange and Anise Sauce

Selection of Irish Cheeses (Supplement charge of €7.00 per person)

Served with a Homemade Chutney

After Dinner Drinks

<i>Tea</i>	<i>€1.75</i>	<i>Coffee</i>	<i>€2.35</i>
<i>Irish Coffee</i>	<i>€6.25</i>	<i>Brandy</i>	<i>€4.90</i>
<i>French Coffee</i>	<i>€6.75</i>	<i>Hennessy Paradis</i>	<i>€48.30</i>
<i>Baileys Coffee</i>	<i>€6.75</i>	<i>Port</i>	<i>€4.35</i>
<i>Calypso Coffee</i>	<i>€6.75</i>	<i>Hennessy XO</i>	<i>€18.80</i>

Glass of Dessert Wine
Muscat De Beaumes De Venise €8.50