



## Dinner Menu

Available 6.30pm – 9pm

### Starters

#### Freshly Prepared Soup (H) (C)

*Please ask you server for today's variety, always different*

*Served with our homemade wholemeal scone*

*Regular Bowl € 3.75*

*Large Bowl € 4.75*

#### Smoked Haddock, Clam, Corn & Sweet Potato Chowder (H) (V)

*Served with our homemade wholemeal scone*

*Regular Bowl € 4.50*

*Large Bowl € 5.50*

#### Duck Confit Salad (C)

*Warm Duck Confit with Croizer Blue Cheese, Balsamic Tomatoes,  
Spiced Pecans and Rocket Leaves, Pear and Vanilla Vinaigrette*

*€ 7.95*

#### Assiette of Galway Bay Seafood (H) (V)

*Warm Peppercorn Crusted Oyster, Chilli and Coriander  
Crab Claws, Mussels with Saffron Foam,  
Pineapple, Mango and Cilantro Salsa*

*€ 8.75*

*(€17.50 as main course)*

#### Tartlet (H) (V)

*Warm Tartlet of Char-grilled Asparagus, Roma Tomato  
Confit, Boile Goats Cheese and Roasted Red Onions  
With Herb Salad and Tarragon Aioli*

*€ 7.75*

#### Connemara Smoked Trout (H) (V) (C)

*Mille Feuille of Connemara Smoked Trout, Cucumber and Avocado  
With Witlof, Apple, Shaved Fennel and Mache Lettuce Salad,*

*Pickle, Lemon, Dill and Dijon Dressing*

*€ 7.50*

#### Bayonne Ham (H) (C)

*Slices of Cured Bayonne Ham with Sun-dried Tomato, Aubergine  
And Pepper Tatare, Enoki Mushroom and Frisee,*

*Hazelnut and Sherry Vinaigrette*

*€ 7.50*

### Side Orders

- Green Salad € 2.50
- Buttered Vegetables € 2.75
- Sauté Potatoes € 2.75
- Chunky Fries € 2.75



### Main Courses

**“Daily Specials, Please See Blackboard or Ask Your Server”**

#### **Char-grilled Angus Steak (H) (C)**

*Char-grilled to your Preference, Served with Chive and Truffle Potato Puree, Clonakilty Black Pudding Croquette and Field Mushroom Duxelle, Choice of Bordelaise Sauce or Chervil - Garlic Butter*  
8oz Sirloin Steak € 18.50

#### **Hake (H) (C)**

*Seared Fillet of Atlantic Hake on Sun-dried Tomato, Black Olive And Basil Polenta with Aubergine and Thyme Caviar, Vermouth, Dill and Caper Cream*  
€ 18.25

#### **Rump of Lamb (C)**

*Slow Roasted Rump of Lamb on Flageolet Bean Puree, Buttered Courgette and Carrot Ribbons with Potato Fondant, Madeira and Rosemary Jus*  
€ 17.95

#### **Ling (H) (C)**

*Pan-fried Escalope of Ling on Fennel, Leek and Butternut Squash Fondue With Garlic Confit, Herb Salad, Lemon and Thyme Cream*  
€ 17.75

#### **Raviolo (H) (V)**

*Open Raviolo of Celeriac, Char-grilled Asparagus and Wilted Greens With Cashel Blue Cheese, Chablis, Chive and Truffle Cream*  
€ 13.95

#### **Chicken (H) (C)**

*Roasted Chicken Supreme on Organic Barley, Fava Bean and Sweet Potato Ragout with Caramelised Onions, Sage and Port Jus*  
€ 17.25

Served with Choice of Potatoes, Fresh Steamed Vegetable Selection,  
Chunky Fries or Green Salad

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(H) – Healthy Option  
(V) – Suitable for Vegetarians  
(C) – Gluten Free or available gluten free

All our fish is caught off the coast of Ireland.  
All our beef & steaks are of Irish origin  
and are Bord Bia certified.



“All Desserts are made in The Ardilaun Pastry Kitchen”

## Desserts

### Fresh Fruit Salad (H) (V) (C)

*Selection of Cut Chunky Fresh Fruit with Vanilla - Mint Sugar Syrup  
Served with Lemon Sorbet and Oatmeal Crisp  
€ 4.25*

### Cheese Board (C)

*Selection of Irish Farm House Cheese  
(Our Selection May Contain Un - Pasteurised Milk)  
€ 6.50*

### Poached Pear (V)

*Mille Feuille of Star Anise Poached Pears, Shortbread and Mocha  
Mousse with Vanilla Cream and Espresso Anglaise  
€ 4.75*

### Chocolate Cake (V) (C)

*Warm Dark Chocolate and Polenta Cake Served with White Chocolate  
and Candied Ginger Ice Cream, Rich Chocolate Sauce  
€ 4.95*

### Tart (V)

*Raspberry and Rhubarb Clafoutis Tart with Variation  
Of Vanilla Bean Ice Cream and Raspberry Posset  
€ 4.50*

**Variation of Ice Creams** (H) (V) (C)  
*(Please ask you Server for this Evenings Choice)  
Served in a Crisp Tuille Basket  
€ 4.50*

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### **Our Suppliers**

*Beef, Lamb – Heaney Meats of Galway*

*Chicken & Turkey – Corrib Foods*

*Fish – Gannet Fishmongers, Four Leaf Clover Galway*

*Fruit & Vegetables – Curleys, Deacys of Galway*

*Dairy Products – Traditional Cheese Company, Arrabawn Dairies*