Welcome to the Camilaun Restaurant
Experience the Flavours of the Wild Atlantic Way® here on our very own Doorstep.

Starters

Soup de Jour (8,9)
A delicious Vegan Soup crafted from locally sourced Ingredients €5.50

Seafood Chowder (2,4,7)
Wild Atlantic Seafood served in a traditional Chowder €10.50

Forager Organic salad (7)
with blood orange and elderflower dressing served with a Galway Goats Yoghurt €7.95

The Ardilaun Terrine (7)
served with Seasonal Chutney, toasted garlic & Herb Brioche €8.95

Irish Charcuterie (12)
a gorgeous selection of the best Local Irish Cheeses and meats served with a handmade Melba toast & chutney €9.50

Smoked Haddock (3,4)
Organic Poached Egg Horseradish Boxty €8.50

Main Course

Creamy Risotto (7)
served with Saffron & Thyme braised Fennel, Cherry Tomato and Courgette topped with Galway Goats Farm Yoghurt €17.50

Connemara Seatrout (4)
Roast onion Puree, served with a mouth-watering combination of Gubeen Chorizo Spinach, finished off with a Saffron & lemon Aioli €23.00

Lemon & Parmesan Crusted Hake (4,8)
served on a bed of Gnocchi made with an Irish Pancetta, lemon & Thyme Fricassee €21.00

Chicken Supreme
served on a bed of Smoked Organic Swede, garnished with a slice of crispy Irish Pancetta finished off with a Chicken and Thyme Jus €23.00

Braised Featherblade of Beef (12)
Served with a Parsnip and Potato Rosti, Horseradish & Celeriac puree, garnished with smoked bacon & Pearl Onion Puree €16.95

10oz Sirloin Steak (4,12,7)
Parsnip Puree, thyme port and red onion marmalade served with a choice of either Red Wine Gravy - Pepper Sauce - Smoked Garlic Butter €28.00

Daily Specials

Catch of the Day (4,9)
Mushroom, Sauce Vierge & Celeriac & Truffle Puree €27.00

From the Grill (4,12)
Chefs choice Beef steak, Caramelized Onion, Cauliflower Puree & Red Wine Marmalade €32.00