

West Afternoon Menu  
45 euro



Homemade Breads

Salad of Asparagus  
Crispy Quails Eggs, Air dried Ham, Ramsons and Potato

Goatsbridge Trout Gravadlax  
Horseradish Crème Fraiche, Pickled Cucumber, Fennel, Dill

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Roast Breast of Chicken  
Peas, Morels, Violet Artichokes, Truffled Hash Brown

Hake Kiev  
Wild Garlic Butter, Crushed Peas, Tartare, Beef Dripping Fries

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Peanut Butter Parfait  
Raspberry Jam, Caramelized Banana, Chocolate

Black Forest  
Chocolate Fondant, Mascarpone, Cherry Sorbet

Tea or Coffee



## Taste of West

Our belief is that by working with great local food producers, we can both impact on our region for the better and, at the same time, give you the opportunity to taste the true West of Ireland.

In a nutshell, we are all about innovative cooking, outstanding wines, artisan products, and locally sourced ingredients.

Please inform us of any allergies or dietary restrictions.

Due to the unique nature of our ever-changing tasting menus and our small kitchen team, we are unable to amend the menu to all preferences as there are ingredients that occur throughout the menu such as Vinegars, Onion, Citrus, Celery, Garlic, Salt, Sugar, Dairy and Eggs.

Dietary accommodations we can make include those for Vegetarian, Pescetarian and Gluten-free diets, those who are pregnant, and those who have Nut or Shellfish allergies

Please note a gratuity of 10% is applied to your final bill and distributed entirely amongst everyone cooking and serving you.

Food – Nathan Hindmarsh, Gabbi Torres, Lise Aubery and Nate Crawford

Wine – Fergal Guiney