

Scriebe

the one and only

(2 Course €55, 3 Course €65)

Starters

Whiskey & Beetroot Cured Organic Salmon, Dill & Honey Dressing, Wakame Salad
(1,3,10)

Whipped Galway Goats Cheese, Roast Balsamic Beetroot,
Garraí Glas Leaves, Honey Candied Walnuts, Balsamic Dressing
(7,9,10,12)

Killary Fjord Mussels, White Wine, Cream, Garlic Sauce
(7,14)

Potato & Leek Soup
(7,10)

Mains

Monkfish Wrapped in Pancetta Ham, Lemon & Seaweed Butter,
Garraí Glas Rainbow Chard Risotto
(4,7)

Herb Crusted Cod, Lemon & Seaweed Butter, Salsa Verde, Potato Rösti
& Roasted Vegetables
(1,4,7)

McGeough's 10oz Dry Aged Rib Eye Steak, Garlic Sauté Potatoes,
Roasted Veg, Onions, Whiskey & Peppercorn Sauce
(1,7,9,10)

Wild Mushroom Risotto, Grilled Halloumi, White Truffle Oil,
Garraí Glas Salad
(1,7,8,10)

Dessert

Summer Berry Pavlova, Fresh Cream
(3,7)

Hot Chocolate Brownie, Vanilla Ice Cream
(1,3,5,7)

Baileys Cheesecake
(1,9)

We are using Local, Organic products and we do not use any chemical additives.

1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard
11. Sesame 12. Sulphur 13. Lupin 14. Mollusc