

THE TERRACE

SNACKS

SPICY HOMEMADE CHICKEN GOUJONS

Choice of Garlic Mayo, Blue Cheese or Marie Rose Dip 1,3,7,8,9,12,13,14

OUR OWN SOURDOUGH BREAD

Urban Farmer Cherry Tomato Tapenade, Wild Garlic Mayo 1,3,7,8,12

BBQ CHICKEN WINGS

Cashel Blue Cheese Dressing 1,3,7,8,9,12,13,14

DOONBEG COD GOUJONS

Skinny Chips, Tartare, Lemon 1,3,7,8,12,13,14

BEANS ON TOAST

Warm 3 Bean Ragout, Sourdough Toast 1,5,8

CASTLETOWNBERE SQUID CALAMARI

Chilli Butter 1,8,13

GABRIELS GOAT CHEESE

Pickled Golden Beats, Granola 1,2,8,9,12,14

STARTERS & SALADS

PRESSED HAM HOCK TERRINE

Cranberry, Mustard Dressing 5,12,14

HOMEMADE SOUP OF THE DAY

Our Own Freshly Baked Sourdough
Your Server will inform you of today's soup
& allergens are available on request

THE STRAND SEAFOOD CHOWDER

Homemade Soda Bread, Dried Kelp 1,3,4,5,8,11,12,13

CHICKEN CAESAR SALAD

Strand Pantry Range Award Winning Caesar Dressing,
Croutons & Lardons, Parmesan Shavings 1,3,7,8,12,13,14

THE BURREN SMOKHOUSE SMOKED SALMON SALAD

Garlic Scape & Rapeseed Oil Vinigarette,
Seasonal Leaves, Soda Bread 1,3,8,12,13

MAIN COURSE

JACOBS LADDER

Irish Beef Short Rib, Pearl Onions, Buttermilk Carrots
Jim O'Brien's Mature Cheddar Mash 5,8,12

WILD IRISH GAME RAGOUT

Papperdelle Pasta, Ballyhoura Mushrooms 1,5,7,8,12

SPICED CHICKPEA KATAIFI

Warm Three Bean Salad, Red Pepper Coulis 1,3,5,14

SALMON FILLET

Stirfried Vegetables, Wasabi, Noodles 1,3,5,10,13

VAPOUR GRILL

IRISH 8OZ RIBEYE STEAK

Rooster Chips, Onion Rings, Peppercorn Sauce 1,3,5,8,12

PAT BARRY'S DRY AGED 8OZ IRISH ANGUS SIRLOIN

Rooster Chips, Onion Rings, Peppercorn Sauce 1,3,5,8,12

TASTE THE PLACE

The "Taste The Place" Menu celebrates food provenance and local suppliers. Over the past 10 years we have developed a strong relationship with over 40 local food producers, our ethos is to champion local producers where possible in all of our menus. This menu allows you to really Taste The Place with all ingredients sourced from the Wild Atlantic Way.

STARTERS

SEXTONS CRAB CLAWS

Herb & Garlic Butter, Piccalilli 8,11,12,14

PAT MULCAHYS WILD PORK BELLY

Apples, Pears 5,12,14

ST TOLAS ASH & GABRIELS ARAN ISLAND GOATS CHEESE SALAD

Fig, Tomato, Crouton 1,3

MAIN COURSE

BALLINWILLIN HOUSE VENISON HAUNCH

Braised Red Cabbage, Salt Baked Celeriac, Game Jus 5,7,8,12

FREE RANGE LOCAL CHICKEN BREAST

Rigneys Farm Sausage, Barley Broth 1,5,8,12,14

LOCAL FISH OF THE DAY

Your Server will inform you of today's fish
& allergens are available on request

BURGERS

8OZ IRISH RUMP STEAK BURGER

Limerick Smoked Cheddar, Bacon, Country Relish,
Waterford Blaa & Chunky Chips 1,3,7,8,10,12,14

CASHEL BLUE CHEESE BURGER

8OZ Irish Rump, Steak Burger, Cashel Blue Cheese,
Celeriac Slaw & Chunky Chips 1,3,5,7,8,14

SOUTHERN FRIED CHICKEN BURGER

Waterford Blaa, Mayonaisse, Lettuce, Tomato,
Mari Rose & Chunky Chips 1,2,3,5,7,8,14

THE VEGETABLE BURGER

Spiced Chickpeas, Sweet Potato, Dressed Red Cabbage
& Chunky Chips 1,3,5,14

SIDES

WHILE ALL OF OUR MAIN COURSES
COME FULLY GARNISHED YOU MIGHT LIKE TO
CONSIDER SHARING A SIDE DISH.

FRESH BREAD BASKET 1

ROOSTER CHIPS 1,3

MASHED POTATO 8,12

SAUTÉED MUSHROOMS 3,8

SAUTÉED ONIONS 3,8

STEAMED VEGETABLES 8

SEASONAL SALAD 3,12,14

INFORMATION

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible 'cross-over' during preparation & service, however can not guarantee complete absence of traces of other Food Allergens or the presence of possible airborne allergens. Should you suffer from a SEVERE Food Allergy, please make this known to us and we will discuss further requirements to accommodate your needs.

