



## SAMPLE MENU

Our menu changes daily  
so please check inside.

Daily fresh soup & sandwich <i>Straight from our garden into the cauldron</i>	10.95
Daily locally-caught fresh seafood dishes	<i>See the chalkboard</i>
Freshly baked savoury tart of the day and homegrown salad leaves <i>eg; Doonbeg crab, chili and ginger Tart, Smoked Mackerel &amp; Caramelised Onion</i>	13.95
Bay scallop, sea spinach and Fanore rock samphire chowder	7.95/ 14.95
Local Burren Farmhouse cheese platter <i>[served with our homemade chutney and our daily baked bread]</i>	9.95/ 14.95
'Almost' Square Flatbreads - Lebanese-style Burren lamb, cumin, lemon and mint - Caramelised onion, St. Tola Goat's Cheese, basil & rocket	10.95/ 15.95
Vegetarian Risotto/Curry/Pasta Bake of the day (garden dependent) <i>eg: Split Pea, Mustard Leaf &amp; Beetroot Dhal or Wild Garlic &amp; Derg Cheddar Risotto</i>	15.95
Locally-caught fish served 'a la plancha', drizzled with olive oil and lemon <i>Only wild fish served here (eg: Ling, John Dory, Turbot, Plaice)</i>	<i>See the chalkboard</i>
Tangier style Burren lamb served with toasted almonds, honey and coriander in a ginger and tomato sauce - <i>Oh so slow-cooked (approx. 5 hours)</i>	18.95
Slow-braised Kilfenora Pork with pomegranate and dried plums	17.95
Burren Game Special <i>eg: Venison, Pear Cider &amp; Juniper Berry Casserole, Caribbean Goat curry, sweet potato &amp; lime</i>	<i>See the chalkboard</i>

Where possible, we strive to use local, seasonal and artisan produce.

All our meat is Irish and sourced from the mountains behind you, salad leaves & herbs from our family garden & fish and seafood from the big blue sea in front of you.



## There should always be room for DESSERT...

**We cook according to the seasons & our garden, which means that our menu will be different every time you visit.  
Please see the chalkboard for our ever changing dessert specials.**

Toblerone Cheesecake	6.95
Warm home-baked Chocolate & Banana bread with melting Burren ice-cream	6.95
Homegrown Rhubarb & Elderflower Crumble	5.95
Vasco style caramel sundae	6.95
Buttermilk Sponge with Summer Berry Syrup	5.95
Vasco float (homemade lemonade) or Coke float	3.95
Cookies & Cream Double Chocolate Brownies (gluten-free)	4.95
Boozy Chocolate Mousse Biscuit Cake	5.95
Double Espresso & Walnut Cake	5.95
Very berry Bakewell Tart	5.95
Farmhouse cheese platter served with our homemade chutney & bread	9.95

**We believe in living healthily but sometimes you just have to indulge your senses!**

**See our Digestif & Coffee Menu to finish off the meal in style.**

All tips go to staff.