



Dinner Menu

Starters

Four Shucked Achill Island Oysters with Chilli & Ginger Dressing €14

(1a,11,12,14)

Shrimp Tempura with Spiced Japanese Mayo €15

(1a,2,3,6)

Grilled Gambas, Garlic & Parsley Oil, Rustic Baguette €15.50

(1a,2,7,12)

Pan Seared Scallops, Sweetcorn Puree, Crispy Pancetta €17.50

(1a,7,10,12,14)

Confit Duck Fritter, Parsnip & Vanilla, Pickled Kholrabi €16

(1a,3,7,10,12)

Goats Cheese Parfait, Glazed Beetroots, Walnut Dressing €15

(7,8d,12)

Mains

Pan Seared Seabass, Caponata, Cauliflower Puree, Brown Shrimp Butter €32

(2,4,7,12)

Roasted Monkfish, Violet Potato, Romanesco, Chorizo Cream €33

(4,7,10,12)

Grilled Halibut, White Asparagus, Bisque Sauce €34

(4,7,12)

Seafood Linguine, Spiced Nduja, Roasted Red Pepper, Parmesan €28

(1a,2,3,7,10,12,14)

Manor Farm Chicken Supreme, Sweet Potato Gratin, Kale, Jus €29

(7,12)

Higgins 100z Ribeye with House Fries, Rocket & Parmesan, Peppercorn Sauce €44

(1a,3,7,12)

Roasted Celeriac & Savoy Cabbage, Baby Carrot, Truffle & Hazelnut Dressing €27

(12)

Sides

House Cut Chips €4.50

(1a)

Parmesan & Herb Chips €6

(1a,7)

Tenderstem Broccoli, Flaked Almonds, Lemon Dressing €6.50

(7,8a,12)

Dressed Rocket Salad, Smoked Cherry Tomatoes, Radish €5.50

(12)

All our Seafood is sourced locally.

All our Vegetables are sourced locally when possible.

100% Irish Beef.

Allergens: 1. Cereals containing gluten (a. wheat / b. rye / c. barley / d. oats) 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts
6. Soybeans 7. Milk 8. Nuts (a. almonds b. hazelnuts c. pistachio d. walnuts) 9. Celery 10. Mustard 11. Sesame Seeds
12. Sulphur Dioxide & Sulphites 13. Lupin 14. Molluscs

Tips are shared between the staff working on the shift.



Lunch Menu

Starters

Four Shucked Achill Island Oysters with Chilli & Ginger Dressing €14

(1a,11,12,14)

Shrimp Tempura with Spiced Japanese Mayo €15

(1a,2,3,6)

Grilled Gambas, Garlic & Parsley Oil, Rustic Baguette €15.50

(1a,2,7,12)

Steamed Roaring Bay Mussels in a Chorizo & Garlic Cream €14

(1a 7,10,12,14)

Confit Duck Fritter, Parsnip & Vanilla, Pickled Kholrabi €16

(1a,3,7,10,12)

Goats Cheese Parfait, Glazed Beetroots, Walnut Dressing €15

(7,8d,12)

Mains

Pan Seared Seabass, Caponata, Cauliflower Pureé, Brown Shrimp Butter €32

(2,4,7,12)

Roasted Monkfish, Violet Potato, Romanesco, Chorizo Cream €33

(4,7,10,12)

Grilled Halibut, White Asparagus, Bisque Sauce €34

(4,7,12)

Seafood Linguine, Spiced Nduja, Roasted Red Pepper, Parmesan €28

(1a,2,3,7,10,12,14)

Manor Farm Chicken Supreme, Sweet Potato Gratin, Kale €29

(7,12)

Higgins 10oz Ribeye with House Fries, Rocket & Parmesan, Peppercorn Sauce €44

(1a,3,7,12)

Roasted Celeriac & Savoy Cabbage, Baby Carrot, Truffle & Hazelnut Dressing €27

(12)

Sides

House Cut Chips €4.50

(1a)

Parmesan & Herb Chips €6

(1a,7)

Tenderstem Broccoli, Flaked Almonds, Lemon Dressing €6.50

(7,8a,12)

Dressed Rocket Salad, Smoked Cherry Tomatoes, Radish €5.50

(12)

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