

Small Bites and Snacks

15.00/22.00 Iberico Ham Harty Oysters 6/12 15.00 Dutch Beef Bitterballen Croquettes 8.50 1. 2. 3. 8. 13. 14 1. 2. 3 **Organic Italian Olives** 5.50 **Skeaghanore Duck Rillette** 7.50 **Poivrade Artichoke and Peperonata** 6.50

2, 3, 8, 12

Appetizers - Please Choose Three

Leek and Potato Soup Oatmeal Crackers & Bacon 2, 3, 8

Cliff House Chowder Herb Cream, Lemon, Pimento 1, 4, 5, 6, 8 McGrath's Smoked Beef Rocket, Hen's Egg, Cheddar 3,8

Caesar Salad Classic 2, 3, 8, 14 **Guinea Fowl & Foie Gras Terrine**

Pickled Vegetables, Brioche, Parsley Mayonnaise 2, 3, 13, 14

Beetroot Salad

13

Pear, Cashel Blue, Pumpkin Seeds 8

Main Courses - - Please Choose Three

Irish Beef Dry Aged

Fillet Steak - €10 Supplement

Rib Eye Steak

Strip Loin

French Fries, Green Beans, Tomato, Béarnaise Sauce 3, 8, 12

Skeaghanore Duck

Spiced Red Cabbage, Scallions,

Blackberry Sauce 8, 13

Helvick Cod

Butternut Squash and Barley Risotto Herb Pesto, White Wine Sauce 4, 8, 9, 13

Wild Mushroom Ravioli Spinach, Roasted Garlic Cream,

Parmesan Cheese 2, 3, 8

Irish Fish On The Bone

Black Sole - €10 Supplement

Monkfish

Plaice

Lemon Potato Mash, Broccoli, Tomato, Irish Butter Sauce

Desserts

Side Dishes

4.00 **French Fries** 4.00 Champ Potato 8 **Cliff10 Organic Chocolate Ganache** Broccoli and Almonds 8, 9 4.50 Kumquat, Brown Butter Ice Cream 3, 8, 9 Root Vegetables, Honey & Thyme 8 4.50 **Bread and Butter Pudding Mixed Salad** 4.00 Plums and Glenilen Yoghurt Sorbet 2, 3, 9

Milk Caramel Flan

Apple and Crunch 3, 8

Please choose three

Pear Belle Helene Fool Vanilla Ice Cream, Sherry, Almonds,

Violet Sugar, Chocolate Sauce 3, 8, 9

Irish Farm House Cheeses Apple Juice, Salad Leaves, Crackers 2, 8, 9, 13

Allergens

Please note that all of our dishes are prepared-to-order and may contain allergens. Our kitchen operation involves shared cooking and preparation areas; therefore we cannot guarantee that any menu item can be completely free of allergens.





























