



Starter

Soup Du Jour

Homemade roast red pepper & tomato soup served with homemade brown bread

Inishbofin Seafood Chowder

Smoked seafood chowder served with homemade brown bread

House Green Salad

House green salad with heirloom tomatoes, pickled cucumber, beetroot, walnuts and our homemade house dressing

Add our house smoked chicken which we smoke on site to accompany this dish
(Supplement €3)

Crispy Chicken Wings

Served with a choice of either homemade BBQ or Hot sauce

(Supplement €3)

2 course dinner €25, 3 courses €30

Origin of our beef – 100% Irish



Main

Connemara Lamb

Pan roasted rump of lamb, served with mixed mushrooms, celeriac puree, kale and barley

(Supplement €6)

Glin Valley Supreme of Chicken

Served with a melody of vegetables, baby potatoes, and a shallot, white wine and tarragon sauce

Inishbofin Pollock

Poached local pollock, served with tomato concasse, purple potatoes

Rigatoni Pasta

Cooked in a white wine saffron and shallot creamy sauce, with tomatoes, roast red peppers and topped with parmesan shavings

Homemade Desserts

Cheesecake of the Day

Homemade Panacotta with berries

Homemade Sticky Toffee pudding
with butterscotch sauce and vanilla ice-cream

Dolphin Homemade Ice-cream