



# Oak Cellar

- BISTRO -

# Oak Cellar

## - BISTRO -

### Small Bites

**Skeaghanore Duck Croquettes** €6.00

Served with Chutney  
(1a, 3, 7, 9, 10, 12)

**Aran Goats Cheese Bonbon** €5.50

Served with Tomato & Pepper Coulis  
(1a, 3, 7)

**Dips & Bread** €6.00

Tapenade, Beetroot Humus & Pesto  
(6, 7, 8i, 9, 10, 12)

**Wild Connemara Clams** €6.00

served with Gubbeen Chorizo  
(7, 9, 14)

**Trio of Dooncastle Oysters** €7.00

(12,14)

### Boards

**Small Plate - 1 per person** €13.50

**Large Boards - 2 people sharing** €22.00

#### Charcuterie

McGeough Air Dried Meats & Condiments

#### Connemara

Smoked Salmon, Potted Mackerel,  
Inishmore Crab, Dooncastle Oyster

#### Vegetarian

Arancini, Goats Cheese Roll, Tempura  
Shiitake, Beetroot Humus

#### Cheese

Milleen, Kylemore, Galway Goat,  
Organic Cashel Blue & Condiments

All the above come with Brown Bread & Sourdough.

### Starters

**Clare Island Salmon Gravalax** €13.00

Beetroot textures, Horseradish &  
sourdough Crisp (1a, 4, 7,10)

**Foie Gras** €13.50

Black Berry, Walnut Brittle,  
Toasted Brioche (1a, 3, 7, 8c, 12)

**Galway Goats Cheese** €13.00

Whipped Cheese, Roasted Red  
Pepper, Lovage, Pea shoot (7, 9, 12)

**Tuna** €13.50

Tartare, Quail Egg, Caper Berries,  
Cucumber, Yuzu & Wasabi  
(3, 4, 10, 12)

**Chicken Terrine** €12.50

Confit Chicken, Daikon Remoulade,  
coriander Emulsion, Frisee Leaves.  
(3, 9, 10, 12)

**Soup of the Day** €6.90

Ask Your Waiter for The Soup  
of The Day (7, 9)

#### Dooncastle Oysters

**Half Dozen** €14.00

**Dozen** €28.00

#### Classic

Tabasco, Lemon & Mignonette

#### Wild Atlantic Way

Trout Caviar & Sea Fennel (12,14)

### Allergens

The below numbers contain the following allergens.

1 Cereals Containing Gluten, 1a Wheat,1b Rye, 1c Barley, 1d Oats,  
2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya, 7 Milk, 8 Nuts,  
8a Almond, 8b Hazelnut, 8c Walnuts, 8d Cashews, 8e Pecan Nuts,  
8f Brazil, 8g Pistachio, 8h Macadamia, 8i Pinenuts ,9 Celery, 10  
Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites,  
13 Lupin, 14 Mollusk

# Oak Cellar

- BISTRO -

## Main Course

### Skeaghanore Confit Duck Leg €24.50

Cassoulet of Cannellini Beans, Pearl Onion, Smoked Sausage & Pancetta (7, 9, 12)

### McGeough Smoked Lamb Rump €24.50

Fondant Potato, Watercress, Spelt, Rosemary Jus (7, 9, 12)

### Rooster Potato €18.00

Like a Risotto, Garden Peas, Thyme, Spinach & Courgettes, Kylemore Cheese (7, 9)

### Rigatoni Pasta €18.00

Ballyhoura Mushrooms, Roasted red Pepper, Pinenuts, Basil & Aran Island "Parmesan" (7, 8i, 9)

### Castletownbere Cod €23.50

Guinness & Squid Ink Crust, Pea Foam, Slaw, Preserved Lemon Salsa (1a, 7, 12)

### Sole on the Bone €29.50

Meuniere or Grilled with Almond Caper & Herb Butter, Fennel & Kale (1A, 4, 7, 8A, 12)

### Moule Frites

**Small €10.00**

**Large €16.50**

Killary Fjord Mussels Mariniere (White wine, Shallots, Parsley) & Fries

### Cuts of Beef

**Hereford Sirloin 8oz €29.50**

**Fillet of Beef centre cut 8oz €35.00**

**Mowhawk €60.00**

(16 oz Rib eye on the bone for 2 People)  
With Alliums, Celeriac, Vine Tomato (1a, 7, 9, 12)

#### Choose from

- Bearnaise (3, 7, 12)
- Peppercorn Sauce (9, 12)
- Roasted Garlic & Herb Butter (7)

*All beef in our restaurant is of Irish origin.*

### Side Orders €5.00

- Fries
- Ratatouille (9)
- Buttered Greens (7)
- Dauphinoise Potatoes (7)
- House Salad Honey & Mustard Dressing (10)
- Scallion Mash (7)

### Dessert €8.50

- Tonka Bean Crème Brulee (1a, 3, 7, 8a)
- Biscotti & Summer Berries
- Tarte au Pomme (1a, 3, 7)
- Cinnamon Cream, Vanilla Ice Cream
- Chocolate Fondant (1a, 3, 7)
- Honeycomb Ice cream, Crème Anglaise
- Tahitian vanilla Cheesecake (1a, 3, 7)
- Salted Caramel, Fresh Berries