

ARMADA BAR



SMALL PLATES

Chowder of Atlantic Seafood €7.95

using prime Atlantic seafood, seaweed & spring onion, seaweed sour dough (1,2,5,10,11,12)

Seasonal Homemade Soup €6.50

using fresh market ingredients, served with homemade bread (1,5)

Burren Smoked Salmon & Liscannor Crab €12.95

lemon dressing & baby gem (3,10,11)

Our Hot & Spicy Chicken Wings €9.50 small/ €13.95 large

crisp crudities, blue cheese dressing (2,4,5,9,13)

Classic Caesar Salad €10.50

with baby gem, warm ham hock, soft boiled hens egg, aged parmesan and a creamy Caesar dressing (also available as a vegetarian option) (2,3,4,11,13)

½ dozen Achill Oysters €14.95

served with hot sauce & lemon (12)

Selection of Hummus, Tapenade and Dillisk Salsa €7.95

Toasted sour dough drizzled with Irish rapeseed oil (1,2,3,4,13,14)

St. Tola's Goat's Cheese Fritters €10.50

Basil Oil, Armada Farm beetroot, sweet onion & rocket (1,2,3,4,13)

Classic Prawn Cocktail €12.95

fresh scampi tail meat, crispy baby gem, brandy infused Marie rose sauce (1,3,4,10)

ALLERGENS

1. Gluten
2. Milk
3. Egg
4. Sulphites
5. Celery
6. Lupen
7. Nuts
8. Peanuts
9. Soy
10. Shellfish
11. Fish
12. Molluscs
13. Mustard
14. Sesame

BIG PLATES

Galway Bay Mussels €18.25

with white wine, garlic & parsley cream, fries & mayo (2,3,12)

Classic Fish & Chips €18.50

Sustainable local Fish cooked in homemade batter, twice cooked chips, crushed peas & tartar sauce (1,2,3,10,11)

Slow Braised Beef Cheeks €19.50

colcannon potato, onion, sticky jus (2,4,5)

10oz Beef Burger €17.95

2 x 5oz homemade beef patties served in a Brioche style burger bun, smoked bacon, jack cheese, string fries & salad (1,2,13,14)

Our Red Curry

slowly cooked aromatic herbs and spices, coconut and lemon grass finished with coriander & lime (1,5,9,14)

Chicken €17.95 Vegetarian (v) €15.95

10 oz. Sirloin of Noel O'Connor's North Clare Beef €26.95

Crispy onion rings, Mushrooms, creamy pepper sauce or garlic & herb butter (1,2,3,4,13)

Golden Fried Scampi Tails €19.95

French fries, garlic rouille, lemon (1,2,3,4,10,13)

The Galleon €26.95 per person (minimum order: 2 persons)

3 tiers of local fresh seafood both hot & cold featuring: Achill Oysters, Burren Smoked Salmon, Atlantic Prawns, Doolin Crab Meat, Mini Fish & Chips and Local Rope Grown Mussels, with a selection of dipping sauces & brown bread (1,2,3,10,11,12)

Vegan Ragout of Mediterranean Vegetables €15.90

cooked in a herb infused tomato sauce with berlotti beans and tofu, served with a side of lemon and herb infused couscous, dressed arugula (1)

FISH OF THE DAY - Please check with your server our locally caught seafood.

SIDES

Creamed Potato €3.95 Side Salad €3.95 Fries €3.25

Hand Cut Chips €3.95 Seasonal Vegetables €3.95

OUR FOOD HEROES WHERE IT ALL COMES FROM

ARMADA FARM

This year amongst others we are delighted and proud to be featuring some of our vegetables and salads on our menus, from beetroot, garlic, herbs, salad leaves and root vegetables to name but a few. Using local seaweed as fertiliser for the land and plant feed for our Polly tunnel, we hope you will enjoy eating the fruits of our harvest. Please ask at reception for more details if interested

MEAT

Our **Beef** is sourced from the farms along west Clare where the sea spray grass gives our beef that bit of a leaner taste along with a natural salt taste.

Our lamb is predominantly sourced from **Howleys** farm in **Kilshanny** where the sheep feed on natural grass, herbs & plants in the rugged Burren landscape.

These are all sourced by 3rd generation butcher **Noel O'Connor** who is very passionate about his profession and only supplies the best quality of Irish meats

Our Pork products are supplied by **Steven & Sean** from **C&M County Clare**

SEAFOOD

We are blessed to be situated on the west coast of Clare where our limestone coast line where the warmth from the stone keeps the water at a slightly higher temperature where our seafood thrives in the plankton rich waters.

Our seafood is supplied by **Eamon** from **Garrihy Seafood, Doolin**

Birgitta in the **Burren Smokehouse** provides us with our luxury smoked salmon & mackerel

Hugh from **Achill Oysters** delivers fresh oysters daily

Just over the coast our seaweed is cut and gathered by the **Talty** family who are 5th generation seaweed farmers and now have their global brand "**Wild Irish Sea Vegetables**"

VEGETABLES & DAIRY

Our vegetables are purchased with seasonality in mind and during the season we use only Irish grown, they are carefully sourced by **Sandra & Matthew** from **Richardson's**

Siobhan & family from **St. Tola's Goat** farm supplies us with her internationally award winning creamy goats cheese

BEER

Western Herd located in Kilmaley, a brother & sister team, aspire to brew beers that embody the charm and character of their **hilltop farm** on the West Coast of Ireland.