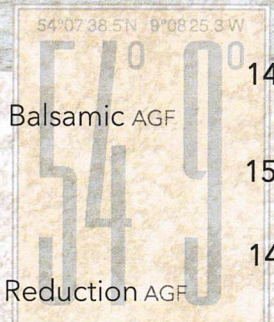


Restaurant 54° 9°



Macroom Mozzarella & Parma Ham	14
Grilled Brioche, Rosemary Confit Heirloom Tomatoes, Pistachio Nuts, Balsamic AGF	
Braised Beef Cheek & Wild Mushroom Roulade	15
Cashel Blue Cheese & Tarragon Cream, Apricot & Chilli Chutney GF	
Galway Goats Cheese Bon Bons	14
Blackberry Coulis, Charred Baby Beetroot, Saffron & Orange Vinegar Reduction AGF	
Wards Crab Meat & Connemara Smoked Salmon	15
Dilisk & Lime Aioli, Apple & Cucumber GF	
Crispy Sweet & Sour Prawns	15
Pineapple, Sesame & Toasted Cashew Nuts GF N	

Grilled 10z Ribeye of Irish Beef	40
Pont Neuf Potatoes, Peppercorn Cream, Red Onion Jam GF	
Sage & Thyme Marinaded Chicken Supreme	28
Squash Saffron & Pea Risotto, Baby Beets GF	
Seared Scallops & Garlic Pink Prawns	38
Scallop Roe Cream, Champ Mash GF	
Pan-Fried Seabass Fillets	31
Carrot & Red Onion Rosti, Pea & Broad Bean, Pineapple Salsa GF	
Roasted Pork Fillet Wrapped in Prosciutto Ham	28
Apricot & Sage Stuffing Squash, Kelly's Black Pudding Fritter, Apple & Rosemary Puree Brandy & Shallot Jus	
Oven Baked Hake Fillet	31
Fondant Potato, Silverskin Onion, Smoked Pancetta Cream, Salsa Verde GF	

Sides	
French Fries GF	5
Sweet Chilli Wedges GF	5
Crispy Onion Rings	5
Mixed Leaf with Parmesan, Seed & Balsamic Reduction GF	5
Cheesy Garlic Fries GF	5

GF - Gluten Free, AGF - Available Gluten Free, N - May Contain Nuts, V - Vegetarian