

A La Carte Menu Served 6.00pm-9.30pm Daily

Starters

Waterfront Seasonal Soup 6

Toasted Seeds

Gaelic Escargot from Garryhill, Co. Carlow 8.5

Sautéed Garlic Free Range Escargot, Sorrel & Spinach Risotto, Marinated Sloe Berries

Goats Cheese Gnudi 7.5

Tomato Salsa, Walnut Pesto, Organic Leaves

Donegal Rainbow Trout 9

Crushed Liquorice & Brazil Nut Rainbow Trout, Black Garlic, Courgette Salsa

Seared Wild Pigeon Breast 9

Confit Red Cabbage, Beetroot, Basil Gel, Plum Jus

House Smoked Duck Breast 8.5

Bulgur Wheat Porridge, Cherry, Fermented Cream

Main Courses

Grilled West Coast Hake 19.5

Rich Mussel Bouillabaisse, Cherry Tomato, Potato Fondant

Pan Fried Halibut 28

Chorizo & Puy Lentil Ragout, Potato Dumpling, Spiced Carrot Puree

Roast Irish Chicken Supreme 19.5

Winter Herb Risotto, Kale, Caramelized Hazelnut

Wild Irish Venison 28

Shoulder Stew, Creamy Salsify, Rich Port Reduction

McHales 12 Hour Slow Braised Irish Beef 25

Parsnip Puree, Baby Spinach, Pearl Onion Jus

McHales Dry Aged Irish Rib-Eye Steak 28

Potato & Truffle Scented Mousseline, Wild Mushrooms, Rosemary Jus

Side Orders

Rosemary Salted Skinny Chips, Sweet Potato Fries, Barley Risotto, Garden Salad

If you have any dietary requirements, please do not hesitate to inform your waiter/ess for further information and details of the allergens on this menu.