

The Barony

Restaurant

Welcome

List of Suppliers

True to Region, True to Season

Fishmongers	Cathal Reilly, Glenlara, Belmullet Local Fishermen, Belmullet
Meat	Sheridan Butchers, Belmullet Michael Carr's, Ballina Pallas Food, Limerick
Bakery	Bacus Ui Donnacha, Belmullet
Fruit & Veg	Lavins Fruit & Vegetables, Castlebar
Wholesalers	Barretts Wholesale, Belmullet Mangans Cash & Carry, Castlebar Cuffes Centra, Belmullet

SOUP

HOMEMADE SOUP OF THE EVENING
SERVED WITH HOMEMADE BREAD

€5.90

CHOWDER

CREAMY WILD ATLANTIC WAY SEAFOOD CHOWDER
SERVED WITH HOMEMADE BREAD

€7.90

GOATS CHEESE

WEST COAST OF IRELAND ST. TOLA GOATS CHEESE BONBON,
CARPACCIA OF ENNISCOE BEETROOT, BEETROOT PANNA COTTA,
SPINACH PUREE, BEETROOT GEL

€8.90

Appetizers

SCALLOPS

PAN SEARED CLEW BAY KING SCALLOPS, LOCAL KELLYS AWARD WINNING
BLACK PUDDING, CAULIFLOWER PUREE & TEXTURE'S SCALLOP ROE BUTTER,
DEHYDRATED SEAWEED CRUMB AND SEA GRASS DUST

€12.90

SMOKED DUCK

SLICED HOT SMOKED DUCK BREAST, CRISPY ROOT VEGETABLE SALAD,
BLOOD ORANGE DRESSING, CANDIED WALNUTS WITH ORANGE
AND PLUMS, PLUM GEL MANGO COULIS 'REAL TABLE THEATRE'

€8.90

MUSHROOM

ASSIETTE OF WILD FOREST MUSHROOMS IN A WHITE WINE AND
GARLIC CREAM SAUCE. TOASTED BRIOCHE BREAD AND
GARLIC BUTTER GLAZED ASPARAGUS TIPS

€6.90

STEAK

10oz RIB EYE STEAK COOKED TO YOUR LIKING,
CREAMED CELERIAC & HORSERADISH PUREE, GIROLLE MUSHROOM,
ROASTED SHALLOTS, BRAISED CHERRY TOMATO, VEAL JUS €24.90

LAMB

OVEN ROASTED RUMP OF HERB CRUSTED LAMB,
MEDITERRANEAN VEGETABLE COUS-COUS, MINT PESTO,
ROSEMARY AND RED WINE REDUCTION €21.90

CORNFED CHICKEN

CORNFED CHICKEN SUPREME, STUFFED WITH KELLYS AWARD WINNING
BLACK PUDDING CELERY AND APPLE, HERITAGE CARROTS, MADERIA JUS
€15.90

Entrees

MONKFISH

PAN SEARED MEDALLIONS OF WILD ATLANTIC MONKFISH
SERVED WITH A KING PRAWN & BRANDY CREAM SAUCE,
DUCHESS POTATO BRAISED BABY LEEK AND FENNEL. €22.90

COD

OVEN ROASTED FILLET OF PARMESAN AND LEMON CRUSTED COD
SET ON A SPICY CHIRZO SAUSAGE AND MIXED BEAN CASSOULET
WITH A ROASTED RED PEPPER COULIS €17.90

SALMON

BAKED SALMON WHILTED SPINACH, SPINACH PUREE, ASPARAGUS,
STARANIS AND WHITE WINE CHERVIL VELOUTE CREAM €16.90

VEGETARIAN DISH OF THE EVENING

TONIGHTS SPECIAL - PLEASE ASK YOUR SERVER €16.90

TRIO OF CRÈME BRULEE

VANILLA, COFFEE AND ORANGE FLAVOURED CRÈME BRULEE,
HOMEMADE BISCOTTI

€6.50

APPLE TASTING PLATE

APPLE CRÈME BRULEE, WARM APPLE SPONGE, APPLE SORBET,
COMPRESSED APPLE CONSOMMÉ, DRIED APPLE CRUNCH SLICE,
TOFFEE APPLE, APPLE CREAM & VANILLA BEAN SAUCE

€6.50

CHOCOLATE DELICE

HOMEMADE CHOCOLATE MOUSSE GATEAU SLICE,
HOMEMADE CHOCOLATE MALT & VANILLA ICE CREAM,
CHOCOLATE CRUMB, WARM CHOCOLATE GNACHE

€6.50

Desserts

PINA COLODA TWIST

HOMEMADE UPSIDE DOWN PINEAPPLE & COCONUT CAKE, PINA COLODA
MOUSSE, HOMEMADE WHITE CHOCOLATE AND
TOASTED MACADAMIA NUT ICE CREAM

€6.50

CHEESECAKE

HOMEMADE CHEESECAKE OF THE EVENING

€6.50

TALBOT CHEESEBOARD

SELECTION OF CHEESES SERVED
WITH CRACKER BISCUITS & PLUM CHUTNEY

€8.50

SELECTION OF TEA AND COFFEE AVAILABLE

POT OF TEA	€1.80
HERBAL TEA	€2.00
AMERICANO	€2.50
ESPRESSO	€2.20
CAFÉ LATTE	€2.60
CAPPUCCINO	€2.90
IRISH COFFEE	€6.90
BAILEYS COFFEE	€6.90
FRENCH COFFEE	€6.90
CALYPSO COFFEE	€6.90