



The Enclosure at Arkle and Shoda Market Café feature a celebration of the world-class food and drinks found across the island of Ireland and Irish waters.

# The Enclosure

RESTAURANT AT ARKLE

The Enclosure at Arkle offers guests an upscale dining experience with dishes handpicked by our Executive Head Chef Bernard McGuane. Focusing on local Irish producers and celebrating seasonal ingredients.

We are committed to reducing our impact on the planet - meet the needs of the present without compromising those of the future.

All our food is from Irish suppliers and our menu is designed to celebrate seasonal ingredients. We are dedicated to supporting the local community and many of our suppliers are only a stone's throw away.

Please let your server know of any dietary requirements you may have.

A Service Charge of 10% will be added to tables of 8 or more. ALL service charge is split between our kitchen and our floor team.



Our staff receive 100% of all tips.

## À LA CARTE MENU

### STARTERS

#### TOP TIP

##### Crab Claw Pot €16

Crab claws in a shellfish bisque with clams, chilli, garlic chips toasted almonds, puffed rice and coriander (1,2,4,7,8,14) GF\*

##### Scallops €14

Pan seared scallops with Kelly's pudding, spinach, mustard sauce and apple (1,2,3,7,10,12)

##### Foie Gras Parfait €12

Duck liver parfait with poached pear, lemon, tarragon, and feuille de brick (1,3,7) GF\*

##### Chicken Gyoza €10

Spiced chicken momos with a soya, ginger and mirin dipping sauce (1,3,6,11,12)

##### Roasted Pumpkin Hummus €10

Pumpkin hummus with walnut puree, slow cooked tomatoes candied pumpkin and sunflower seeds (1,11) Ve GF\*

##### Charred Mediterranean Vegetables €10

Charred red peppers, courgette and red onion with leaves, fresh herbs, goats cheese and pinenut brittle (7,8,12) GF V

##### Slow Cooked Pork Belly €11

12 hour cooked pork belly with pickled red peppers, nduja sausage, pinenuts and watercress (6,11,12) GF

### JOSPER GRILL

*Cooked over coals creating a smoky flavour*

**Sirloin Steak €36**

McLoughlin Butchers 28 day dry-aged 9oz sirloin steak

**Delmonico Rib Eye Steak €42**

McLoughlin Butcher 28 day dry-aged 12oz rib eye

**Chateaubriand Per 100g €15**

Prize centre cut fillet, soft & tender.

**Cote De Boeuf €12 Per 100g**

Bone in ribeye marbled, rich & buttery

Surf And Turf – Add prawn €9pp

Add crab claw €12pp

All served with skin on fries, smoked butter & peppercorn sauce (7)

### MAINS

#### TOP TIP

##### Seafood Platter (Serves two) €80

Steamed clams & mussels, crab claws, prawn, lemon sole, pan fried sea bream with a herb shellfish bisque (1,2,3,4,7,14) GF\*

Available Fri - Sun

##### Rump of Lamb €28

Pan roasted lamb rump with dauphinoise potato, slow cooked tomatoes, violet mustard, peas, roast onion, pearl barley and rosemary (7,10) GF

##### Arkle Burger €20

Dry aged beef burger in a brioche bun with onion lyonnaise, smoked applewood cheddar, crispy onion ring & truffle mayo (1,3,7,12) GF\*

##### Pan Roasted Seabream €28

Pan seared Seabream with olive oil mash, mushrooms, saffron turnips and aioli (4,7,12) GF

##### Mojo Chicken Supreme €26

Charcoal chicken supreme with gratin potato chorizo croquette, pickled red pepper, tender stem and mojo sauce (7,12) GF

##### Aubergine Steak €22

Miso aubergine steak with walnut puree, hoisin, peanut butter and charred baby artichoke (5) VE

##### Lemon Sole €24

Breaded lemon sole with pont neuf, potatoes, spinach, courgette, edamame beans, chervil and mint gribiche (4,7,12) GF

### SIDES

Cajun corn ribs, black garlic €7

Truffle & parmesan skinny fries (3,7,12) €7

Mac & cheese (1,3,7) €5

Creamy mashed potato (7) €5

Tenderstem broccoli, umami sauce, parmesan (7) €5

Pickled red onion rings (1,3,12) €5

**ALLERGENS:** 1-Cereals, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs, Ve-Vegan, GF-Gluten Free, GF\*-Can be made Gluten Free