



MAINS

TOP TIP

Seafood Platter (Serves Two) €80
Steamed seabass / tempura of monkfish / pan seared scallops / *Lambay* crab claws / prawns / steamed clams / mussels / naked *Killary Fjord* oysters / herb shellfish bisque (1,2,3,4,7,14) GF*

Dunmore Dover Sole €46
Grilled black sole on the bone / beurre noisette / lemon / capers / samphire / chervil baby potatoes (4,7,12) GF

Lamb Rump €36
Hughie Fitzpatrick lamb / dauphinoise potato / roast onion / wild garlic / slow cooked tomato / crispy kale / aubergine and walnut purée / jus (7,8) GF

Basil Steamed Seabass €34
Basil steamed seabass / bok choy / crab claw / clams / lemongrass bisque / chervil (2,4,7,14) GF

Chimichurri Chicken Supreme €27
Gratin potato / chorizo croquette / pickled red pepper / tenderstem broccoli / mojo sauce (1,3,7,12) GF*

Aubergine Steak €24
Walnut purée / hoisin peanut butter / charred baby artichoke / giant couscous (1,8)

Fish and Chips €26
Monkfish tempura / pickled vegetable salad / tarragon gribiche / cured egg yolk / triple cooked chips (1,3,4,12)

BURGERS

TOP TIP

Donadea Farm Wagyu Burger €27
Charcoal roasted Wagyu burger / milk bun / sautéed onions / truffle mayonnaise / *Hegarty's* Cheddar / triple cooked beef dripping chips (1,3,7,12) GF*

Arkle Burger €23
Dry aged beef burger / brioche bun / onion ring / smoked applewood / onion lyonnaise / truffle mayonnaise / skinny fries (1,3,7,12) GF*

Arkle Vegan Burger €23
Redefine PRO burger / brioche bun / onion ring / cheese / onion lyonnaise / truffle mayonnaise / skin on fries (1,12) VE

STARTERS

TOP TIP

Sharing Shellfish Plate (Serves Two) €30
Naked *Killary Fjord* oysters / roast scallops / *Lambay* crab claws / clams / mussels / samphire / lemon / shellfish bisque / chervil (1,2,4,7,14)

Iberico Ham to Share (Serves Two) €28
Cured acorn-fed pork / fresh horseradish / red eye mayonnaise / Parmesan crostini sticks (1,3,7)

Confit Duck Gyoza €13
Foie gras mousse / black garlic / sweet white miso (1,3,6,11,12)

Pan Seared Scallops €16
Kelly's white pudding / hazelnut butter / watercress (1,7,8,14) GF*

Lambay Crab Claws and Prawns €18
Shellfish bisque / toasted almond / chervil / puffed rice / samphire / chili (1,2,4,7,8) GF*

Pork Belly Lettuce Taco €12
Red miso / butter head lettuce / picadillo / pickled radish / crispy shallots (1,3,6,11,12) GF*

Burrata €15
Ratatouille / basil / black pepper / Peridot Arbequina EVOO / crisp pâté de brick (1,7) V GF*

Roasted Pumpkin Hummus €11
Chive oil / candied sunflower seeds / sourdough croûte (1,11) VE GF*

JOSPER GRILL COOKED OVER COALS CREATING A SMOKY FLAVOUR & TOPPED WITH WILD GARLIC BUTTER & DASH OF JUS

CHOICE OF ONE SIDE AND ONE SAUCE

9 oz Sirloin Steak / *McLoughlin Butchers* 28-day dry-aged (7) €38
12 oz Delmonico Rib Eye Steak / *McLoughlin Butchers* 28-day dry-aged (7) €44
Chateaubriand / Prize centre cut fillet, soft & tender (7) per 100g €15
Surf And Turf (2,7) Add Prawns €9 pp
Add *Lambay* Crab Claws €12 pp

SAUCES €2

3-Peppercorn (7)
Chimichurri
Café de Paris hollandaise (3,7)
Truffle jus

SIDES

Triple cooked chunky chips €7
Truffle & Parmesan skinny fries (7,12) €7
Creamy mashed potato (7) €6
Truffle mac & cheese (1,3,7,12) €7
Pickled red onion rings (1,3,12) €6

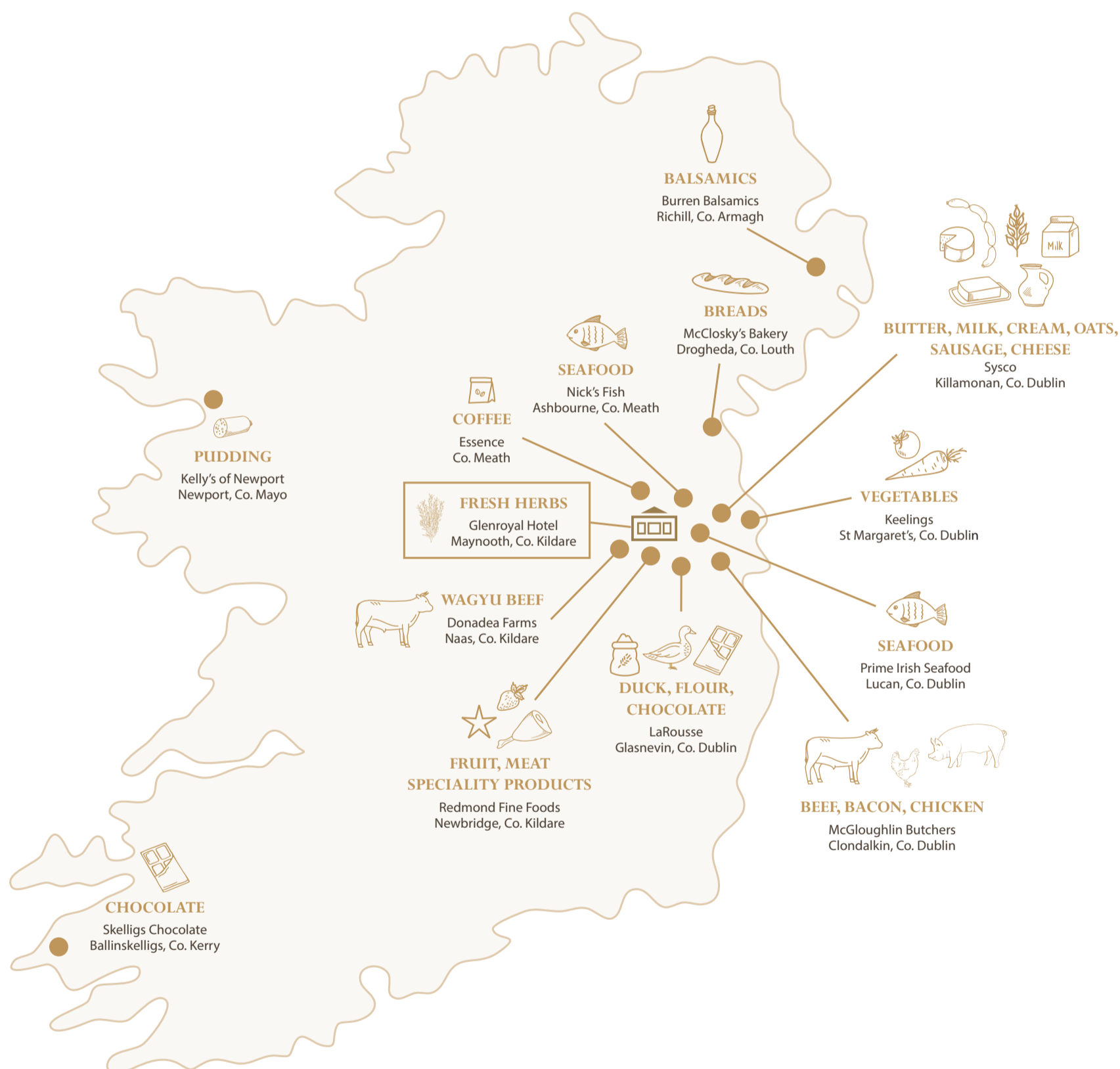
Blackened cauliflower / hazelnut / Parmesan (7,8) €7
Tenderstem broccoli / curly kale / burrata / lemon gremolata / toasted nuts (7,8) €8
Creamed baby spinach / nutmeg / shallot confit (7) €7



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.

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.

Our beef is 100% Irish origin.



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.



**WINNER OF THE 2024 GOOD FOOD IRELAND
FOOD LOVERS CHOICE AWARD (IRELAND'S ANCIENT EAST)**

Good Food Ireland is the only all island standard that recognises commitment to sustainability and the support of Irish farmers, food producers and fishermen.

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.