



STARTERS

TOP TIP	
<b>Sharing Shellfish Plate</b> <small>(Serves Two)</small>	€30
Roast scallops / <i>Lambay</i> crab claws / mussels / lobster arancini / samphire / lemon / shellfish bisque / chervil <small>(1,2,4,7,14)</small>	
Add x2 naked <i>Killary Fjord</i> oysters	€5
Add truffle	€6 pp

<b>Guinness Cured Salmon</b>	€15
Avocado / beetroot / dill / lemon / crème fraîche <small>(1,4,7) GF*</small>	
<b>Lambay Crab Claws &amp; Prawns</b>	€19
Shellfish bisque / toasted almond / chervil / puffed rice / samphire / chili <small>(1,2,4,7,8) GF*</small>	
<b>Confit Duck Gyoza</b>	€14
Foie gras mousse / black garlic / sweet white miso / orange purée <small>(1,3,6,11,12)</small>	
<b>Seared Smoked Scallops</b>	€16
<i>Kelly's of Newport</i> white pudding / celeriac puree / cep mushroom mousse / Alsace bacon / shaved fresh truffle <small>(1,3,7,9,12) GF*</small>	
<b>Slow Cooked Pork Belly</b>	€13
Smoked soya glaze / kimchi seeds / toasted brown rice / peanuts / scallions / redeye mayonnaise / chili <small>(1,3,5,11,12) GF*</small>	
<b>Burrata</b>	€15
Baby artichoke / baba ghanoush / candied yuzu peel / walnuts / charred sourdough <small>(1,7,8) V GF*</small>	
<b>Roasted Pumpkin Hummus</b>	€12
Chive oil / candied sunflower seeds / sourdough croûte <small>(1,11) VE GF*</small>	

JOSPER GRILL

COOKED OVER COALS CREATING A SMOKY FLAVOUR

CHOICE OF ONE SIDE AND ONE SAUCE	
<b>9 oz Sirloin Steak</b> / <i>McLoughlin Butchers</i> 28-day dry-aged <small>(7)</small>	€39
<b>12 oz Delmonico Rib Eye Steak</b> / <i>McLoughlin Butchers</i> 28-day dry-aged <small>(7)</small>	€45
<b>Chateaubriand</b> / prize centre cut fillet, soft & tender <small>(7)</small>	per 100g €15
<b>Add Ons</b>	
	Add truffle €6 pp
	Add <i>Dublin Bay</i> prawns <small>(2,7)</small> Market Price
	Add <i>Lambay</i> crab claws <small>(2,7)</small> €12 pp

SIDES

<b>Triple-cooked chunky chips</b>	€7
<b>Truffle &amp; Parmesan skinny fries</b> <small>(7,12)</small>	€7
<b>Creamy mashed potato</b> <small>(7)</small>	€6
<b>Truffle mac &amp; cheese</b> <small>(1,3,7,12)</small>	€7

MAINS

TOP TIP	
<b>Seafood Platter</b> <small>(Serves Two)</small>	€80
Baked halibut / tempura monkfish / pan-seared scallops / <i>Lambay</i> crab claws / naked <i>Killary Fjord</i> oysters / prawns / steamed clams / mussels / lobster arancini / herb shellfish bisque <small>(1,2,3,4,7,14) GF*</small>	
Add native lobster	Market Price
Add truffle	€6 pp

<b>Roasted Halibut</b>	€38
Wild mushroom / saffron turnip / walnut emulsion / sunflower seed purée / crisp curly kale / tarragon <small>(3,4,7,8) GF</small>	
<b>Dunmore Dover Sole</b>	€48
Grilled black sole on the bone / beurre noisette / lemon / capers / samphire / chervil baby potatoes <small>(4,7,12) GF</small>	
<b>Skeaganore Duck Breast</b>	€37
Celeriac puree / butternut squash / savoy cabbage / cherry / roast onion / citrus glaze / chicken jus <small>(3,7,9) GF</small>	
<b>Chicken Supreme</b>	€28
Gratin potato / roast shallot / baby leek / cep mushroom beignet / Alsace bacon / truffle sauce <small>(1,3,7,12) GF*</small>	
<b>Aubergine Steak</b>	€25
Walnut purée / hoisin peanut butter / red miso / charred baby artichoke / giant couscous <small>(1,8) VE</small>	
<b>Fish &amp; Chips</b>	€28
Tempura monkfish / pickled vegetable salad / tarragon gribiche / cured egg yolk / triple-cooked chips <small>(1,3,4,12)</small>	

BURGERS

TOPTIP	
<b>Donadea Farm Wagyu Burger</b>	€27
Charcoal-roasted Wagyu burger / milk bun / sautéed onions / crispy shallots / truffle mayonnaise / <i>Hegarty's</i> Cheddar / triple-cooked beef dripping chips <small>(1,3,7,12) GF*</small>	

<b>Arkle Burger</b>	€25
<i>McLoughlin Butchers</i> dry-aged beef burger / brioche bun / crispy shallots / crispy potato sticks / smoked applewood / onion lyonnaise / truffle mayonnaise / skinny fries <small>(1,3,7,12) GF*</small>	
<b>Arkle Vegan Burger</b>	€23
<i>Redefine PRO</i> burger / brioche bun / crispy shallots / crispy potato sticks / cheese / onion lyonnaise / truffle mayonnaise / skin-on fries <small>(1,12) VE</small>	

SAUCES €2
<b>3-Peppercorn</b> <small>(7)</small>
<b>Bearnaise</b> <small>(3,7)</small>
<b>Café de Paris butter</b> <small>(7)</small>
<b>Truffle sauce</b> <small>(3,7)</small>



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.