



STARTERS

TOP TIP

**Sharing Shellfish Plate** (Serves Two)

Roast scallops / *Lambay* crab claws / mussels / lobster arancini / samphire / lemon / shellfish bisque / chervil (1,2,4,7,14)

Add x2 naked *Killary Fjord* oysters

Add Summer truffle

€30

€5

€6 pp

|   |     |
|---|-----|
| <b>Confit Duck Gyoza</b>  | €13 |
| Foie gras mousse / onion lyonnaise / black garlic / sweet white miso / herb salad <small>(1,3,6,11,12)</small>                                    |     |
| <b>Seared Smoked Scallops</b>   | €16 |
| <i>Kelly's of Newport</i> white pudding / fresh pea velouté / hazelnut butter / Lardo Alto Del Po <small>(1,7,8,14)</small> GF*                   |     |
| <b>Lambay Crab Claws &amp; Prawns</b>   | €18 |
| Shellfish bisque / toasted almond / chervil / puffed rice / samphire / chili <small>(1,2,4,7,8)</small> GF*                                       |     |
| <b>Slow Cooked Pork Belly</b>   | €12 |
| Spicy red miso / Japanese tare / butter head lettuce / picadillo / pickled radish / chicharrón / crispy shallots <small>(1,3,6,11,12)</small> GF* |     |
| <b>Burrata</b>  | €15 |
| Heritage tomato / basil / roast peach / pickled shallot / lemon tarragon dressing / peridot arbequina <small>(1,7)</small> V GF                   |     |
| <b>Roasted Pumpkin Hummus</b>   | €11 |
| Chive oil / candied sunflower seeds / sourdough croûte <small>(1,11)</small> VE GF*   |     |

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>            |   | €38                 |
| <b>12 oz Delmonico Rib Eye Steak</b> / <i>McLoughlin Butchers</i> 28-day dry-aged <small>(7)</small> |   | €44                 |
| <b>Chateaubriand</b> / prize centre cut fillet, soft & tender <small>(7)</small>                     |   | per 100g €15        |
| <b>Add Ons</b>   | Add Summer truffle                                | €6 pp               |
|  | Add <i>Dublin Bay</i> prawns <small>(2,7)</small> | <b>Market Price</b> |
|  | 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

**Seafood Platter** (Serves Two)

Steamed John Dory / tempura sea bream / pan-seared scallops / *Lambay* crab claws / naked *Killary Fjord* oysters / prawns / steamed clams / mussels / lobster arancini / herb shellfish bisque (1,2,3,4,7,14) GF\*

Add native lobster

Add Summer truffle

€80

**Market Price**

€6 pp

|  |     |
|--|-----|
| <b>Dunmore Dover Sole</b>  | €46 |
| Grilled black sole on the bone / beurre noisette / lemon / capers / samphire / chervil baby potatoes <small>(4,7,12)</small> GF                    |     |
| <b>Skeaghanore Duck Breast</b>   | €36 |
| Dauphinoise potato / roast onion / baby carrots / orange puree / tarragon / pickled kumquats / broad beans / rosemary jus <small>(7,12)</small> GF |     |
| <b>Steamed John Dory</b>   | €34 |
| Fresh peas / edamame beans / asparagus / shiitake mushrooms / smoked bacon / chervil sauce / summer truffle <small>(6,7)</small>                   |     |
| <b>Chimichurri Chicken Supreme</b>   | €27 |
| Gratin potato / chorizo croquette / pickled red pepper / tenderstem broccoli / Parmesan / mojo sauce <small>(1,3,7,12)</small> GF*                 |     |
| <b>Aubergine Steak</b>   | €24 |
| Walnut purée / hoisin peanut butter / red miso / charred baby artichoke / giant couscous <small>(1,8)</small> VE                                   |     |
| <b>Fish &amp; Chips</b>  | €26 |
| Tempura sea bream / pickled vegetable salad / tarragon gribiche / cured egg yolk / triple-cooked chips <small>(1,3,4,12)</small>                   |     |

BURGERS

TOPTIP

**Donadea Farm Wagyu Burger**

Charcoal-roasted Wagyu burger / milk bun / sautéed onions / crispy shallots / truffle mayonnaise / *Hegarty's* Cheddar / triple-cooked beef dripping chips (1,3,7,12) GF\*

€27

|   |     |
|---|-----|
| <b>Arkle Burger</b>   | €23 |
| <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)</small> GF* |     |
| <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)</small> VE                                    |     |

SAUCES €2

**3-Peppercorn** (7)

**Chimichurri**

**Café de Paris hollandaise** (3,7)

**Truffle jus**



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.