



STARTERS

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

Guinness Cured Smoked Salmon	€15
Avocado / beetroot / dill / lemon / crème fraîche <small>(1,4,7)</small> GF*	
Lambay Crab Claws & Prawns	€19
Shellfish bisque / toasted almond / chervil / puffed rice / samphire / chili <small>(1,2,4,7,8)</small> GF*	
Burrata	€16
Baby artichoke / baba ghanoush / candied yuzu peel / walnuts / charred sourdough <small>(1,7,8)</small> V GF*	
Hugh Maguire smoked black pudding	€15
Apple and vanilla puree / Pommery mustard butter sauce / watercress <small>(1,3,7,10)</small>	
Foie Gras Parfait	€15
Duck liver parfait / poached pear / lemon / tarragon / feuille de brick <small>(1,3,7)</small> GF*	

JOSPER GRILL

MCLOUGHLIN BUTCHERS 28-DAY DRY-AGED, COOKED OVER COALS CREATING A SMOKY FLAVOUR

CHOICE OF ONE SIDE AND ONE SAUCE	
9 oz Sirloin Steak / garlic butter / onion ring / truffle jus <small>(1,7)</small>	€39
12 oz Delmonico Rib Eye Steak / garlic butter / onion ring / truffle jus <small>(1,7)</small>	€45
Chateaubriand / garlic butter / truffle jus <small>(1,7)</small>	per 100g €15
Add Ons	
Add shaved truffle	€6 pp
Add prawns <small>(2,7)</small>	€9 pp
Add Lambay crab claws <small>(2,7)</small>	€12 pp

SIDES

Triple-Cooked Chunky Chips	€7
Truffle & Parmesan Skinny Fries <small>(7,12)</small>	€7
Creamy Mashed Potato <small>(7)</small>	€6
Spiced Honey Roast Carrots & Parsnips <small>(7)</small>	€7

MAINS

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

Roasted Halibut	€39
Wild mushroom / saffron turnip / walnut emulsion / sunflower seed purée / crisp curly kale / tarragon <small>(3,4,7,8)</small> GF	
Dunmore Dover Sole	€48
Grilled black sole on the bone / beurre noisette / lemon / capers / samphire / chervil baby potatoes <small>(4,7,12)</small> GF	
Skeaganore Duck Breast	€37
Celeriac purée / butternut squash / savoy cabbage / cherry / roast onion / citrus glaze / chicken jus <small>(3,7,9)</small> GF	
Chicken Supreme	€28
Gratin potato / roast shallot / baby leek / cep mushroom beignet / Alsace bacon / truffle sauce <small>(1,3,7,12)</small> GF*	
Aubergine Steak	€28
Walnut purée / hoisin peanut butter / red miso / charred baby artichoke / giant couscous <small>(1,5,8)</small> VE	

BURGERS

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

Arkle Vegan Burger	€23
Redefine PRO 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 <small>(7)</small>
Béarnaise <small>(3,7)</small>
Café de Paris butter <small>(7)</small>
Truffle sauce <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.