



## STARTERS

<b>Scallops</b>	€19	<b>Slow-Cooked Pork Belly</b>	€15
Smoked scallops / apple & ginger puree / fennel confit / Oscietra Royal caviar (3,7,8,14) GF		Soya mirin sake glazed belly / lime zest / pickled kohlrabi / Umi sesame seeds / chicharrón / shiso leaf (6,11,12) GF	
<b>Pan-Roasted Foie Gras</b>	€18	<b>Vegetable Carpaccio</b>	€13
Roast foie gras / cherry blossom vinegar / apple / onion lyonnaise / quail egg / toasted brown rice (3,7,12) GF		Pickled beet root / saffron turnip / baby carrots / shaved fennel / rose radish / tarragon / candied sunflower seed / pistachio / fresh carrot juice dressing (8,12) GF VE	
<b>Bluefin Tuna Tataki</b>	€16	<b>Crab Claws</b>	€18
Seared tuna / shallot confit / compressed cucumber / roast red pepper / avocado purée / kimchi sesame seeds (4,11,12) GF		Lambay crab claws / shellfish bisque / chervil / puffed rice / toasted almonds (1,2,7,8) GF*	
<b>Burrata</b>	€15		
Fresh burrata / shaved fresh truffle / smoked olive oil / chives / charred sourdough (1,7,12) GF*			

## MAINS

### TOP TIP

<b>Seafood Platter</b> (Serves Two)	€85
Baked turbot / tempura monkfish / pan-seared scallops / Lambay crab claws / naked Killary Fjord oysters / cockles / prawns / steamed clams / mussels / lobster arancini / herb shellfish bisque (1,2,3,4,7,14) GF*	
Add native lobster	€20

<b>Dunmore Dover Sole</b>	€48	<b>Chicken Supreme</b>	€28
Grilled black sole on the bone / beurre noisette / lemon / capers / samphire / chervil baby potatoes (4,7,12) GF		Charred chicken breast / mash potato / morrel mushroom / leek purée / roast onion / black kale / chicken truffle velouté (7,12) GF	
<b>Turbot on the Bone</b>	€42	<b>Wild Mushroom Open Ravioli</b>	€28
Grilled turbot / olive oil mash / roast cauliflower / shellfish bisque / Oscietra Royal caviar / chervil (1,2,4,7) GF		Garryhinch Wood wild mushrooms / cep dressing / Parmesan cream / lemon gremolata / tarragon / picked shimeji / parsley (1,3,7,12) V	
<b>Saddle of Lamb</b>	€39	<b>Fish &amp; Chips</b>	€28
McLoughlin Butchers saddle of lamb / charcoal-baked kohlrabi / onion purée / savoy cabbage / colcannon croquette / rosemary sauce (1,3,7,12) GF*		Monkfish tempura / pickled vegetable salad / radish / crispy capers / tarragon / saffron aioli / homecut fries (1,3,4,7,12)	
		<b>Donadea Farm Wagyu Burger</b>	€27
		Charcoal-roasted Wagyu burger / milk bun / sautéed onions / crispy shallots / truffle mayonnaise / Hegarty's Cheddar / homemade beef dripping fries (1,3,7,12) GF*	

## JOSPER GRILL

*Cooked over coals for a smoky flavour served with peppercorn sauce, truffle jus and choice of one side.*

<b>9 oz Sirloin Steak</b>	€39	<b>Tomahawk Bone-In Rib Eye</b>	€60 pp
McLoughlin Butchers 28-day dry-aged (7)		McLoughlin Butchers 28-day dry-aged, thick cut (7)	
<b>12 oz Delmonico Rib Eye Steak</b>	€45	<b>Chateaubriand</b>	per 100g €15
McLoughlin Butchers 28-day dry-aged (7)		Prize centre-cut fillet, soft & tender (7)	
		<b>Add Ons</b>	
		Add large prawns (2,7)	€9 pp
		Add Lambay crab claws (2,7)	€12 pp

## SIDES

<b>Arkle Corn Ribs</b>	€6	<b>Charcoal-Roasted Tenderstem</b>	€8
Spicy red miso corn ribs / black garlic mayonnaise / toasted brown rice / chervil (3,12) GF V		Tenderstem broccoli / umami sauce / burrata / toasted almonds (3,6,7,8,12)	
<b>Beef Dripping Fries</b>	€7	<b>Colcannon Croquettes</b>	€7
Homecut fries / garlic aioli / parsley (3) GF		Scallion mousse / smoked bacon / crispy curly kale / chive oil (1,3,7)	
<b>Truffle Fries</b>	€7	<b>Wild Mushroom</b>	€7
Homecut fries / truffle mayonnaise / Parmesan / chives (3,7) GF		Garryhinch Wood mushrooms / pasta sheet / cep dressing / Parmesan cream / lemon gremolata / tarragon / picked shimeji / parsley (1,3,7,12)	



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.