

SET MENU



STARTERS

Korean BBQ Wings

Korean BBQ soya-glazed wings / toasted sesame seeds / pickled ginger / coriander (1,3,11,12)

Crab Scone (€5 supplement)

Freshly baked scone / picked crab claw meat / radish / sancho pepper / lemon (1,2,3,7,10)

Bluefin Tuna Tataki

Seared tuna / shallot confit / compressed cucumber / roast red pepper / avocado purée / kimchi sesame seeds (4,11,12) GF

Slow-Cooked Pork Belly

Soya mirin sake glazed belly / lime zest / pickled kohlrabi / Umi sesame seeds / chicharrón / shiso leaf (6,11,12) GF

Vegetable Carpaccio

Pickled beet root / saffron turnip / baby carrots / shaved fennel / rose radish / tarragon / candied sunflower seed / pistachio / fresh carrot juice dressing (8,12) GF

MAINS

Chicken Supreme

Charred chicken breast / mash potato / morrel mushroom / leek purée / roast onion / black kale / chicken truffle velouté (7,12)

Wild Mushroom Open Ravioli

Wild mushrooms / cep dressing / Parmesan cream / lemon gremolata / tarragon / picked shimeji / parsley (1,3,7,12) V

Fish & Chips

Monkfish tempura / pickled vegetable salad / radish / crispy capers / tarragon / saffron aioli / skinny chips (3,4,7)

Donadea Farm Wagyu Burger

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

Turbot on the Bone (€8 supplement)

Grilled turbot / olive oil mash / roast cauliflower / shellfish bisque / Oscietra Royal caviar / chervil (1,4,7) GF

9 oz Sirloin Steak (€8 supplement)

McLoughlin Butchers 28-day dry-aged sirloin steak / peppercorn sauce / truffle jus / choice of one side (7)

SIDES *Add something extra to your dish*

Beef Dripping Chips

€7

Homemade chips / garlic aioli / parsley (3,7,12)

Arkle Corn Ribs

€6

Spicy red miso corn ribs / black garlic mayo / toasted brown rice / chervil (3,7,12)

Wild Mushroom

€7

Wild mushrooms / pasta sheet / cep dressing / Parmesan cream / lemon gremolata / tarragon / picked shimeji / parsley (1,3,7,12)

Truffle Fries

€7

Skinny fries / truffle mayonnaise / Parmesan / chives (3,7)

Charcoal-Roasted Tenderstem

€8

Tenderstem broccoli / umami sauce / burrata / toasted almonds (3,6,7,12)

Colcannon Croquettes

€7

Scallion mousse / smoked bacon / crispy curly kale / chive oil (1,3,7)

DESSERT

Passion Fruit Pannacotta

Citrus pannacotta / passion fruit jelly / passion fruit sorbet / white chocolate & coconut crumble (1,3,6,7,8)

Sticky Toffee Madeleines

Clotted cream / Diplomático rum caramel sauce (1,3,7,8)

Baileys Salted Caramel Espresso Martini (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.

ALLERGENS: 1-Cereals, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs, V-Vegetarian, VE-Vegan, VE*-Can be made Vegan, GF-Gluten Free, GF*-Can be made Gluten Free