



A LA CARTE MENU

SNACKS

- Joe's Farm Vegetable Crisps** €5
Carrot / parsnip / beetroot / Achill Island sea salt
- Clarenbridge Oysters (2)** €5
Cherry blossom mignonette (12,14)
- Irish Charcuterie** €15
Gubbeen chorizo / Gubbeen smokehouse salami / Boyne Valley Blue / Ballylisk Triple Rose Brie / Mossfield Organic Mature / gentleman's chutney (1,7,12)

COCKTAILS

- Oileán** €13
Drumshanbo gunpowder gin / elderflower syrup / lime juice / mint
- Gairdín** €13
Dingle gin / blackcurrant syrup / lemon juice / Poachers tonic / thyme
- Uisce Beatha** €13
Jameson whiskey / Beara bitter / homemade bitters / burnt rosemary

STARTERS

- Lambay Island Crab Claws** €19
Kimchi sesame spiced shellfish bisque / chervil / organic sourdough (1,2,4,7,14)
- Burrata** €16
Shaved fresh truffle / smoked olive oil / charred organic sourdough (1,7,12) GF* V
- Skeaganore Duck Leg Gyoza** €14
Black garlic mayo / sweet miso (1,3,6,7,11,12)
- Roast Local Onion Hummus** €13
Crispy shallots / chives / charred rye brown loaf (1,11) GF* VE
- Dublin Bay Scallops** €18
Green apple / confit fennel / gingernut (7,12,14) GF

SIDES

- Triple cooked chips / truffle / Parmesan (3,7,12) GF €6
- Mash potato (7) GF €6
- Charred tenderstem / umami / burrata (7) GF €9
- Corn ribs / spicy red miso / black garlic (3,12) GF €7
- Seasonal cabbage / apple purée / truffle (7,12) GF €7

MAINS

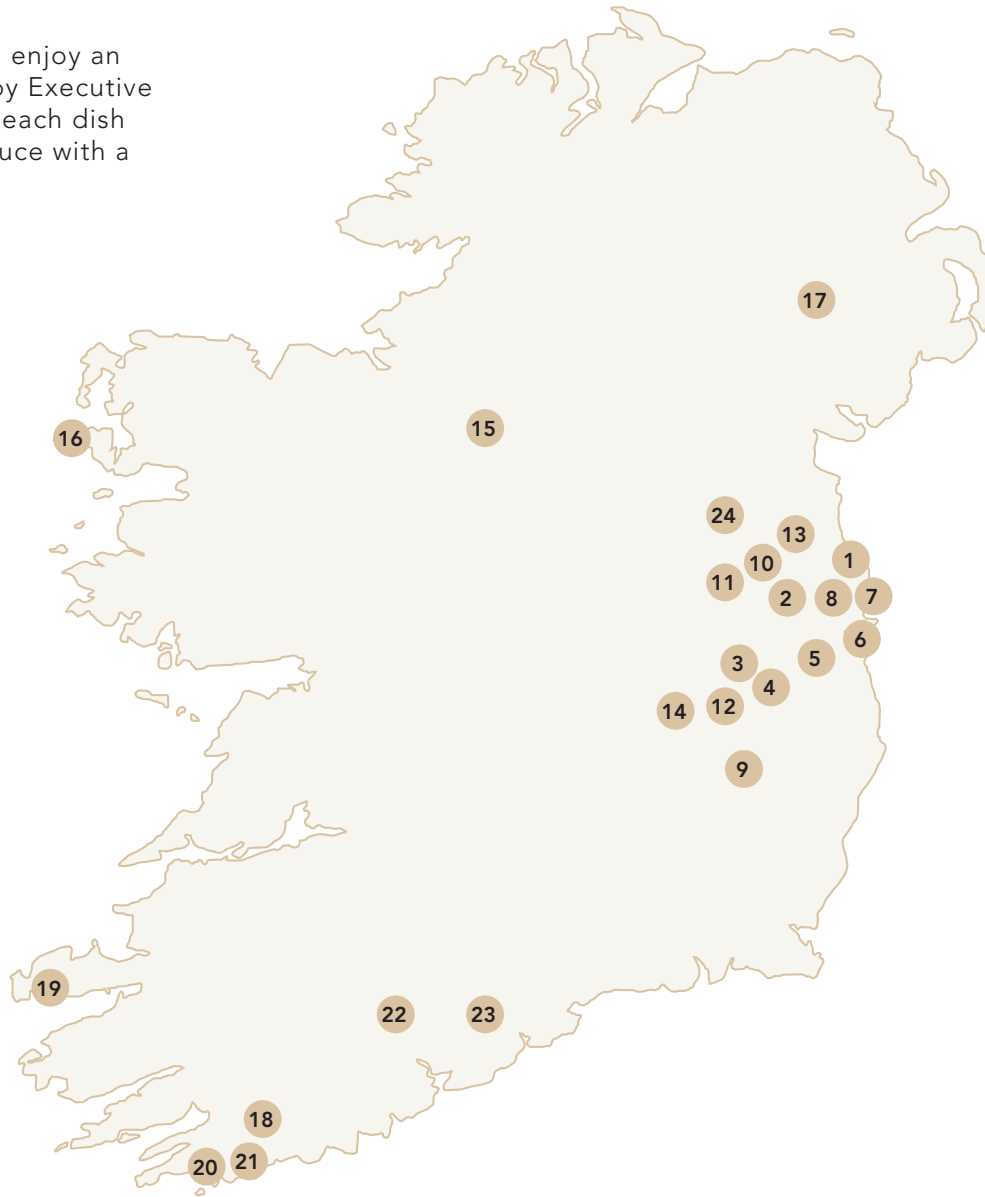
- Pat McLaughlin Sirloin on the Bone** €35
9-oz Castledermot beef / three peppercorn sauce (7,12) GF
*Wine Pairing: Château Haut-Batailley Verso, Bordeaux (€23 glass)
- Baked John Dory** €34
Shellfish bisque / clams / mussels / chervil (2,4,7,14) GF
- Dunmore Dover Sole** €42
Glenilen beurre noisette / capers / samphire / lemon (4,7,8,12) GF
*Wine Pairing: Pietrabilanca Chardonnay, Puglia (€16 glass)
- Ballyhaunis Chicken Supreme** €22
Leek purée / Garryhinch mushrooms / truffle sauce (7,12) GF
- Mushroom Open Ravioli** €28
Garryhinch exotic mushrooms / Parmesan / parsley gremolata (1,3,7,12) V
- Hugh Maguire Beef Burger** €26
Milk bun / truffle mayo / Hegarty's cheddar / sautéed onions / crispy shallots / chives / triple cooked chips (1,3,7,12) GF*

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

A service charge of 10% will be added to tables of 8 or more. Our staff receive 100% of all tips. Our beef is 100% Irish origin.

FOOD PROVENANCE

At The Enclosure at Arkle, guests can enjoy an elevated dining experience curated by Executive Head Chef Bernard McGuane, where each dish showcases the very best of Irish produce with a focus on seasonality and quality.



— SEA —

7. Prime Irish Seafood, Dublin Bay

— BAKERY —

1. Nature de Pain, Dublin
6. Tartine Organic Bakery, Baldoyle, Dublin

— LAND —

3. Donadea Organic Veg, Cooltrim, Kildare
12. Garryhinch Mushrooms, Offaly
16. Achill Island Sea Salt, Bunacurry, Mayo

— FARM —

2. Ryan Farm, Kilcloon, Meath
5. McLoughlin Butchers, Clondalkin, Dublin
8. Iona Farm, Oldtown, Dublin
9. Hugh Fitzpatrick, Castledermot, Kildare
10. McCormack Farms, Dunsany, Meath
11. Foxbrook Eggs, Longwood, Meath
21. Skeaghanore Farm, Ballydehob, Cork
23. Joe's Farm, Killeagh, Cork
24. Smokin' Butcher, Navan, Kildare

— CREAMERY —

13. Boyne Valley Farmhouse, Meath
14. Mossfield Organic Farm, Birr, Offaly
17. Ballylisk, Armagh
18. Glenilen Farms, Cork
20. Gubbeen, Schull, Cork
22. Hegarty's Cheese, Whitechurch, Cork

— BOTANICAL —

4. Beara Bitters, Naas, Kildare
15. Shed Distillery, Drumshanbo, Leitrim
19. Dingle Gin, Kerry



DINING AWARDS

2025 - Gold Medal Hotel Awards, *Irish Chef of the Year (Silver Accolade)*

2024 - Good Food Ireland, *Food Lovers Choice Award (Ireland's Ancient East)*

