



A LA CARTE MENU

Staff Favourites

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	

WINES

Luis Canas Rioja Reserva	17 / 68
Rioja Alavesa, Spain, 2019	
Zenato Ripassa della Valpolicella	16 / 64
Veneto, Italy, 2022	
Pietrabianca Chardonnay	14 / 56
Puglia, Italy, 2024	
Contacto Alvarinho	13 / 52
Moncao e Melgaco, Portugal, 202	

SNACKS

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

STARTERS

Lambay Island Crab Claws	18
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	12
Black garlic mayo / sesame / 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
Garden peas / shallot / smoked bacon / mint (7,14) GF	
Triple Cooked Chips	6
Truffle / Parmesan (3,7,12) GF	
Mash Potato	6
(7) GF	
Charred Tenderstem	8
Umami / burrata / lemon gremolata (1,7) GF*	

Specials

Daily food and drink specials are available on our blackboard

MAINS

Pat McLaughlin Sirloin on the Bone	35
9-oz Castledermot beef / three peppercorn sauce (7,12) GF	
Baked John Dory	34
Shellfish bisque / clams / mussels / chervil (2,4,7,14) GF	
Dunmore Dover Sole	41
Glenilen beurre noisette / capers / samphire / lemon (4,7,8,12) GF	
Ballyhaunis Chicken Supreme	22
Pea purée / Garyhinch mushrooms / alsace bacon / truffle sauce (7,12) GF	
Truffle Pappardelle Pasta	28
Truffle cream / shaved mushroom truffle / asparagus / comte cheese (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*	

SIDES

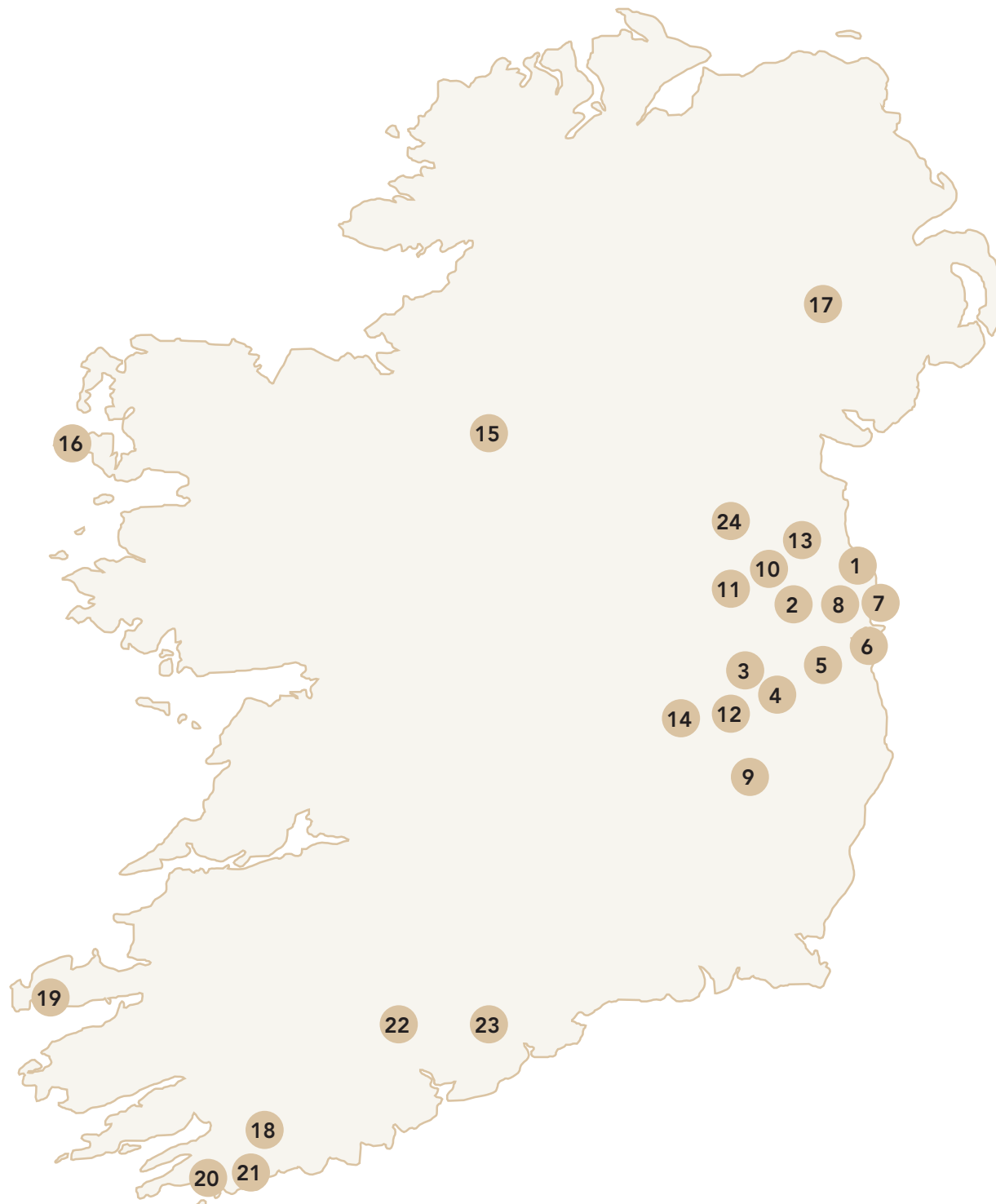
Corn Ribs	7
sesame / spicy red miso / black garlic (3,11,12) GF	
Arkle Salad	7
Rose radish / pickled enoki / sunflower seeds / almonds / pistachios / herb salad / sweet lemon dressing (8,12)	

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)

