



À LA CARTE MENU

Summer Favourites

SPRITZ

Aperol Spritz Prosecco / Aperol / soda / orange	12
Hugo Spritz Prosecco / elderflower liqueur / soda / mint / lime	12
Limoncello Spritz Prosecco / Limoncello / soda / lemon	12

COCKTAILS

Classic Marg Tequila / Cointreau / lime / sugar / salt	13
Spicy Paloma Blanco tequila / grapefruit / lime / jalapeño / soda / Tajín	13
Blueberry Mojito Rum / mint / soda / sugar / blueberries	13

SNACKS

Corn Ribs Spicy red miso butter / toasted brown rice / black garlic / chervil (1,3,11,13)	7
Slow-Cooked Pork Belly Crispy pork pieces / tare / mirin / lime/ kimchi sesame seeds (6,11,12) GF	10
Jacob's Ladder Croquettes (2) Braised short rib of beef / cep mushroom / shitake soya / pickled enoki (1,3,6,7,12)	10

STARTERS

Lambay Island Crab Claws Kimchi sesame spiced shellfish bisque / chervil / sourdough (1,2,4,7,14)	18
Burrata Shaved fresh truffle / smoked olive oil / charred organic sourdough (1,7,12) GF* V	16
Skeaganore Duck Leg Gyoza Black garlic mayo / sesame / sweet miso (1,3,6,7,11,12)	12
Roast Local Onion Hummus Crispy shallots / chives / charred rye brown loaf (1,11) GF* VE	13
Smoked Scallops Cauliflower / toasted hazelnuts / beurre noisette / caper / apple (7,8,14)	18

SIDES

Triple Cooked Chips Truffle mayo / aged Parmesan (3,7,12) GF	6
Charred Tenderstem Umami / burrata cheese / lemon gremolata (1,7) GF*	8

Specials

Daily food and drink specials are available on our blackboard

MAINS

Pat McLaughlin Sirloin on the Bone 9-oz charcoal-roasted Castledermot beef / three peppercorn sauce (7,12) GF	35
Classic Fish & Chips Fillet of cod / tartar sauce / lemon / mushy peas (1,3,4,12)	27
Dunmore Dover Sole Glenilen beurre noisette / capers / samphire / lemon (4,7,8,12) GF	41
Ballyhaunis Chicken Supreme New season carrots / Garryhinch mushrooms / roast onion / rosemary jus (7,12) GF	22
Truffle Pappardelle Pasta Truffle cream / shaved summer truffle / asparagus / comte cheese (1,3,7,12) V	28
Hugh Maguire Beef Burger Milk bun / onion Lyonnaise / truffle mayo / Hegarty's cheddar / crispy onion ring / butter head lettuce / triple cooked chips (1,3,7,12) GF*	26

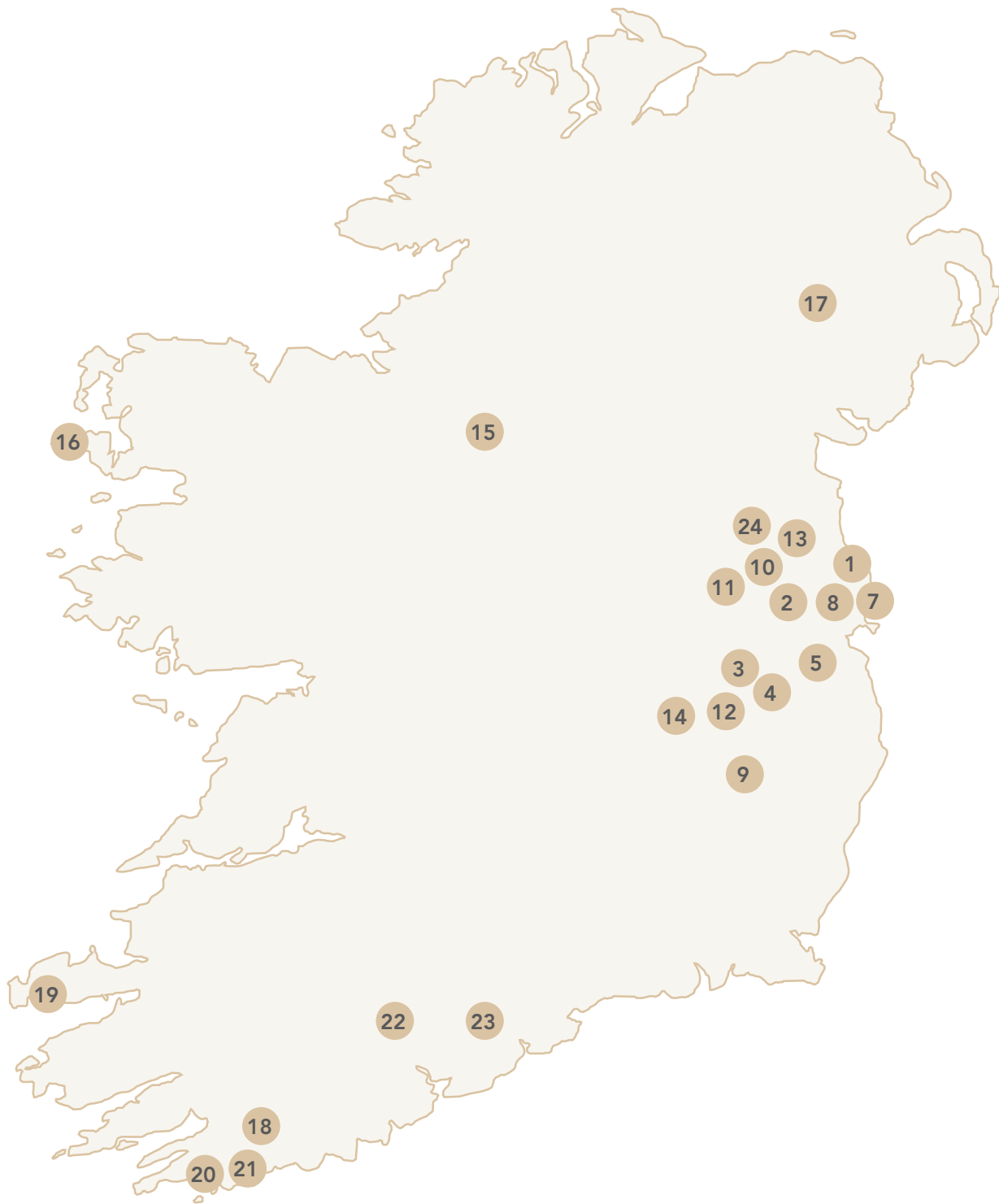
Mash Potato (7) GF	6
Arkle Salad Rose radish / pickled enoki / sunflower seeds / almonds / pistachios / herb salad / sweet lemon dressing (8,12)	7

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

— 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, Ashbourne, Meath

— 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)*

