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The Idle Wall Restaurant Menu 2017

Idle Wall

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THE IDLE WALL

A list of menu items depending on season and availability

SHELLFISH

Rope Mussels from Killary Fjord, Cider, Shallots, Smoked Bacon
Shore Mussels from Kilmeena, Clew Bay, White Wine, Fennel, Cream
½ doz./1 doz. Native Oysters from Clew Bay (available until the end of April only), Tabasco, Lemon
½ doz./1 doz. Giga Oysters (Triploids), Clew Bay, Tabasco, Lemon
Cluaisins, Lemon, Butter (when in season)

SOUPS

Clew Bay Clams in a Chowder with Gubeen Chorizo, Potato, Carrots, Fish Stock, Cream
Chicken Broth, Carrots, Celery, Pearl Barley, Pulled Chicken
Beef Bone Consomme, Oysters, Shallots
Smoked Cauliflower Soup, Mushroom, Cashel White Cheese

STARTERS

Potted Clare Island Crab, Lemon, Watercress
Deep Fried Crispy Duck Egg, Pickled Red Onion, Crumbled Black Pudding, Leaves
Salt Roast Golden Beets, Gabhair Arainn, Wood Sorrell, Verjuice
Peat Smoked & Long Roasted Onions upside-down in a Tart, Wild Garlic, Vinegar, Leaves
Smoked Mackerel, Horseradish & Buttermilk, Fennel, Gooseberry, Butterhead

MAIN COURSES

Ox Tail Slow Cooked in Bone Broth, Carrots, Celery, Curley Parsley, Pearl Barley
Deep Fried Cod Cheeks, Chips, Tartar, Pea Mash
Pan Fried Calves Liver, Onion Rings, Gravy, Potato
Steamed Potato Dumplings, Nettle Butter, Wild Garlic, Hazelnuts, Carrowholly Nettle Cheese
Guinness Braised Short Ribs, Colcannon, Roast Carrots, Horseradish
Whole Lobster, Chips, Bernaise, Seasonal Leaves
Chargrilled Rib Eye Dexter Beef, Bernaise, Chips, Leaves
Roast Locally caught Cod, Wild Garlic, Killary Fjord Razer Clam Broth
Grilled Fillet of Turbot, Cider Butter Sauce, Mussels, Turnips
Beef Burger (made to Martin Maguire's recipe), Blaa, Onion Rings, Sauteed Onions, Chips
Naturally Smoked Haddock poached in Milk with Onions, White Cheddar Mash

DESSERTS

Rhubarb & Custard Trifle
Gooseberry & Elderflower Fool, Shortbread Biscuits
Buttermilk Pudding, Honeycomb, Bitter Apple Pickle
Apple Tart & Cream
Goody of Brioche, Burnt Sugar, Cream, Whiskey
Caraway & Vinegar Currant Cake
Chocolate Roulade, Raspberries, Cream