

2020

Loam Restaurant Menus 2020

Loam Restaurant

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LOAM

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Bar menu

Selection of Local Cheese and Charcuterie

Today's local charcuterie

Connemara air-dried lamb

House cured lardo

Gubbeen moulded salami

Gubbeen "coppa"

Gubbeen pancetta

Large board €16

Small board €9

Today's cheese selection

Milleens, unpasteurised cows milk, washed rind, West Cork

Durrus og, unpasteurised cows milk, West Cork

Killeen's, pasteurised, cows milk, hard, Co Galway

Young buck, unpasteurised, cows milk, blue, Co Down
Triskel, unpasteurised, goat's milk, ash rind, Co Waterford

Large board €16

Small board €10

Restaurant Menu

Our menu changes daily depending on the availability of local produce. Our tasting menu consists of 7 or 9 courses and we also have a small simplicity menu available mid week, Tuesday to Thursday.

To see images of some of our dishes, please visit our [gallery](#).

Sample Tasting menu

Oyster, gherkin & cultured cream

Squid, shiitake & egg

Sirloin, crozier & black garlic

Potato, mussel & watercress

Chicken & bone marrow

Pollock, verbena & cep

Duck, beetroot & radicchio

Elderflower & strawberry

Burnt honey, whiskey & raspberry

Cheese course €10 Supplement

Menu must be ordered by the entire table

9 course €99 / with wine pairing €159

7 course €78 / with wine pairing €119

Simplicity menu

2 course €45 / 3 course €55

Scallop, cauliflower & bottarga

or

Duck heart, egg & little gem

**

Lamb, turnip & radicchio

or

Cod, verbena & broccoli

**

Burnt honey, whiskey & raspberry

or

Cheese

Vegetarian/vegan options also available

For allergen information please ask your server

All our meat and fish is 100% Irish

Opening Hours

Open Tuesday to Saturday,
Wine Bar 5pm - 10pm
Restaurant 6pm - 10pm
Closed Sundays & Mondays