

2017

## The Idle Wall Restaurant Menu 2017

Idle Wall

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# THE IDLE WALL

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*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