The Idle Wall Restaurant Menu 2017

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 Araith, 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
- Carroway & Vinegar Currant Cake
- Chocolate Roulade, Raspberries, Cream