

2017

## The Burren Storehouse Menu 2017

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## Small Things

<b>Chef's Soup of the Day</b> Please ask your server for details	<b>€5.00</b>
<b>Homemade Seafood Chowder</b> 2,10,11,9 Local fish, shellfish and smoked fish in a creamy fish veloute with homemade Burren Black infused brown bread	<b>€7.00</b>
<b>St Tola Organic Goat Cheese</b> 1,2,6,8 Herb encrusted St Tola Goat Cheese, dressed leaves and Lola's Chutney	<b>€8.50</b>
<b>Chicken Liver Pate</b> 1 Toasted bread sticks, red current jelly and dressed leaves	<b>€7.50</b>
<b>Steamed Fresh Local Mussels</b> 1,11 Garlic, white wine and flat parsley	<b>€9.00</b>

## Big Things

<b>Fish &amp; Chips</b> 1,2,4 Fresh cod, deep fried in Burren Beer batter, Maris Piper hand carved chips, mushy peas and homemade tartar sauce	<b>€14.00</b>
<b>Bacon &amp; Cabbage</b> Boiled loin of bacon served with spring onion mash, cabbage and a butter sauce	<b>€12.00</b>
<b>Gleninagh Lamb Stew</b> 9 Gleninagh Burren Lamb, root vegetables and a hint of Burren Gold	<b>€14.00</b>
<b>8oz Pork Burger</b> 1,4,8 Pan seared homemade pork burger, brioche bun with apple and fennel chutney and hand carved chips.	<b>€14.00</b>
<b>Baked Escalope of Chicken</b> 1,4,8 Baked fillet of free-range chicken, marinated with green pepper corns and thyme with chunky Caesar salad	<b>€14.00</b>
<b>Steamed Fresh Local Mussels</b> 1,11 with garlic, white wine and flat parsley	<b>€14.00</b>

## Special Things

Our specials are created on a daily basis using only fresh, local, seasonal produce.

Vegetarian options available

Wheat = 1 • Fish = 2 • Nuts = 3 • Eggs = 4 • Sesame = 5 • Milk = 6 • Soya = 7

## From The Burren Smokehouse

<b>Simply Smoked Salmon</b> 1,2 Burren Smoked Irish Organic Salmon with organic leaves, summer slaw and Burren Black infused brown bread (exclusive to Roadside Tavern)	<b>Starter €12.00</b> <b>Mains €20.00</b>
<b>Award Winning Baked Hot Smoked Salmon</b> 1,2 on a base of spring onion mash with wilted greens and a wholegrain mustard cream sauce	<b>€17.00</b>
<b>Burren Smoked Irish Organic Fish Platter</b> 1,2 featuring salmon (Cold Smoked Classic, and Honey, Whiskey & Fennel along with Hot Smoked Spiced, and Honey, Lemon & Dill), mackerel and trout with organic mixed salad served with house dressing	<b>€20.00</b>
<b>Hot &amp; Cold Smoked Salmon Tagliatelle</b> 1,2,4 Fresh pasta, Hot and Cold Burren Smoked Irish Organic Salmon, grated parmesan, virgin olive oil and local seaweed	<b>€14.50</b>

## Tapas

<b>Burren Belini Board</b> 1,2 McGeough's Award Winning air dried pork and ham along with Irish salami, Burren Smoked Irish Organic hot Smoked Salmon, Burren Gouda cheese, Lola's Chutney and assorted fresh homemade breads	<b>€15.00</b>
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## Sandwiches

<b>Ploughman's</b> Home cooked ham, Award Winning Burren Gouda cheese, pickles and finished with a 100 year old brown sauce recipe with a small bucket of home fries	<b>€10.00</b>
<b>Cold Smoked Salmon</b> Burren Smoked Irish Organic Cold Smoked Salmon, red onion jam, mixed leaves, mini capers and mayonnaise on white homemade soda bread	<b>€10.00</b>
<b>Selection of plain &amp; toasted sandwiches available</b>	<b>€4.50</b>

## Sweet Things

<b>Desserts by Kieran's Kitchen</b>	<b>€6.50</b>
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## Side Things

<b>Mash</b>	<b>€3.00</b>
<b>Home Cut Fries</b>	<b>€3.00</b>
<b>Homemade Breads</b>	<b>€3.00</b>

• Mustard = 8 • Celery = 9 • Crustaceans = 10 • Molluscs = 11 • Tree Nuts = 12

## Our Suppliers

All our meat is 100% Irish and locally sourced

- Burren Smokehouse (Lisdoonvarna) • Linnalla Ice Cream (Bellharbour) • Celtic Organic Salads (Bell harbour)
- Atlantic Hogs (Inagh) • St Tola (Inagh) • Neill Hawes Craft Butcher (Lisdoonvarna) • Garrihy's Seafood (Doolin)
- Gleninagh Lamb (Ballyvaughan) • Sealyons (Carrigaholt) • McGeough's Artisan Butcher (Oughterard) • Wild Atlantic Sea Veg (Quilty)

Kieran O'Halloran, Roadside Tavern, Lisdoonvarna, Co.Clare.

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