

2017

Inis Meain Restaurant and Suites Dinner 2 Menu 2017

Inis Meain Restaurant

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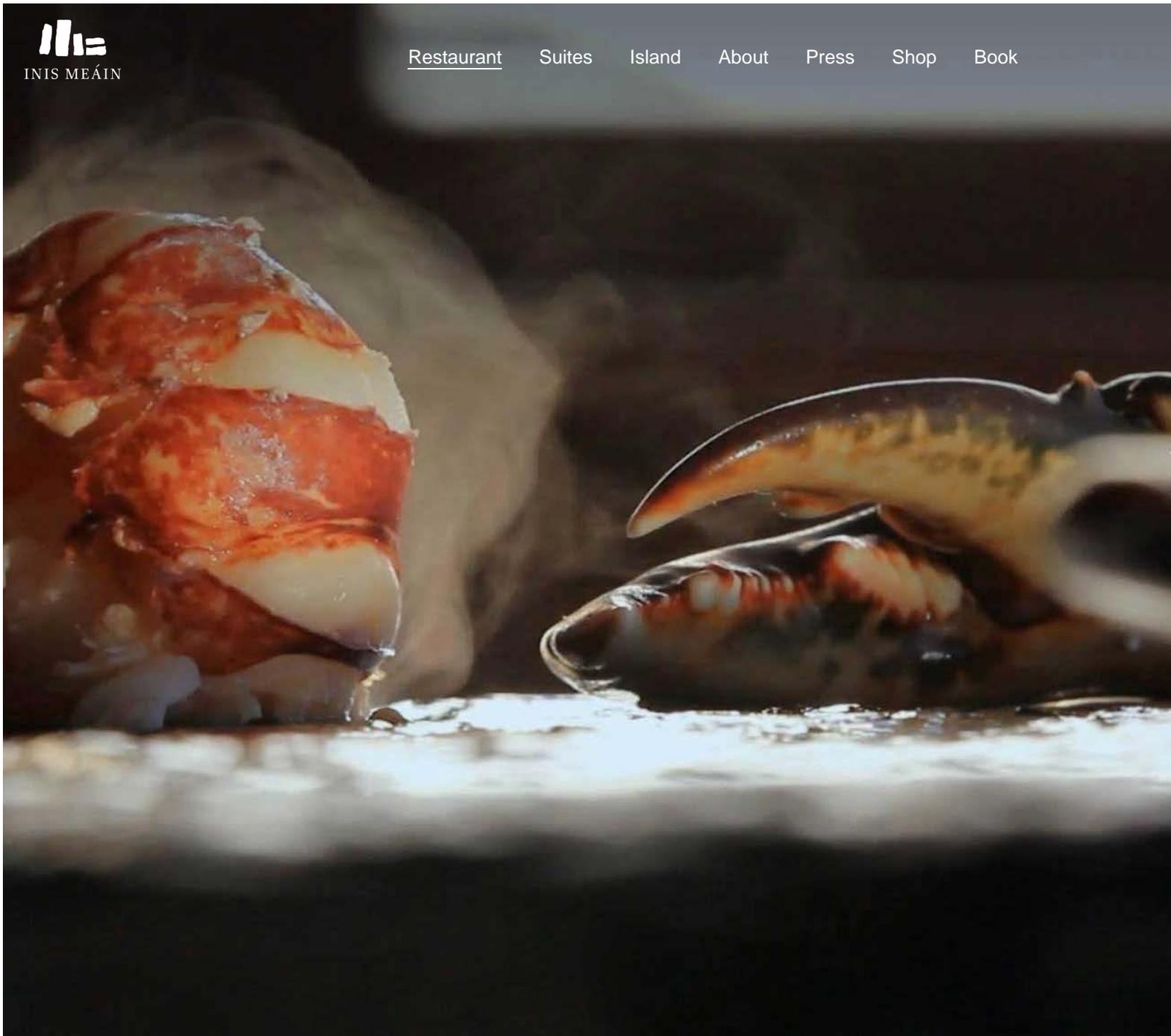
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Our restaurant is situated in the most elementary of natural environments where the combination of clean earth, water and air provide optimum conditions for the purest produce.

We create a four course dinner that changes nightly, based around the best ingredients that the island has to offer at any given time. The restaurant is open from 7.30pm and dinner is served at 8pm to a maximum of 16 guests. The space offers a taste-the-view dining experience with a sweeping expanse of glass revealing the surrounding island and ocean.

These elements of environment, food, space and service have been carefully married to provide a convivial atmosphere and a unique dining experience.

The restaurant is open from April to the end of September and reservations are available to suite guests from Monday through to Saturday nights inclusive, and for non-suite guests from Wednesday through to Saturday nights inclusive.



“What is the best meal you ever had? A feast of fresh sea urchins at Inis Meáin Restaurant & Suites in the Aran Islands.”

Darina Allen,
Ballymaloe Cookery School
Irish Independent

We grow our own vegetables, salads and herbs on the site of the restaurant. Our shellfish is caught around the coast of the island. We only serve wild Atlantic fish and homestead-reared meat. All of the ingredients we get from the island are prime ingredients. We place equal importance on the salads grown in our greenhouse outside the restaurant as we do the lobster landed on the island pier.

The availability of quality produce, both wild and cultivated on the island is entirely dependent on weather, seasonality and practicality, however each year we aim to develop our knowledge and skills to cultivate, harvest and preserve more island food.

Because a visit to Inis Meáin should involve plenty of fresh air and island exploration, dinner is designed to suit appetites developed after a day spent in the elements. A taster dish begins and concludes the meal.



Sample Dinners

Dinner 1

Dinner 2



periwinkles



baby squid with grilled courgette



garden leaves with basil dressing



john dory grenobloise



*rhubarb & vanilla with hay
custard*



yellow man



Each course has just two elements, inspired by prime ingredients from our pure location. These are presented in a clean, light and fresh way to create a lasting, uncluttered sensation on the palate. It is an exercise in simplicity and restraint.

We call this way of dining Elemental Eating. This allows us to focus on prime ingredients from the island, including our own food growing and rearing.

To complete the dining experience, we have a carefully selected, and extensive wine and drinks collection, which continuously evolves to compliment the dishes we create.

Advance booking is essential. Dietary restrictions can be accommodated when mentioned on booking in advance. The four-course Island Dinner costs €70 per person, and is separate to the suite rates.



Ruairí de Blacam

"My style of cooking is clean, light and fresh. Each dish has just two elements, and is inspired by prime island ingredients. These are served simply to allow the natural flavours from our pure environment to speak for themselves - we call this Elemental Eating."

Press Nuachtáin

The Financial Times

"The delectable dozen: The 12 best restaurants of 2011"

Australian Gourmet Traveller Magazine

"They have quietly built up a cult following for their delicious locally sourced food"

Irish Hospitality Awards

Best Dining Experience in Ireland Award 2015

The Irish Times

"Ireland's ultimate destination restaurant"



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