2017

West Restaurant Bearna Large Plates Menu 2017

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Our menu at West uses only the best produce from local producers to bring you award winning and innovative Irish food.

**West Cuisine**

*Upstairs at West, The Twelve Hotel, Barna, Galway*

Our philosophy is simple: source the best produce from local producers, respect it and serve it in a grown up setting. Friendly, unpretentious service is key. After all, we are in The West of Ireland.

**OUR SUPPLIERS - THE TWELVE APOSTLES**

**Meat** - James McGeough Butcher

*From small beginnings in the West of Ireland, McGeough's Butchers is now one of Ireland's leading meat innovators. “Of all the younger generation of Irish butchers, James McGeough may be the most distinctive and determined”*

**Poultry** - Ronan Byrne, Friendly Farmer, Athenry
**Fishmonger** – Stefane, Gannet Fishmongers

**Mussels** - Marty’s Mussels From Killary Harbour

*Marty’s is a family run business based in North Connemara, Co. Galway. Marty has been growing mussels since 2000 in the crystal clear waters of Killary Harbour and has now established a purification and packing facility in Renvyle. – we think they are the freshest, tastiest mussels for sale in Ireland!*

**Fruit & Vegetables** - Uncle Matt’s Farm Moycullen, Caragh’s Micro Greens, Brendan Guinan “In Season Farm”

**Dry Goods** - Pallas Foods, La Rousse Foods

**Dairy** - Cuinneog, Co. Mayo, Abernethy Butter, Co. Down

**TRUE TO THE REGION, TRUE TO THE SEASON**

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**TASTING MENU  SMALL PLATES  LARGE PLATES**

**IRISH ARTISAN CHEESE MENU  THE FINAL COURSE**

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**LARGE PLATES**

We use only the finest of meat from Bord Bia approved suppliers. All of our beef is Irish dry aged Hereford cooked on our special grill. Our coastal location gives us access to the freshest of fish.

**SIGNATURE DISH PRIME HEREFORD DRY AGED COTE de BOEUF FOR TWO***

Cashel Blue Béarnaise, Jus and Triple Cooked Fries

€57.00

**FRIENDLY FARMER DUCK BREAST***

Duck Leg Sausage, Pickled Carrot, Duck Granola

€28.50

**JAMES MCGEOUGH’s CONNEMARA LAMB LOIN***

Pressed Lamb Belly, Pearl Barley, Air Dried Lamb, Smoked Hay Oil

€26.90

**LOCAL CATCH of The DAY*** *(m.v.)*

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Served with Sun Gold Tomato and Foraged Dillisk Salad, Smoked Black Pudding, Watercress Pistou

**HEREFORD 21 DAY DRY AGED SIRLOIN STEAK **
Shallot Puree, Roasted Red Onion, Sautéed Girolles, Wild Mushroom Gel, Lemon Thyme and Peppercorn Cream
€28.50

**ROASTED RED PEPPER POLENTA (V)**
Brioche and Hazelnut Crumb, Rory's Greens, Aran Gouda
€18.20

**WEST SURF AND TURF **
Seared Kilmore Scallops, Braised Beef Rib, Bone Marrow Croquette, Colcannon, Jus
€26.00

All large plates include tonight's fresh vegetables
Dishes with a * are/can be gluten free. Please inform us of any dietary restrictions and we will be happy to oblige

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**Marty’s Mussels**
Marty's mussels from Killary Harbour are always available. Marty’s is a family run business based in North Connemara, Co. Galway. Marty has been growing mussels since 2000 in the crystal clear waters of Killary Harbour and has now established a purification and packing facility in Renvyle. We think they are the freshest, tastiest mussels for sale in Ireland!

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**IN SEASON THIS MONTH**
Celeriac, Radishes, Parsley, Carrot, Sorrel, Spinach, Mint, Mussels, Rhubarb, Oysters, Wild Garlic, Game, Pumpkin
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