ORANGERY

Raw

Steak Tartare €15.50
John Stone Irish Beef Fillet
Shallots, Capers, Egg,
Parsley, Cornichons
GLUTEN · EGGS · MUSTARD · CRUSTACEAN

Yellow Fin Tuna Sashimi €14.50
Kohlrabi, Red Onion,
Coriander, Ponzu,
Avocado
GLUTEN · FISH · SOYBEANS · SESAME SEEDS

Garden Vegetable Carpaccio €9.00
Marinated &
Pickled Garden Vegetables,
Herbs, Flowers, Leaves
SULPHITES · MUSTARD

Galway Bay Oyster 6 €15.00 12 €28.00
MOLLUSCS · SULPHITES

Small

Kilkee Scallops €18.00
Violet Artichoke,
Chimichurri, Seafood Crunch
CRUSTACEAN · MOLLUSCS · MILK

Galway Bay Mussels €12.50
White Wine, Garlic, Shallot,
Butter, Parsley
MOLLUSCS · MILK · SULPHITES

Seafood Cocktail €17.50
Iceberg Lettuce, Lemon, Marie Rose Sauce,
Smoked Paprika, Melba Toast
CRUSTACEAN · SULPHITES · MOLLUSCS

Jamón Ibérico Cebo De Campo €18.50 *(per 100g)*
Macadamia Pesto, Coolattin Cheddar
GLUTEN · NUTS · MILK

St Tola Goats Cheese €9.50
Tomatoes, Shallot, Basil
NUTS · MILK · SULPHITES

30 Month Parmigiano Reggiano Risotto €14.00
Smoked Irish Oxtail, Confit Egg Yolk
GLUTEN · MILK · SULPHITES

The Sea

Annagassan Monkfish on the bone €28.00
Garden Vegetables, Herbs,
Galway Bay Mussels
FISH · CRUSTACEAN · MILK · SULPHITES

Black Sole Meunière (Market Price)
Baby Spinach, Lemon,
Capers, Parsley
CRUSTACEAN · MILK

Grilled Annagassan Lobster (Market Price)
Chips, Garden Leaves,
Garlic Butter, Béarnaise Sauce
CRUSTACEAN · MILK · MUSTARD

Family

Whole Wild Turbot 1kg Fish €65.00
Samphire, Dublin Bay Prawns
FISH · MILK · SULPHITES

Duvillaun Beg Island Glazed Lamb Shoulder €55.00
Mashed Potato, Glazed Carrot, Rosemary Jus
MILK · SULPHITES

1kg Cote de Boeuf €75.00
Sautéed Potatoes, Caramelised Onions,
Red Wine Jus
MILK · SULPHITES

Cliff at Lyons Seafood Platter €75.00
½ Annagassan Lobster, 4 Giga Oyster,
6 Clogherhead Crab Claws, 6 Gambas,
Terry Butterly's Smoked Salmon,
Galway Bay Mussels, Cod Brandade
FISH · CRUSTACEAN · MOLLUSCS

Irish Meat

John Stone Irish Beef

8oz Fillet €36.00
Choice of Sauce
Red Wine Jus,
Green Peppercorn Sauce,
Bearnaise
Served with homecut chips and garden salad
MILK · EGGS · SULPHITES · MUSTARD

Feighcullen Duck €28.00
Leeks, Sweetheart Cabbage,
Cherries
SULPHITES · MILK

Sides

Mash — MILK
Chips — GLUTEN
Bacon, Macaroni, Cheese Bites — GLUTEN · MILK
Summer Greens & Garden Pesto — NUTS · MILK · SULPHITES
Garden Leaf Salad — SULPHITES · MUSTARD

All Side Dishes 3.95

Dessert

Braeburn Apple €7.00
Caramelised Apple, Spiced Cake,
Toffee Sauce, Clotted Cream
GLUTEN · EGGS · MILK

Peach Melba €7.50
Peach, Cliff Raspberry, Vanilla Parfait,
Lavender Meringue
EGGS · MILK · SULPHITES

Organic Chocolate 68% Cliff 10 €8.00
Caramelised Chocolate, Garden Rose,
Pistachio Malto
EGGS · MILK · NUTS

Strawberry Trifle €7.50
Elderflower, Champagne, Granola,
Valrhona Strawberry Chocolate
EGGS · MILK · GLUTEN · SULPHITES

Selection of Irish Farmhouse Cheeses €15.00
Homemade Crackers, Orangery Fig Jam,
Pickled Walnuts
GLUTEN · EGGS · SULPHITES · MILK · NUTS

Our Suppliers

- Wild Atlantic Meats
- Brian Carrick Farm Fresh Vegetables
- Kelly's Oysters Galway
- Harty's Oysters Waterford
- John Stone Beef
- Artisan Foods
- Redmond Fine Foods
- TJ Crowe Tipperary
- La Rousse Foods
- Odaios Foods
- Coastguard Seafood
- Mournes Seafood

Allergens

Please note that all of our dishes are prepared-to-order and may contain allergens. Our kitchen operation involves shared cooking and preparation areas; therefore we cannot guarantee that any menu item can be completely free of allergens.

07/18

ORANGERY

Champagne & Sparkling

	Glass	Bottle
CHAMPAGNES		
Duval-Leroy (Vertus) Brut Reserve, NV	€15.00	€85.00
Perrier-Jouët Grand Brut, NV	€20.00	€115.00
Duval-Leroy (Vertus) Blanc de Blanc, 2006		€165.00
Krug (Reims) Grande Cuvee, NV		€300.00
SPARKLING		
Casa Vinicola Botter Prosecco Corte Alta, NV	€9.50	€38.00
Mas de Daumas Gassac Rose Frizzante, NV	€12.00	€60.00

Wines

	Glass	Bottle
WHITE		
D.O. Rias Baixas, Galicia, Spain Albarino As Laxa	€9.00	€35.00
Curico Valley, Chile El Grano La Poda Corta Chardonnay	€11.50	€45.00
D.O.C. Trebbiano d'Abruzzo, Italy CLIFF by Cantina Tollo	€7.50	€30.00
Marlborough, New Zealand Sauvignon Blanc, Tinpot Hut	€10.00	€39.00
RED		
D.O. Montepulciano d'Abruzzo, Italy Cliff by Cantina Tollo, Montepulciano Cliff by Cantina Tollo, Rose, Cerasuolo	€7.50	€30.00
Mendoza, Argentina Malbec Ultra, Kaiken	€12.00	€45.00
D.O. Rioja, Spain Tempranillo Crianza Heredad de Tejada	€8.00	€32.00
D.O. Douro Valley, Portugal Quadrifolia Quinta Do Vallado	€10.00	€38.00

Dessert Wines

	Glass	Bottle
La Stoppa, Italy Malvasia Frizzante	€10.00	€50.00
Botega Valdespino, Spain Pedro Ximenes	€9.50	€65.00
Chateau D'arche, France Sauternes Perle d'Arche	€8.50	€45.00

Liqueur Coffee

Liqueur Coffees €7.50

Irish
A very popular choice, Jameson Irish Whiskey, Coffee topped with fresh cream

Italian
Speciality from Rome, Disaronno Amaretto, Coffee topped with fresh cream

Calypso
A dark liqueur Coffee with Tia Maria topped with fresh cream

Jamaican
A Caribbean favourite, dark or white rum coffee topped with fresh cream

French
Hennessy Cognac, Coffee topped with whipped cream

Bailey's Coffee
Bailey's with espresso Coffee topped with whipped cream

Chocolate Orange
Luxurious Italian hot chocolate with Cointreau topped with whipped cream and chocolate sprinkle

Bailey's Chocolate
Luxurious Italian hot chocolate with Bailey's topped with whipped cream and chocolate sprinkles

Cocktails

Aviation Gin, Maraschino Liqueur, Violet Liqueur, Lemon Juice, Cherry	€12.00
Bramble Gin, Chambord, Lemon Juice, Sugar, Fresh Raspberries	€12.00
Gin Fizz Dry Gin, Sparkling Water, Sugar, Lemon, Lime	€10.50
Cosmopolitan Vodka, Cointreau, Lime Juice, Cranberry Juice	€10.50
Espresso Martini Vodka, Kahlúa, Galliano, Espresso	€12.00
French Martini Vodka, Chambord, Pineapple Juice, Fresh Raspberry	€11.95
Mojito White Rum, Soda Water, Lime Juice, Sugar, Mint	€10.50
Old Fashioned Bourbon Whiskey, Angostura Bitters, Sugar, Orange	€10.50
Manhattan Whiskey, Sweet Red Vermouth, Angostura Bitters, Cherry	€11.00
Whiskey Sour Whiskey, Angostura Bitters, Sugar, Orange Peel, Egg White	€11.00
Prosecco French 77 Gin, Prosecco, Elderflower Cordial, Lemon, Mint Leaf	€14.50

Ask to see our full Cocktail Menu

Opening Hours

Dinner: Monday - Sunday from 5.30pm-9.30pm

Minerals

Coca Cola, Diet Coke	€3.00
7up, 7up Free	€3.00
Club Orange, Club Lemon	€3.00
Fresh Orange Juice	€4.50
Cranberry Juice	€3.00
Tomato Juice	€3.00
Apple Juice	€3.00
Fior Usice Still & Sparkling 750ml	€5.50

Tea & Coffee

Espresso	€3.20
Double Espresso	€3.60
Macchiato	€3.20
Americano	€3.60
Café Latte	€3.70
Mocha	€3.95
Cappuccino	€3.70
Hot Chocolate	€3.95
Tea	€3.00
Organic Herbal Tea	€3.40

Herbal Tea's
Camomile Flower, Peppermint Leaves, Lemon & Ginger, Red Berry Fruit Blend, China Green tea with Jasmine Flowers, China Green Pinhead Gunpowder, Imperial Earl Grey, Rooibos, Passionfruit & Orange

Craft Beers

Craft Beers €7.00

Reality Bites DIPA
A complex combination of aromatic hops, delivering a taste sensation of a fourth dimension from this quadruple hopped ale, with a high bitter finish.

Redemption
It is made from Irish Pale Ale malt with a small addition of wheat added to improve the head. This beer is dry hopped with a with Chinook and Admiral to give it a magnificent hoop aromas balanced with a high bitterness and a clean crisp taste

Ultimate Revenge Chocolate Porter
Chocolate & Roast flavours will translate your sense as they are delivered in a beautiful balance of bitterness set against a warming ABV

Fruitopia Raspberry Blonde Ale
Aroma is pretty mind blowing, packed with raspberry. Flavour is really well balanced and hasn't lost an ounce of the blonde ale character

Justice Pale Ale
The Recipe is a 2 malt 2 hop easy drinking pale ale with a smooth finish that is a well-balanced pale ale with hints of a nut and sweet biscuit flavours

Revolution Red Ale
A Delicious Ruby Red ale with a distinct malty/caramel character derived from a combination of crystal malt and roast cereals. It is Triple Hopped to deliver a good balance between medium bitterness and delicate citrus hop aroma