

starters & lighter bites

Homemade Soup of the Day	7
Hearty bowl sure to warm you up, served with fresh soda bread. <i>(Allergens change, please ask you server)</i>	
Clarkes Seafood Chowder	12.5
Creamy seafood chowder made with locally caught fish and shellfish from Clew Bay, served with homemade brown bread. (2,4,5,9)	
Classic Caesar Salad	10.95
Crisp romaine hearts tossed in a creamy house-made Caesar dressing, topped with shaved Parmesan, garlic butter croutons, and a hint of cracked black pepper. (1,3,4,9,11,13)	
add Chicken - 4.5	
add Prawns - 6.5 (2)	
Spiced Summer Salad	11.5
A vibrant mix of red and white quinoa, chickpeas, broad beans, and diced peppers, lightly dressed with olive oil, white wine vinegar, and a touch of green curry and turmeric. Finished with pumpkin seeds for added crunch.	
add Chicken - 4.5	
add Prawns - 6.5 (2)	
The Quay Wings	12.5 sm 16.5 lg
Crispy chicken wings tossed in your choice of fiery Frank's Hot Sauce or mellow BBQ, served with a blue cheese dip and crisp celery sticks. (9,10)	
Prawn Pil Pil	14.95
Juicy prawns sautéed in garlic butter with chili and fresh herbs, served with lightly toasted ciabatta. (1,2,13)	
Smoked Salmon Blinis	13.95
Traditional Clarkes smoked salmon. Dressed in capers and lemon served with blinis and house brown bread. (1,3,4,9)	

sides

Buttered Greens	4.5	Tobacco Fried Onions	4.5
Freshly Cut Chips	4.5	Seasonal Side Salad	4.5
Creamy Mashed Potato	4.5	Crispy Harissa Spiced Potato	6.5

mains

Buttermilk Chicken Fillet Burger	18.5
Fillet of tender chicken breast marinated in buttermilk deep fried in a golden breadcrumb served in a chipotle seeded bryn with baby gem lettuce, tomato and pickled gherkin. Dressed in siracha mayonnaise. Served with chips or side salad. (1,3,9)	
Wild Atlantic Way Fish & Chips	22.5
Fresh fish sourced from the pristine waters of the west of Ireland, delicately beer-battered and golden-fried. Served with traditional mushy peas, gourmet hand-cut chips, and our signature tartare sauce. A coastal classic inspired by the Wild Atlantic Way. (1,3,4,9,13)	
Indian Butter Chicken Curry	22.5
Tender chicken marinated in gentle Indian spices, simmered in a rich, velvety sauce of tomato, butter, and cream. Served with fragrant steamed pilau rice and a crisp poppadom. (1,9)	
Vegetable Curry	20
Prawn Curry (2)	24.5
Ricotta & Spinach Ravioli	20
Delicate parcels filled with Italian soft cheese and wilted spinach. Dressed in a rich tomato, white wine and cream sauce. Shavings of parmesan and micro greens. Accompanied with a garlic ciabatta. (1,3,9,13)	
add Chicken	22.5
add Prawns (2)	24.5
Vegetable Lasagne	17.5
Layers of pasta, bechamel sauce and Italian tomato passata. Zucchini, aubergines, red onion all charred to perfection. Served with a rustic ciabatta infused with garlic. (1,3,9,13)	
8oz Beef Burger	21.5
Two 4oz smashed beef patties stacked in a toasted brioche and chipotle-seeded bun, layered with crisp gem lettuce, vine-ripened tomato, thin-sliced red onion, and finished with our house-crafted burger sauce. Served with chips or side salad. (1,3,9)	
add cheese - 1 add streaky bacon - 2	
10oz Centre Cut Sirloin Steak	36.95
Sourced from Gilligan's Farm, Co. Roscommon – hand-trimmed and aged with Achill Island sea salt. Served with sautéed mushrooms, caramelised onions, and a chargrilled vine tomato. Accompanied by chips or creamy mash. (9,13)	
Choice of Sauce: Garlic Butter Peppercorn Red Wine Reduction	
Roast Of The Day	market price
Chef's daily special – a hearty roast prepared fresh every day, served with seasonal vegetables, and a rich house-made gravy. <i>(Allergens change, please ask you server)</i>	
Catch Of The Day	market price
Fresh from the market – today's expertly prepared fish served with seasonal vegetables and creamy mash. <i>(Allergens change, please ask you server)</i>	

sandwiches

Pulled Pork On Rustic Ciabatta	16.5
Slow pulled pork on a stone baked ciabatta. Baby gem lettuce, beef tomato and smoked applewood cheddar. Drizzled with BBQ mayonnaise and served with a side of chips or salad. (1,3,9)	
Buttermilk Chicken Tender Wrap	15
Buttermilk-marinated chicken tender wrapped in a soft flour tortilla, accompanied by crunchy lettuce, sliced tomatoes, and a tangy garlic mayo. Served with chips or salad. (1,3,9)	
6-Hour Slow-Cooked Irish Beef Brisket Sandwich	17.9
Shredded feather blade of beef, swiss cheese, sauerkraut, and horseradish dressing piled high on toasted ciabatta bread. Served with a side of crispy chips and a pickle spear. (1,3,9)	
Sandwich	8.95
Ham Cheese Chicken Salad Egg Mayo Tuna Two filling, White or Brown, Toasted or Plain, Butter or Mayo. (1,3,4,9)	
Soz Irish Angus Steak Sandwich	21.5
Succulent 5oz Irish Angus steak, flame-grilled and drizzled with a rich, creamy peppercorn sauce, nestled in a toasted garlic butter ciabatta. Topped with fresh rocket leaves, juicy beef tomato slices, and a sweet cucumber garnish. Served with your choice of crispy golden chips or a refreshing side salad. (1,3,9)	

desserts

Sticky Toffee Pudding	7.95
Warm, indulgent sticky toffee sponge served with fresh cream and artisan vanilla ice cream. (1,3,8,9)	
Panna Cotta	7.95
Silky vanilla panna cotta served with crisp biscotti, fresh cream, and a vibrant berry coulis. (1,3,9)	
Apple & Cinnamon Crumble Tart	7.95
Warm spiced apple and cinnamon filling topped with a golden buttery crumble. Served with fresh cream and vanilla ice cream. (1,3,9)	
Selection of Ice Cream	7.50
A delectable selection of creamy ice creams, served with seasonal berries, fresh cream, and a vibrant summer fruit coulis. (3,9)	
Dessert of the Day	7.95
Please ask your server for today's special creation. <i>(Allergens change, please ask you server.)</i>	

allergens				
1. gluten	4. fish	7. peanuts	10. celery	13. sulphites
2. crustaceans	5. molluscs	8. nuts	11. mustards	14. lupin
3. eggs	6. soy beans	9. dairy	12. sesame seeds	