

CALVEY'S RESTAURANT LA CARTE MENU

STARTERS

PADRAIC GANNON'S CLEW BAY MUSSELS

Steamed in Garlic, Wine & Cream or with a Coriander & Tomato Salsa.

LOCALLY OAK SMOKED SALMON

Local Smoked Salmon Twists on Potato Boxty, Caper and Red Onion Vinigerette, Horseradish Crème Fraiche.

CLEW BAY OYSTERS HALF DOZEN (Subject to Availability)

choice of: Bloody Mary Shot, Lemon and Shallot Vinegar, Au Natural.

TEMPURA OF BLACK TIGER PRAWNS

Prawns in Spicy Tempura Batter with a Thai Dipping Sauce.

CIARAN QUINN'S SCALLOPS, KELLY'S BLACK PUDDING

Searred Local Scallops, Award winning Kelly's Black Pudding, Apple mash, Dressed Leaves, Spicy Apple Chutney.

LOCALLY GROWN BEETROOT, GOAT'S CHEESE, PINE NUT SALAD

Roasted Local Beetroot, Goat's Cheese, Toasted Pine Nuts, Rocket Salad.

MIXED BABY LEAVES SALAD

Seasonal Salad of Leaves, Tomatoes, Onions and a Wholegrain Vingerelette Dressing.

CALVEYS HOUSE SALAD

Smoked Bacon Lardons, Crispy Garlic And Herb Croutons, Mixed Leaves, House Dressing.

CHARLIE'S SWEET KEEL ISLAND CRAB MEAT TIAN

Charlie's Sweet Keel Island Crab with Mango, Avocado and Tomato Salsa.

HOMEMADE SOUPS

Homemade Soup of the Night with Cream and Croutons

Chunky Achill Island Seafood Chowder with Homemade Brown Bread

Meat Dishes

Our meat is an in-house operation and Calvey's Butchers are the sole producers of Certified Organic Achill Island Lamb traceable to their licensed abattoir - They also supply us with Angus Beef. Our 10 - 16oz tender Angus Beef Steak are melt in your mouth.

PRIME IRISH ANGUS BEEF SIRLOIN STEAK

10 oz of Prime Cut Sirloin Steak with Mushrooms, Onions, Pepper Sauce or Wild Garlic Butter with a choice of Chips or Potatoes and Vegetables of the Night. (Also available are 12 & 16oz Sirloin Steaks - Please ask your server for details and allow for cooking larger weights.)

CALVEYS IRISH T. BONE STEAK

Traditional T. Bone Steak served crowned with Homemade French Fried Onions, and a Choice of Sauces.

Signature Dish -CALVEYS RACK OF ACHILL LAMB

Rack of Calveys Achill Lamb, cooked to your liking, on Rosemary Creamed Potatoes, Wholegrain Jus, Wild Mint Jelly and Local Fresh Vegetables.

BRAISED SHANK OF CALVEYS ACHILL LAMB

Calveys own Achill Lamb Shank braised for a minimum of six hours which allows the meat to simply drop off the bone, served on a bed of Mash with Seasonal Local Vegetables.

SURF AND TURF - ADD TO YOUR LAMB OR STEAK

Keel Island Crab Claws Local Newport Mussels

Black Tiger Prawns Keembay Lobster

BREAST OF IRISH CHICKEN CORDON BLEU

Breast of Chicken stuffed with Cheese and Ham in Golden Breadcrumbs and served with a Chive Cream Sauce choice of Potatoes or Fries.

MEXICAN VEGETARIAN FAJITAS ADD CHICKEN/BEEF

Sizzling Spiced Stirfry Vegetables with Flour Tortillas, Guacamole, Crème Fraiche, Salsa and Salad.

TAGLIATELLE PASTA ADD CHICKEN/PRAWNS

Tagliatelle Pasta with Pine Kernels, Fresh Basil and finished with a Tomato and Coriander Salsa, Garlic Bread and Fresh Parmesan.

CHARLIE O MALLEY'S KEEL LOBSTER (Subject to availability)

Fresh Keel Island Lobster served with Lemon Infused Rice, Cracked and Prepared for you - A Must for a Real Achill Experience.

PLATTER OF KEEL ISLAND SWEET CRAB CLAWS

Fresh from Charlie O Malley's Pots A Platter of Crab Claws served Hot tossed in Garlic Butter with a Timbale of Rice or served Cold with Dips and Dressed Leaves.

CLARE ISLAND ORGANIC SALMON

Lattice Crusted Organic Salmon served on a bed of Local Seasonal Vegetables, Mussels, Tomato Concasse & Lemon Butter Sauce.

OVEN ROAST FRESH SEABASS

Baked Seabass on Sweet Potato Purée with a Smoked Paprika and Caper Butter served with Vegetables of the Night.

FILLET OF FRESH LOCAL COD

Roast Fillet of Local Cod with Herb Crust on a bed of Stirfry Vegetables with a Tomato Beurre Blanc.

DUO OF LOCAL LEMON SOLE AND PRAWN

Duo of Fresh Lemon Sole and Black Tiger Prawns over Mediterranean Vegetables and a Chive and Fish Cream.

Chef Recommendation:

WE OFFER A SELECTION OF THE BEST OF LOCAL SEAFOOD

ALL SERVED ON THE ONE PLATTER FOR TWO

Whole Steamed Keemby Lobster, Keel Island Crab Claws tossed in Garlic Butter, Bowl of Local Steamed Mussels, Clew Bay Oysters, Dillisk, Local Smoked Salmon, Prawns served with chefs accompaniments.

Our Suppliers: Calveys Butchers, Charlie O Malley, Padraic Gannon, Ciaran Quinn, Lavins, Karens Farm Shop, O Gormans, Martina's Country Garden

DESSERT SELECTION

RASPBERRY ROULADE

Light and Fluffy Raspberry Roulade served with Fresh Raspberries

HOMEMADE DEEP FILLED APPLE TART

Served Hot or Cold with a Choice of Vanilla Icecream or Fresh Cream.

WHITE CHOCOLATE CHEESECAKE

Individual Decadent Cheesecake with a Raspberry Coulis.

ICECREAM SELECTION

Trio of Ice-cream served in a crisp basket with Butterscotch sauce.

CALVEYS OWN BANANA SPLIT

Poached Banana Parfait, Banana Crepe, Vanilla icecream and Chocolate Sauce.

HOMEMADE BERRY CRUMBLE TARTLET

With a Warm Vanilla Custard.

DEATH BY CHOCOLATE

Warm Triple chocolate Gateau topped with Vanilla Ice cream.

SPECIALITY COFFEES

Irish coffee

French Coffee

Calypso Coffee

Russian Coffee

Baileys Coffee