



VALENTINES MENU AT THE YARD KITCHEN/ BAR

Complimentary Cocktail on arrival

Amuse Bouche

Squid ink tapioca, west coast crab, lime, chilli, avocado (5,6,8)

Starter

Galway Goat Farm Tartlet, grilled vegetables, harissa (1,4,7)

Braised beef rib croquette, celeriac puree, apple gel (4,9,14)

Native Galway Bay Oysters, champagne gel, pickled sapphire (6,9,11,14)

Mains

Grilled Fillet of Plaice, bean fabada, chimichurri, toasted hazelnut (3,8,9,14)

Breast of Chicken, Jerusalem artichoke , pearl onion, market mushrooms , jus (4,9,14)

Beetroot + Galway Goat Farm Risotto, baby veg (4,9,14)

8oz Prime Irish Beef Fillet*, truffle potato, Roast pearl onions, forest mushrooms, crispy pancetta , Port reduction (4,9,14) *Supplement €8.00*

Dessert

Leche Frita, Orange, pistachio (1,3,4,7)

Warm Chocolate Brownie, chocolate sauce, vanilla ice cream (1,4,7)

Warm Apple Crumble, vanilla ice cream (1,3,4,7)

€39.00 Per Person