



afternoon specials (available until 6 pm)

soup of the day (v) w/ homemade brown bread	€4.5
homemade seafood chowder w/ homemade brown bread	€6.5
black cat pot gambas / chorizo / baby potatoes / mediterranean veg / chickpeas / tomato sauce	€12
black cat pasta black spaghetti / fresh atlantic seafood / spinach / cherry tomatoes / chilli w/ cream sauce or olive oil	€15
risotto of the day	€11
fish & chips crispy tempura batter / mushy peas / homemade tartar sauce	€13.5
'catch' of the day	€14
garbanzo stew (chickpeas) (v) chickpeas / mixed vegetables / tomato sauce / garlic crostini with chorizo	€8.5 €9.5
cherry tomato bruschetta (v)	€8
dips (hummus / harissa) + bread (v)	€6

gourmet sandwiches:

add soup for €3 / chowder for €4

- fish finger sandwich breaded hake / cherry tomatoes / smoked paprica aioli / baby gem / ciabatta	€10.5
- open crab sandwich connemara crab / spring onion / coriander + lime sour cream mixed greens / homemade brown bread	€10
- crispy calamari rings sandwich squid / garlic butter / harissa / organic leaves / ciabatta	€8.5
- serrano ham sandwich serrano / mozzarella / greens / salsa verde / toasted ciabatta	€8.5
- roast beetroot & goats cheese sandwich (v) roasted beets / goats cheese / tomatoes / organic leaves / ciabatta add chorizo (€1)	€8
- smoked chicken sandwich smoked chicken / cherry tomatoes / leaves / garlic mayo / crispy ciabatta add chorizo (€1)	€8
- turkey sandwich roast turkey breast / rocket leaves / garlic butter / crispy ciabatta sundried tomato + basil + red pepper pesto	€9
- steak sandwich beef / fresh rocket / smoked cheddar / red onion jam / crispy ciabatta	€11.5

t a p a s s t y l e

quail breast leg + sausage ballotine / parsnip purée / toasted hazelnuts / tarragon jus	€11.5
clew bay oysters 2 / 4 / 6 guinness granita / chilli	€6.5 / €10.5 / €12
stuffed rabbit loin black pudding / carrot / sage jus	€12.5
lamb sliders castlemine farm lamb / mini brioche / rocket / aran island feta	€10.5
pigeon breast celeriac purée / white pudding croquettes / blackberry / cassis jus	€12
black pudding + thyme croquettes (small / large) mustard mayonnaise / sakura cress	€4.5 / €8.5
pan fried lamb kidneys smoked pancetta / dijon jus	€7.5
chicken livers smoked pancetta / whole grain mustard / garlic crostini	€8
beef and pork meatballs tomato sauce / parmesan cheese / garlic crostini	€9
confit pork belly apple + balsamic purée / celeriac remoulade / calvados jus	€9.5
slow roast beef cheeks cauliflower purée / stout + honey glaze	€11.5
sautéed chorizo red wine / chillies / garlic	€7
monkfish tempura lightly battered w/ spiced harissa	€12.5
seared scallops black pudding / smoked bacon+ pea + sage butter / squash puree	€13
gambas tiger prawns / chorizo / garlic butter	€11.5
chilli prawns + squid tiger prawns / squid / chilli / garlic / olive oil	€13
crispy calamari rings lightly battered / curry + lime aioli	€8.5
crab claws fresh chilli / ginger / white wine / garlic + chive butter	€12.5
steamed connemara mussels (small / large) w/ chorizo / sundried tomato / red pepper + basil cream	€9.5 / €14
sautéed baby potatoes serrano ham / cherry tomatoes / spinach	€7.5
selection of crostinis serrano ham / crab / artichoke / cherry tomato / goat cheese + caramelized onion	€9.5
grilled halloumi (v) courgette / red pepper / toasted pine nuts / salsa verde	€8.5
sautéed wild mushrooms (v) curly kale / garlic butter	€7.5
steamed french beans (v) hazelnut + garlic oil	€7
aran island goat cheese (v) toasted almonds / beetroot purée / basil + garlic oil	€8

platters

mezze platter (v)	€11
marinated vegetables / hummus / harissa / olives	
meat + cheese platter (small / large)	€13 / €18
selection of cheeses / cured meats / bread / crackers	

salads

pigeon salad	€12
pear / blue cheese / blackberry vinaigrette	
raw energy salad (v)	€11
homemade hummus / beetroot / carrot / red cabbage spinach / sprouted mung beans manuka honey + spirulina + lemon dressing add quinoa (€1)	
mozzarella salad (v)	€9
mixed olives / organic leaves / sundried tomato + basil dressing add serrano ham (€2)	
in-house smoked chicken salad	€10.5
pancetta / cherry tomatoes / organic leaves / roasted garlic dressing	
goats cheese + roast beetroot salad (v)	€10
organic greens / cucumber / cherry tomatoes / honey + mustard dressing add chorizo (€1)	
connemara crab salad	€12
apple / spring onion / coriander + lime crème fraiche organic greens / salsa verde	
chilli beef salad	€12
roasted red pepper / aran island feta cheese / organic greens sesame + soya dressing add quinoa (€1)	
pan fried halloumi salad (v)	€11
organic greens / french beans / pomegranate + spring onion salsa add quinoa (€1)	

sides

garbanzo stew (chickpeas) (v)	€8
chickpeas / mixed vegetables / tomato sauce with chorizo	€9
marinated mediterranean vegetables (v)	€7
garlic crostini (v)	€4
sweet potato chips (v)	€4.5
homemade chips	€4.5
homemade bread (v) (small / large)	€1.5 / €3
side salad (v)	€5
side dip (v)	€2



evening specials (available after 6pm)

black cat patatas bravas €8
chorizo / spinach / smoked paprika aioli

mushrooms on toast €9
sauté wild mushrooms / grilled sour dough
garlic butter / quail egg

+ + +

pan fried hake €22
green beans / white pudding croquette / parsnip purée
bacon + sage butter

friendly farmer roast breast of chicken €20
wild mushroom stuffing
cauliflower purée
mini fondant potatoes / tarragon jus

wild mushroom risotto (v) €15
wild mushrooms / spinach / parmesan

add beef €17.5

black cat pasta €19
black spaghetti / fresh atlantic seafood / chilies
cherry tomatoes / spinach / white wine cream sauce

beef tagliatelle €19
beef / chili / fresh rocket
mushrooms / smoked cheddar cheese

colleran's char-grilled angus sirloin steak €27
celeriac + smoked knochanore gratin
flat cup mushroom
micil poitín + pepper sauce
homemade chips

+++ our beef and chicken are irish and locally produced +++

+ allergen list available +