



## afternoon specials (available until 6 pm)

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

### gourmet sandwiches:

add soup for €3 / chowder for €4

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

# tapas style

<b>quail breast</b> leg + sausage ballotine / parsnip purée / toasted hazelnuts / tarragon jus	€11.5
<b>stuffed rabbit loin</b> black pudding / carrot / sage jus	€12.5
<b>lamb sliders</b> castlemine farm lamb / mini brioche / rocket / aran island feta	€10.5
<b>black pudding + thyme croquettes</b> (small / large) mustard mayonnaise / sakura cress	€4.5 / €8.5
<b>pan fried lamb kidneys</b> smoked pancetta / dijon jus	€7.5
<b>chicken livers</b> smoked pancetta / whole grain mustard / garlic crostini	€8
<b>beef and pork meatballs</b> tomato sauce / parmesan cheese / garlic crostini	€9
<b>confit pork belly</b> apple + balsamic purée / celeriac remoulade / calvados jus	€9.5
<b>slow roast beef cheeks</b> cauliflower purée / stout + honey glaze	€11.5
<b>sautéed chorizo</b> red wine / chillies / garlic	€7
<b>clew bay oysters</b> 2 / 4 / 6 guinness granita / chilli	€6.5 / €10.5 / €12
<b>monkfish tempura</b> lightly battered w/ spiced harissa	€12.5
<b>seared scallops</b> black pudding / smoked bacon+ pea + sage butter / squash puree	€13
<b>gambas</b> tiger prawns / chorizo / garlic butter	€11.5
<b>chilli prawns + squid</b> tiger prawns / squid / chilli / garlic / olive oil	€13
<b>crispy calamari rings</b> lightly battered / curry + lime aioli	€8.5
<b>crab claws</b> fresh chilli / ginger / white wine / garlic + chive butter	€12.5
<b>steamed connemara mussels</b> (small / large) w/ chorizo / sundried tomato / red pepper + basil cream	€9.5 / €14
<b>black cat patatas bravas</b> chorizo / spinach / smoked paprika aioli	€8
<b>sautéed baby potatoes</b> serrano ham / cherry tomatoes / spinach	€7.5
<b>selection of crostinis</b> serrano ham / crab / artichoke / cherry tomato / goat cheese + caramelized onion	€9.5
<b>grilled halloumi (v)</b> courgette / red pepper / toasted pine nuts / salsa verde	€8.5
<b>mushrooms on toast (v)</b> sautéed wild mushrooms / grilled sour dough / garlic butter / quail egg <b>add pancetta €1.5</b>	€9
<b>steamed french beans (v)</b> hazelnut + garlic oil	€7
<b>aran island goat cheese (v)</b> toasted almonds / beetroot purée / basil + garlic oil	€8

## platters

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

## salads

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

## sides

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



## evening specials (available after 6pm)

### **barbarie duck breast €12**

pickled fennel / beetroot purée / orange syrup

### **venison loin €15.5**

parsnip purée / beetroot / walnut / chocolate jus

+ + +

### **mediterranean fisherman stew €24**

prawn bisque / seafood medley / toasted sour dough

### **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 / chillies  
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 +