



afternoon specials (available until 6 pm)

soup of the day (v) w/ homemade brown bread	€5
homemade seafood chowder w/ homemade brown bread	€7
black cat pot gambas / chorizo / baby potatoes / mediterranean veg / chickpeas / tomato sauce	€12.5
black cat pasta black spaghetti / fresh atlantic seafood / spinach / cherry tomatoes / chilli w/ cream sauce or olive oil	€15.5
risotto of the day	€12
fish & chips crispy tempura batter / mushy peas / homemade tartar sauce	€14.5
'catch' of the day	€15
garbanzo stew (chickpeas) (v) chickpeas / mixed vegetables / tomato sauce / garlic crostini with chorizo	€9.5 €10.5
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	€11
- open crab sandwich connemara crab / spring onion / coriander + lime sour cream mixed greens / homemade brown bread	€10.5
- crispy calamari rings sandwich squid / garlic butter / harissa / organic leaves / ciabatta	€9
- serrano ham sandwich serrano / mozzarella / greens / salsa verde / toasted ciabatta	€9
- roast beetroot & goats cheese sandwich (v) roasted beets / goats cheese / tomatoes / organic leaves / ciabatta add chorizo (€1)	€8.5
- smoked chicken sandwich smoked chicken / cherry tomatoes / leaves / garlic mayo / crispy ciabatta add chorizo (€1)	€8.5
- turkey sandwich roast turkey breast / rocket leaves / garlic butter / crispy ciabatta sundried tomato + basil + red pepper pesto	€9.5
- steak sandwich beef / fresh rocket / smoked cheddar / red onion jam / crispy ciabatta	€12

tapas style

quail breast leg + sausage ballotine / parsnip purée / toasted hazelnuts / tarragon jus	€12
stuffed rabbit loin black pudding / carrot / sage jus	€13
lamb sliders castlemine farm lamb / mini brioche / rocket / aran island feta	€11
black pudding + thyme croquettes (small / large) mustard mayonnaise / sakura cress	€5 / €10
pan fried lamb kidneys smoked pancetta / dijon jus	€8
chicken livers smoked pancetta / whole grain mustard / garlic crostini	€8.5
beef and pork meatballs tomato sauce / parmesan cheese / garlic crostini	€9.5
confit pork belly apple + balsamic purée / celeriac remoulade / calvados jus	€10
slow roast beef cheeks cauliflower purée / stout + honey glaze	€12
sautéed chorizo red wine / chillies / garlic	€7.5
clew bay oysters 2 / 4 / 6 guinness granita / chilli	€6.5 / €10.5 / €12
monkfish tempura lightly battered w/ spiced harissa	€13
seared scallops black pudding / smoked bacon+ pea + sage butter / squash puree	€13.5
gambas tiger prawns / chorizo / garlic butter	€12.5
chilli prawns + squid tiger prawns / squid / chilli / garlic / olive oil	€13.5
crispy calamari rings lightly battered / curry + lime aioli	€9
crab claws fresh chilli / ginger / white wine / garlic + chive butter	€13
steamed connemara mussels (small / large) w/ chorizo / sundried tomato / red pepper + basil cream	€10 / €15
black cat patatas bravas chorizo / spinach / smoked paprika aioli	€8.5
sautéed baby potatoes serrano ham / cherry tomatoes / spinach	€7.5
selection of crostinis serrano ham / crab / artichoke / cherry tomato / goat cheese + caramelized onion	€10
grilled halloumi (v) courgette / red pepper / toasted pine nuts / salsa verde	€9
mushrooms on toast (v) sautéed wild mushrooms / grilled sour dough / garlic butter / quail egg add pancetta €1.5	€9.5
steamed french beans (v) hazelnut + garlic oil	€7.5
aran island goat cheese (v) toasted almonds / beetroot purée / basil + garlic oil	€8.5

platters

mezze platter (v)	€12
marinated vegetables / hummus / harissa / olives	
meat + cheese platter (small / large)	€14 / €19
selection of cheeses / cured meats / bread / crackers	

salads

raw energy salad (v)	€11.5
homemade hummus / beetroot / carrot / red cabbage spinach / sprouted mung beans manuka honey + spirulina + lemon dressing add quinoa (€1)	
mozzarella salad (v)	€9.5
mixed olives / organic leaves / sundried tomato + basil dressing add serrano ham (€2)	
in-house smoked chicken salad	€11
pancetta / cherry tomatoes / organic leaves / roasted garlic dressing	
goats cheese + roast beetroot salad (v)	€10.5
organic greens / cucumber / cherry tomatoes / honey + mustard dressing add chorizo (€1)	
connemara crab salad	€12.5
apple / spring onion / coriander + lime crème fraiche organic greens / salsa verde	
chilli beef salad	€12.5
roasted red pepper / aran island feta cheese / organic greens sesame + soya dressing add quinoa (€1)	
pan fried halloumi salad (v)	€11.5
organic greens / french beans / pomegranate + spring onion salsa add quinoa (€1)	

sides

garbanzo stew (chickpeas) (v)	€8.5
chickpeas / mixed vegetables / tomato sauce with chorizo	€9.5
marinated mediterranean vegetables (v)	€7
garlic crostini (v)	€4.5
sweet potato chips (v)	€5
homemade chips	€5
homemade bread (v) (small / large)	€2 / €4
side salad (v)	€6
side dip (v)	€2



evening specials (available after 6pm)

barbarie duck breast €12.5
pickled fennel / beetroot purée / orange syrup

venison loin €16
parsnip purée / beetroot / walnut / chocolate jus

+ + +

roast pheasant breast €20
confit leg + cranberry pithivier / carrot purée
brussel sprouts / sage jus

mediterranean fisherman stew €25
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) €16.5
wild mushrooms / spinach / parmesan

with beef €17.5

black cat pasta €20
black spaghetti / fresh atlantic seafood / chilies
cherry tomatoes / spinach / white wine cream sauce

beef tagliatelle €20
beef / chili / fresh rocket
mushrooms / smoked cheddar cheese

colleran's char-grilled angus sirloin steak €28
celeriac + smoked knochanore gratin
flat cup mushroom
micil poitin + pepper sauce
homemade chips

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

+ allergen list available +