

OCEAN VIEW RESTAURANT



Rooted in West Clare, we celebrate Irish cuisine through locally foraged, farmed, and in-season ingredients. Guided by sustainability, we embrace a zero-waste philosophy, honouring every ingredient and sourcing as close to home as possible. With a deep focus on the Irish shores, especially our world-class seafood, we craft dishes that reflect the land, sea, and seasons. Fine dining, to us, is warm, honest, and ingredient-driven—showcasing Ireland in its purest form.

Sourdough Bread & Cultured Butter (1,6) €8

SNACK

Smoked Cod Mousseline, House Made Brioche, Sea Vegetables (1,3,5,6,10,13) €15

Flaggy Shore Oyster, Apple Granite (9,10,13) €4/per oyster

Chickpeas, Roasted Aubergine (V) €15

STARTER

Organic Cured Clare Island Salmon, Yuzu Jelly, Kosho Aioli (3,5,7,14) €20

Liscannor Lobster Ravioli, Jerusalem Artichoke Broth, Pickle (1,5,8,11) €25

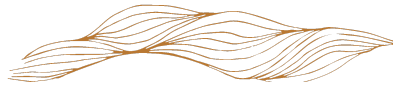
Roast Quail, Peppered Swede, Watercress (6,11) €22

Salt-Baked Beetroot, Cauliflower, Horseradish (V,13) €19

Allergen Information: 1. Gluten 2. Peanuts 3. Fish 4. Tree Nuts 5. Eggs 6. Milk 7. Soya 8. Crustacean Shellfish 9. Molluscs 10. Celery 11. Sulphites 12. Lupin 13. Mustard 14. Sesame Seeds

Executive Head Chef Robert Nolan | Head Chef of Ocean View Restaurant Marguerite Keogh

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MAIN COURSE

Braised Beef Short Rib, Mushroom Duxelle, Roast Onion, Red Wine Jus (6,11) €44

Black Sole, Whey Beurre Blanc, Daikon (1,3,6,9,10,11,13) €55

Seared Atlantic Halibut, Cauliflower, Spring Cabbage (3,6,9,11) €44

Baked Portobello Mushroom, Beer Pickled Onions and Turnip (1,6,11) €29

SIDE DISH

Fried Agria Potatoes, Burnt Scallion Butter (6) €8

Cauliflower, Caramelised Onion, Hegarty Cheese (5,6) €10

OUR SUPPLIERS

Foraged wild, grown organic, and fished from nearby shores, our ingredients come from Moyhill's soil, North Clare's tides and the waters of Doonbeg

Flaggy Shore Oysters

CS Fish

Redmonds Fine Foods

Thalli Foods

John Stone

Moy Hill Farm

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