



# An Port Mór

## MENU

### STARTERS

<b>WARM CORLEGGY GOATS CHEESE</b> grilled with natural honey, on a crouton with tapenade & pickled Carrowholly beetroot, homemade apple & pear chutney, mixed salad leaves	8.5
<b>SMOOTH DUCK LIVER PATE</b> Armagh Cider poach pears, salad and a tangy Cumberland sauce	8
<b>SMOKED CLARE ISLAND ORGANIC SALMON</b> assorted leaves, baked parmesan crisp, fresh radish and sesame & ginger vinaigrette	10.5
<b>CLEW BAY CRAB CAKES</b> curried mango chutney & grilled Clew Bay scallops with hollandaise sauce	12
<b>WARM SALAD OF IRISH POT ROASTED PIG CHEEKS</b> Kelly's black pudding, apple & vanilla sauce	9
<b>ACHILL ISLAND SMOKED FISH PLATE</b> wild Irish tuna, peppered mackerel, honey roast salmon & Clew Bay seaweed caviar	11
<b>FRESH SOUP OF THE EVENING</b> with buttery croutons	4.5

All our starters are served with a selection of homemade breads and green olive & sun dried tomato tapenade

### MAINS

<b>ROAST MARINATED RUMP OF MARK WALSHS' MAYO LAMB</b> crab apple jelly	21
<b>ROAST THORNHILL DUCK BREAST</b> Chinese five spice, morello cherries	24
<b>GRILLED FILLET OF CURRAN BLUE SEA TROUT &amp; GRILLED SCALLOPS</b> infused fennel, tarragon, rapeseed oil	23
<b>21 DAY DRY-AGED KELLY'S OF NEWPORT 10 OZ SIRLOIN STEAK</b> red onion marmalade, balsamic & red wine jus	24.5
<b>SURF N TURF</b> steak as above topped with Clew Bay scallops in garlic butter	27.5
<b>ORGANIC SPINACH TAGLIATELLE</b> with fresh market crab, garlic, white wine, tomatoes, fresh herbs, parmesan, Clew Bay lobster bisque	21.5
<b>PAN-FRIED CLEW BAY KING SCALLOPS</b> Donegal rapeseed oil with grilled fennel, lemon & saffron	27.5
<b>ROAST FILLET OF COD</b> crab & herb crust, curry oil	21
<b>ROASTED BREAST OF IRISH CORNFED CHICKEN</b> Kelly's black pudding, apple stuffing, crispy bacon, red wine jus	19
<b>PUFF PASTRY PARCELS</b> mixed vegetables baked Carrowholly and mozzarella cheese	14.5

All main courses are served with fresh locally sourced vegetables & potatoes of the day

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### SUPPLIERS

**MEAT** McCormack's Westport; Kelly's Butchers Newport. McHale Meats Kiltimagh; Mark Walsh - Direct Lamb Westport; Ian Moffet - Thornhill Duck, Co. Cavan  
**VEGETABLES** Country Fresh Westport; Newport Organic Produce; Liam & Lily Ryder Carrowholly; Joe Kelly, Artisan vegetable farmer  
**SEAFOOD** Joe Garvin Seafood; Padraig Gannon Newport Mussels; Gerry Hasset, Achill Smoked Organic Salmon  
**OTHER** Silke Cropp - Corleggy Goats Cheese Co. Cavan; Carrowholly Cheese - Westport; La Rousse Foods; Nádúrtha Organic Pasta, Co. Mayo

**ALL OUR BEEF IS 100% IRISH**

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- WINNER OF RAI BEST MAYO RESTAURANT 2013
  - LISTED IN McKENNAS GUIDES 100 BEST RESTAURANTS 2013

Our chef Frankie Mallon is a member of Euro-toques - the European Community of Chefs & Cooks - and is committed to sourcing locally and supporting small food producers wherever possible

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