

RESTAURANT

# ROS LIATH



Karl and Mary Rogers welcome you to The Carna Bay hotel

Karl is an award winning Chef from north county Dublin and Mary his wife an exceptional and very experienced restaurant manger are very excited to have relocated with their two daughters to the stunning village of Carna.

Karl trained in Galway, Dublin, New York and Australia amongst others and has over 20 years experience as a chef.

His philosophy of cooking is using the best of local and organic produce and letting the food speak for itself.

We hope you enjoy your dining experience and look forward to welcoming you back in the future.

## Dinner Menu

2 Course with tea/coffee €29.95

3 course with tea/coffee €34.95

### Starters

**Killary Fjord mussels** | garlic | white wine | cream | shallots | sour dough

**Burratta** | tomato | pesto | sourdough | watercress

**Homemade soup of the day** | Served with Karl's soda bread

**Duck liver pate** | tomato and orange relish | toast

**Galway bay seafood chowder** | the best of Galway seafood | fish veloute | fresh dill | Karl's soda bread

**Wild Atlantic prawn cocktail** | baby gem | spicy cocktail sauce

### Main Course

*"All served with crushed baby potato and spring onion cake and green vegetables with garlic and herb butter"*

**Pan fried locally caught fish of the day** | salsa verde | caramelized lemon

**Connemara Lamb shank** | balsamic and red wine | fresh herbs

**Hereford 8oz fillet steak** | tobacco onions | béarnaise sauce | watercress      *Supplement €5*

**Chicken supreme** | wild mushroom | Kilkenny bacon | herb oil

**Galway Bay Seafood bake** | prawn | haddock | smoked salmon | mussels | leek and white wine sauce | gruyere and panko crumb

**Spinach and ricotta tortellini** | herb cream | parmesan | watercress

### Sides €3.95

**Organic bay leaf salad** | house dressing

**Mash potato**

**Chips**

**Truffle chips** | parmesan

**Green vegetables** | garlic and herb butter

**Dessert of the day**

**Tea/Coffee**