

AILEENS

DURING THE IRISH OPEN 2026



TO BEGIN

ARMADA FARM SOUP OF THE DAY
with freshly harvested vegetables (1,3,5)

TORCHED SCALLOPS
romesco sauce, samphire, crispy capers, dill oil (2,4,5,7,10)
*Etra, Rias Baixas, Albarino

HARISSA CURED ORGANIC SALMON
buttermilk, toasted fennel seeds (2,4,5,9,11)

SHELLFISH BISQUE
crème fraîche, Doonbeg crab meat and lobster (2,4,5,10,11,12)

CONFIT DUCK & FOIE GRAS TERRINE
pickled onions, cranberry gel, apricot (4,5)

SMOKED AUBERGINE TARTAR
toasted pinenuts, charred figs, pomegranate, sweetcorn salsa (7)

SUPPLEMENTS

BAKED ACHILL OYSTERS
Armada Farm soft herbs, garlic,
sourdough crumb (1,2,10,12)
½ dozen €24.00

FRESH FLAGGY
SHORE OYSTERS
per piece €3.50
½ dozen €19.00

FRESH
ACHILL OYSTERS
per piece €4.50
½ dozen €22.00

IMPERIAL KALUGA CAVIAR 30G ON ICE
shallots, hen egg, chives, crème fraîche, blinis (1,2,3,6,11) (2pax)
*Veuve Clicquot Brut Champagne
€120.00

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MAIN COURSE

LOBSTER

HALF LOBSTER THERMIDOR

WHOLE LOBSTER THERMIDOR + €35.00

rich thermidor sauce, parmesan,
cognac (2,4,5,10,12,13)

HALF GRILLED LOBSTER

WHOLE GRILLED LOBSTER + €35.00

roast garlic, Armada Farm herb
emulsion (2,4,10,12)

FISH ON THE BONE

BLACK SOLE

caper and lemon butter,
Armada Farm parsley (2,11)
*Domaine Vincent Chatelain, Sancerre

MAIN BUT NOT FISH

SKEAGHANORE DUCK BREAST

heirloom carrots, cherry jus,
preserved cherries (2,4,5)

RIB EYE STEAK

fermented peppercorn jus, celeriac,
crispy potato (2,4,5)

*Baron d Ley, Rioja Reserva, Tempranillo

PAN FRIED CORN FED CHICKEN

cauliflower, kalamata olive crumbs and red wine
jus (2,4,5)

HOMEMADE SPÄTZLE

egg noodle, asparagus, garden peas, cherry
tomato fondue (1,2,6,9 - can be made vegan)

FISH OFF THE BONE

PAN SEARED HALIBUT

roast heirloom tomatoes, fennel,
tomato consommé (2,4,5,11)

AILEENS FISH & CHIPS

herb crumbed plaice, pea, celery and
apple salad, triple cooked chips and
roasted garlic aioli (3, 5, 11, 13)

SALTED COD

warm tartar sauce, wilted
armada farm kale, celery
(2,4,5,11,13)