

for the love of roasts.

At Aileen's, the magic begins long before the first plate is served. The kitchen hums with the sound of preparation – potatoes are peeled and chopped into perfect chunks, doused in duck fat, and roasted until crisp and golden. Fresh herbs are picked, carrots are peeled and glazed to glossy perfection, and the dry-aged beef is seasoned and roasted to tender, flavourful glory. Then there's the gravy – a true labour of love. It begins with a rich bone broth, simmered low and slow for hours, carefully reduced, seasoned, and whisked into a luscious sauce. Let's not forget, the sky high pile of pots, pans and roasting dishes! We've done the hard work so you can sit back and savour every indulgent bite.



\* **FLAGGY SHORE OYSTERS**

Ponzu dressing,  
lemon (10)

PIECE DOZEN

€3.50 €19.00

“to share, or not to share –  
that is the question”

first bites?

**DUCK CONFIT TERRINE** €13.00  
cranberry gel, apricot chutney (4)

**TEMPURA PRAWNS** €15.50  
pak choi, chili jam (1,10,14)

**ARMADA SEAFOOD CHOWDER** €11.50  
selection of prime seafood and shellfish,  
seaweed powder (2,4,10,11,12)

**ROASTED BUTTERNUT SQUASH SOUP** €9.00  
pumpkin seeds, oil (1,2,3,5,6)

**BURREN SMOKED SALMON** €14.50  
capers, pickled shallots, lime crème fraiche (2,4,5,11)

**BURRATA MOZZARELLA** €16.00  
marinated baby beets, orange (1,2,4,5,9)

\* **STEAMED WILD WEST CLARE MUSSELS** €15.50  
lemongrass, spring onion sauce (2,4,5,9,12)

(1) Gluten, (2) Milk, (3) Eggs, (4) Sulphites, (5) Celery, (6) Lupin, (7) Nuts,  
(8) Peanuts, (9) Soy, (10) Shellfish, (11) Fish, (12) Molluscs, (13) Mustard, (14) Sesame

# THE ROAST

at AILEENS

## signature roasts

IT'S ALL ABOUT THE ROAST!  
Hearty portions, bursting with flavour,  
and lashings of gravy

€28

\* **PRIME 28-DAY DRY AGED ROAST RIB OF BEEF**  
Locally sourced and dry-aged to intensify its natural flavour, 72-hour home marinade,  
served with a rich red wine reduction, fluffy Yorkshire pudding, and silky pomme purée.  
The ultimate centrepiece. (1,2,3,4,5)

**CRISP ROAST PORCHETTA**  
Rolled & roasted pork belly with Armada farm herbs, crispy crackling, juicy on the  
inside, and paired with spiced apple and pear compote for a touch of sweetness. (4,5,9)

**ROAST OF THE DAY**  
Ask your server about today's feature roast, showcasing the finest local produce & the  
freshest we can get our hands on!

**ALL ROASTS COME WITH:**

- Signature Duck Fat Roasted Potatoes: Hand peeled Maris Pipers, twice cooked, herbed, sea-salted crispiness on the outside, fluffy on the inside.
- Tenderstem Broccoli with Almond Butter
- Vichy Carrots
- Lashings of Gravy: Our gravy starts with our homemade veal stock, then reduced with the addition of shallots, thyme & rosemary and finished with red wine. (2,7,9)

## not roasting?

Don't fancy a roast? Don't worry, we got you.  
Try something a little lighter, without sacrificing flavour!

**PAN-FRIED SEA BASS** €21.00  
Tender stem broccoli & lemongrass velouté (2,4,5,11)

**POTATO GNOCCHI** €18.00  
Wild mushroom and brown butter emulsion (1,2,3)

## raise a glass?

### TO KICK IT OFF

**Bubbles**  
Glass of Veuve Clicqout Champagne €22.00

**Cocktail**  
Riley's Rose - Saffron Infused Absolut Vodka, Burren  
Honey, Peach Tea, Rose & Pomegranate foam €14.50

### WITH THE ROAST

**Red Wine**  
Chateau Bonnet Merlot, Cabernet Sauvignon €11.50  
Chateau Haut Greniere, Lussac-St Emilion €9.80

**White Wine**  
Montford Estate, Sauvignon Blanc Marlborough,  
New Zealand €9.40  
Beringer Chardonnay, Napa Valley, California €9.80

**Cocktail**  
The Ark - Smoked Old Fashioned with Wagyu  
Marrow-Washed Local Whiskey, Celery & Orange  
Bitters €15.00

### TO FINISH UP

**Cocktail**  
The Armada Irish Coffee €10.00

**Sweet Wine**  
Karoly Its - Late Harvest Tokaji €16.00

## extra trimmings?

€6.00 (EACH)

**CAULIFLOWER & SMOKED GUBBEEN CHEESE**  
(2,3,4,13)

**ROAST SPROUTS WITH BACON  
LARDONS & CHESTNUTS**  
(4,9)

**CHUNKY TRUFFLE FRIES**  
(2,3)

## there's always room!

**GATEAUX STATION - €7 / SLICE**

When they are gone, they are gone! A selection of  
decadent cakes and desserts to satisfy every craving.  
From rich chocolate creations to zesty fruit tarts,  
ask your server for today's showstoppers