

Delicate 8 course Tasting Menu Amuse Bouche

Taste of the Wild Atlantic Way

Pan seared Lemon Buttered Scallop, Kattaifi Prawn, MullaghmoreFish Cake Bon Bon , Streedagh beach Fried Carrigeen Moss and Saffron Aioli Lemon Foam

Trio of Smoked Duck

In house duck liver pâté, Sličed smoked duck breast, duck and plum bon bon served with red onion marmalade, dried figs, rolled ciabatta, mini Cashel blue cheese icecream cone

Sorbet

When The Boat Comes In

Locally sourced market fish hand picked by Anthony

Beef Medallion

Beef Medallion gruyere & creamy buttered leek mash, finely chopped sauteed chorizo topped with pearl onions, red wine jus

Chocolate Surprise

Magical melting Eala Bhan chocolate sphere with hollow centre , pour the hot milk chocolate all over to reveal the surprise within



Sherlocks Of Tubbercurry Meat / Sligo I.T. Farmers Market Brendan Feeney Pork & Bacon, Rosses Point, Sligo
Lets Organic Centre, Sligo / Bluebell Falls Cheese, Cork Dozios Cheese, Mayo / Lavins Veg, Mayo
Le Fournil French Bakery, Sligo / Achill Sea Salt, Mayo
Albatross Fish, Killybegs / BD Foods, Monaghan





Eala Bhán 8 Course Delicate Tasting Menu

We have designed a very special 8 course delicate tasting menu for you to enjoy. This menu has been specially created by our Head Chef, Rafal Chimiak, and Anthony Gray. It features handpicked Sligo ingredients delicately & artistically prepared and allows you to indulge in an amazing Sligo culinary experience. Every dish has been carefully selected, working closely with local suppliers most of it sourced daily with the freshest, finest ingredients hand picked.

8 Course Delicate Tasting Menu €89 per person

Ingredients:

Sea salt Chilli Garlic Mushrooms Spinach Blue Cheese Rosemary Cream Sourdough Dilsk Vanilla Pods Chorizo Champagne Egg Shells Oranges Scallops Prawns Local White Pudding Pistachio Nuts Shiraz Raisins Onions Sweet Potato Butter Duck Liver Beef Celeriac Belgian Chocolate Cheese Nuts Baby Carrots Popcorn Pesto Seaweed Star Anise Shallots