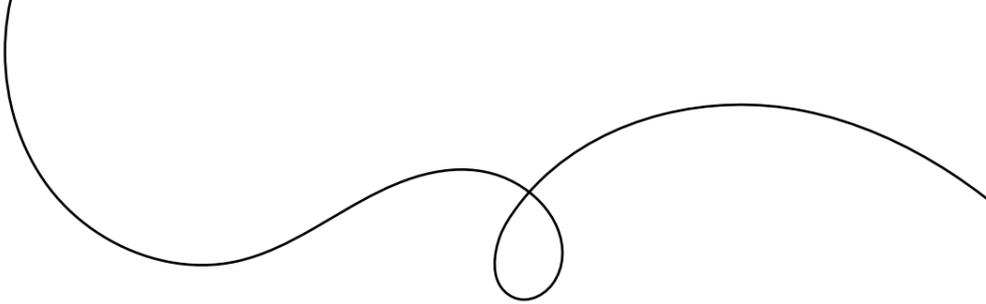


BLACK SHEEP



Black Sheep is inspired by Grace O'Malley, a woman who chose independence over conformity and leadership over expectation.

A force of nature on the west coast of Ireland, she was defined not by rebellion for its own sake, but by conviction, courage and craft.

Black Sheep celebrates that same spirit through thoughtful cooking, confident flavours and a belief that the best things are often created by those willing to go their own way.

We work from the land around us at The Grace and from our own nursery garden. We partner with producers across Connacht and the wider west of Ireland whose lives are tied to the soil, the sea and the seasons, and whose work carries skill, patience and pride.

No excess. No noise. Just honest food,
rooted in the west, made with intent.

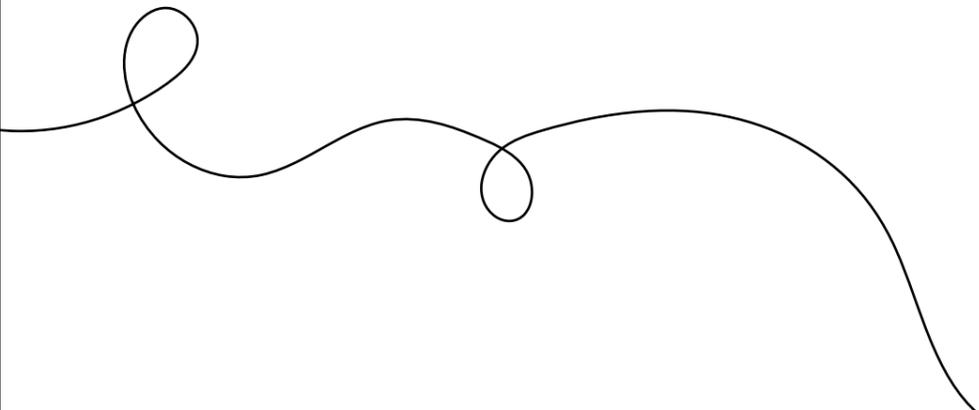


TABLE BREADS

Artisan Parker House Rolls, Whipped Onion Butter

(1w, 1o, 2, 3, 7)

Mescan Stout & Treacle Oat Bread

(1w, 1o, 2, 3, 7, 12)

To Share €5

STARTERS

Gilligan's Beef Croquette €16

Horseradish, Watercress Aioli

(1w, 3, 6, 7, 9, 10, 12, 13)

Padraic Gannon Oysters Hot & Cold €21

Tempura & Vietnamese Dressing

(1w, 4, 5, 6, 8a, 11, 12, 14)

Pea Hummus, Lavash €15

Goat's Curd, Black Garlic

(1w, 6, 7, 9, 13)

House Smoked Burrata €17

Radicchio, Smoked Almond, Chervil Pesto, Black Rye

(1w, 1r, 7, 8a)

Granuaile Gin Cured Salmon Pastrami & Tartar €18

Citrus Salad, Yuzu, Dilisk

(4, 10, 12)

Crispy Pork Belly €15

Meadow Honey & High Bank Orchard Apple

(3, 6, 10, 11)

Clew Bay BBQ Scallops €21

Korean Glaze, Crispy Shiso, Dashi

(1w, 2, 6, 8, 10, 12, 14)

Potato & Leek Velouté €12

Gnocchi, Fresh Peas, Lovage Oil

(1w, 7, 9, 12)

FROM THE LAND

Irish Hereford Prime Dry Aged Côte de Beuf for 2 €85

Triple Cooked Fries, Onion Rings, Sauce Bearnaise

(1w, 3, 7, 9, 12, 13)

Irish Hereford 10oz Prime New York Strip €42

Spinach Purée, Crispy Potato, Sauce Bordelaise

(1w, 3, 7, 9, 12, 13)

Aged Fillet Mignon €46

Spinach Purée, Crispy Potato, Sauce Bordelaise

(1w, 3, 7, 9, 12, 13)

Black Sheep Lamb Burger €28

Truffle Aioli, Rosemary Tabacco Onions, Portobello Mushrooms

(1w, 3, 7, 9, 10, 11)

Andarl Rare Breed 'Chop' €34

Hispi Cabbage, Cumin Carrot

(9, 10, 12)

Organic Chicken €29

Mushroom Fricassée, Truffle Mousseline, Chicken Velouté

(7, 9, 12)

Pickled Pear & Beet Salad €24

Puffed Pumpkin Seeds & Zaatar, Pomegranate, Endive, Walnut Vinaigrette

(1w, 8w, 8pst, 9, 10, 11, 12)

FROM THE SEA

Atlantic Whole Sole on the Bone €46

Shrimp Beurre Noisette, Capers

(2, 4, 7, 12)

Butter Poached Clare Island Lobster €48

Smoked Squash Ravioli

(1w, 2, 3, 4, 7, 12, 14)

Roast Halibut 'Bourguignon' €39

Parmesan Gnocchi

(1w, 2, 3, 4, 7, 9, 10, 12)

Gluten (1), Wheat (1w), Oats (1o), Barley (1b), Rye (1r), Crustaceans (2), Eggs (3), Fish (4), Peanuts (5), Soybeans (6), Dairy (7), Nuts (8), Almond (8a), Cashew (8c), Hazelnut (8h), Pinenuts (8p), Pistachio (8pst), Walnuts (8w), Celery (9), Mustard (10), Sesame seeds (11), Sulphur (12), Lupins (13), Molluscs (14)

Gluten (1), Wheat (1w), Oats (1o), Barley (1b), Rye (1r), Crustaceans (2), Eggs (3), Fish (4), Peanuts (5), Soybeans (6), Dairy (7), Nuts (8), Almond (8a), Cashew (8c), Hazelnut (8h), Pinenuts (8p), Pistachio (8pst), Walnuts (8w), Celery (9), Mustard (10), Sesame seeds (11), Sulphur (12), Lupins (13), Molluscs (14)

TABLE SIDES

Whipped Potato Purée (7)

Triple Cooked Rosemary Fries (1w)

Charred Tender Stem Broccoli, Sourdough Crumble (1w)

BBQ Miso Hispi Cabbage, Aged Kylemore Cheese (6, 7, 8, 10, 11)

Buttermilk Crisp Onion Rings (1w, 3, 7)

Estate Mixed Wild Leaves, Foraged Herbs, Tahini Dressing (11, 12)

€6

TABLE SAUCES

Classic Bearnaise (3, 7, 12)

Truffle Aioli (3, 10, 12)

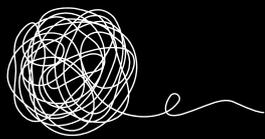
Bone Marrow Jus (9, 10, 12)

Whiskey Peppercorn (9, 10, 12)

Smoked Tomato Ketchup (9, 10, 12)

Chimichurri (12)

€3



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