

Starters

Blue bell falls awarding winning goats cheese €7.95

Served on toast with sun dried tomatoes beetroot and red onion Marmalade

Chunky Homemade seafood chowder €6.50

A rich creamy fish volute with today's finest local seafood

Cajun spiced prawns €9.50

Tiger prawns pan-fried with Cajun spice and butter served with mango and balsamic reduction.

Our famous seafood cocktail € 9.95

Selection of fresh local and Achill smoked fish with Joe Kelly's organic salad with homemade cocktail sauce with a hint of brandy

Oak smoked salmon and crabmeat €10.75

Keem bay oak smoked salmon with fresh Achill crabmeat served with Joe Kelly's organic leaves and Mango's famous dressing.

Salad a la mango's €7.25

Selection of Joe Kelly's organic salad with feta cheese and fried mushrooms with mango sauce

Fresh oysters €9.50

1/2 dozen clew bay oysters supplied by Padraic Gannon Carrowholly Westport

Traditional black pudding with scallop €8.75

Award winning Kelly's of Newport black pudding served with clew bay scallop

SilverHill Irish duck €8.50

Silverhill duck with mixed organic salad and pepped pesto dressing.

Main course pasta and rice dishes

Achill Crab toes and chilli prawn €20.95

Lightly coated chilli prawns with crab claws in garlic butter served with white rice

Seafood combo €19.95

Selection of local seafood and shellfish cooked in white wine chilli and homemade tomato sauce served with rice

Mixed seafood curry €19.95

Selection of local seafood in a rich creamy homemade curry served with mint and coconut infused rice

Prime Irish beef or chicken kebab €15.50

Served with pepper sauce on a bed of rice

Clam and prawn linguine €19.50

Clew bay clams with north Atlantic tiger prawns in a light tomato sauce with basil infusion

Scallop and prawn linguine €23.95

Clew bay scallops with north Atlantic tiger prawns in a rich creamy white wine and chilli sauce

Smoked salmon and blue cheese linguine €16.95

Keembay oak smoked Achill salmon with cashel blue cheese in a rich creamy sauce

Cajun spiced chicken linguine €15.50

Breast of Irish chicken in a rich Cajun sauce

Main course seafood

All seafood dishes are served with potatoes and vegetables or salad

Atlantic Plaice with crab € 17.95

Plaice rolls stuffed with mixed peppers and Achill crabmeat with Kelly's organic cream cheese and hollandaise sauce

Baked Fillet of clew bay cod €21.50

With white wine, fennel, leek, ginger and citrus

Pan-fried organic Clare island salmon €18.95

Pan-fried fillet of salmon served with Avocado butter

Fish duet €24.50

Clew bay Scallops in garlic and chilli and Monkfish in white wine sauce

Rainbow Trout €17.95

Served with Almonds and citrus sauce

Pan-fried filet of seabass €19.95

With mushroom and mixed herb garlic butter

Haddock filet €17.50

Herb crusted local haddock with a rich mustard and wild seaweed sauce

Clew bay Scallops €24.50

Pan seared with garlic and chilli butter

Achill island White sole €24.50

Served on the bone with black pepper butter

Meat dishes

All meat dishes come with potatoes and vegetables or salad

Grilled sirloin steak **€22.95**

Prime Irish beef from James McHale Windsor farm grilled to perfection served with pan-fried onions and mushrooms with pepper sauce or garlic butter

Local lamb cutlets **€17.95**

Grilled local lamb from Mark Walsh's farm marinated in olive oil, rosemary and fresh thyme. Served with semisweet gravy.

Silver hill duck **€21.95**

Roast 1/2 duckling served with honey orange & ginger sauce

Chicken flamboyant **€16.95**

Grilled marinated breast of chicken cooked in port wine sauce with apple and almonds

Chicken Americana **€16.95**

Breast of chicken southern fried on a bed of stir-fried vegetables served with a creamy pepper sauce

Chicken a la mango's **€19.95**

Breast of chicken stuffed with mango crabmeat and Brie lightly coated in breadcrumbs and shallow fried served with mango and wild seaweed sauce

Piotr's chicken **€18.95**

Breast of chicken stuffed with Parma ham and cream cheese

ALL our Beef Lamb and chicken are 100 % Irish