

**CÍAN'S**  
HOTEL WESTPORT

**Scallop**

BBQ Pork Belly, Cauliflower, Apple (3,9,10)

**Pairing Wine: Bergerie de l'Hortus Rosé 2019 | Organic Farming**

**Gin Cured Seatrout**

Wasabi, Trout Caviar, Butter Milk, Dill (4,5,6,11,13)

**Pairing Wine: Bender 'Paulesen' 2018/19 | Organic Farming**

**Tortellini**

Slow cooked Ham, Black Pudding, XO Sauce (1,2,3,5,6,9,10,11,13,14)

**Pairing Wine: Stefano Accordini 2018/19 | Organic Farming**

**Mussels**

Heritage Tomato Consommé, Sourdough, Basil (3)

**Pairing Wine: Crego e Monaguillo 2019 | Organic Farming**

*Vegetarian – Please ask your server for daily options.*

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**Beef**

Striploin, Beef Cheek, Celeriac, Onion, Bone Gravy (1,5,9,10,13,14)

**Pairing Wine: Château Thieuley 'Temps de Lune' 2018/2019 | Organic Farming**

**Vanilla Salted Cod**

Mussel, BBQ Wild Prawn, Sweet Corn Velouté (2,4,6,11)

**Pairing Wine: Cantina Marilina 'Currivu' 2018 | Certified Organic**

**Lamb**

Rump, Shoulder, Cutlet, Mint, Onion (1,6,11,13,14)

**Pairing Wine: Bodegas Elias Mora 'Semicrianza' 2018 | Vegan Friendly**

**Baked Celeriac**

Carrot and Cardamom, Lovage (6)

**Pairing Wine: Flor de Crasto 2018/19 | Organic Farming**

**All mains Accompanied with Creamed Potatoes and Farm Fresh Carrots.**

**Additional sides €4 each**

House Cut Chips | Creamed Potato | Carrots | BBQ Greens | Salad

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# CÍAN'S

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## Chocolate Grenache

Hazelnut, Burnt Butter and Sea Salt Ice cream (1,5,6,8,9)

**Pairing Wine:** **Domaine du Mas Blanc Rimage 2015 | Grenache Noir**

or

**Pairing Cocktail:** Espresso Martini

## Lemon Meringue

Panna cotta

**Pairing Cocktail:** Lemon Drop

## Apple Tart

Vanilla ice cream (1,5,6,8)

**Pairing Wine:** **Château JOLYS CUVÉE JEAN 2016/17 | Petit**

or

**Pairing Cocktail:** Apple Sour

2 courses €32

3 courses €44

Add wine tasting experience €47

Add wine tasting experience €66.50

## Looking After Your Health & Well-Being

At Cian's at Hotel Westport, we have taken the necessary precautions in line with suggested guidelines to ensure that public health is maintained. This will be a major challenge during the Covid19 Pandemic as the risk of cross contamination is high. Our team regimentally wash hands, sanitise equipment and clean contact points to provide a safe environment for dinner service.

We Practise:

- Hand washing and sanitising before and after serving drinks, food, wine etc
- Routine timed hand washing intervals
- Separated departmental teams to avoid cross spread
- Disposable menus and napkins
- Sanitisation of all contact points, tables, and chairs before guest use

## Allergens

- |   |  |                                |
|---|--|--------------------------------|
| 1. Gluten and cereals containing gluten (wheat, rye, barley, oat) | 5. Eggs  | 9. Soybeans                    |
| 2. Crustaceans  | 6. Milk  | 10. Sesame seeds               |
| 3. Molluscs   | 7. Peanut  | 11. Sulphur dioxide, sulphites |
| 4. Fish   | 8. Nuts (hazelnut, almond, walnut, pecan, cashew, Brazil nuts, pistachio, macadamia) | 12. Lupin                      |
|   |  | 13. Mustard                    |
|   |  | 14. Celery                     |

Local Suppliers include Joe Kelly for vegetables, Calvey's of Achill for lamb, Killary Fjord Shellfish, local butcher McCormacks, Cuinneog butter, Absolutely Pottery Michael Duffy Wooden tableware and Pax eco-friendly shop.

All Beef, Lamb, Chicken, Duck, Pork, Bacon and Eggs are of Irish Origin.