

Jack Fenn.

Courtyard Coffee Shop & Bistro

Starters

Scallops

€13.95

Andarl farm ham hock & asparagus, barley risotto, orange segments, herb foam
1,4,6,7,9,12,14

Rope Mussels

€9.95

Killary Harbour mussels, steamed in white wine, fennel, garlic & garden herbs
1,6,7,12,14,

Goats Cheese Bon Bons

€8.95

Goats cheese coated in panko, served beetroot salsa, garden leaves and honey dressing
1,3,6,7,10,12

Duck Liver and Foie Gras Pate

€9.95

Homemade pate, served with melba toast & plum chutney
1,6,7,12

Marinated Pork Belly

€9.95

Andarl Farm rare breed crispy pork belly, charred pineapple salsa
6,10,12

Dún Briste Seafood Stack

(between 2 people) €45.00

Symphony of seafood, steamed mussels, Clarke's smoked salmon, Achill oysters, prawns, Marie Rose sauce, homemade brown bread 1,2,3,4,6,7,12,14

Seasonal Soup of the Day

€6.00

Homemade brown bread, herb pesto 1,3,7

Grilled Red Pepper Tartlet

€8.95

Tartlet stuffed with vegan cheese & red peppers, garden leaves and balsamic dressing
1,6,8,12

Main course

The Famous Drunken Bullock Fillet Steak

€29.50

Spiced crusted prime fillet cooked to your liking, Mediterranean style vegetables, peppercorn jus, twice cooked fries
1,6,7,10,12

Supreme of Irish Free Range Chicken

€19.95

Garden herb stuffing, garden greens, rosemary jus
1,6,7,9,10,12

Pan Seared Barbery Duck Breast

€22.95

Glazed duck breast in a spicy Belleek honey, sweet potato puree, seasonal vegetables, port jus
1,3,6,7,9,10,12

Fillet of Hake

€19.95

Crispy lemon & herb potatoes, poached vegetables, caper & fennel butter
2,4,6,9,12,14,

Roast Rack of Irish Lamb

€28.00

Potato gratin, grilled asparagus, pearl onion jus

Vegetarian & Vegan Options

Mixed Bean Ragout

€14.50

Mixed beans, slow cooked in a spicy homemade tomato ragout, served with cous cous
6,9,12

Spiced Cous Cous

€14.50

Mediterranean vegetables, cooked in a spicy broth
1,6,9,12

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Welcome to Jack Fenn's Bistro

Here at Jack Fenn's we only use the best quality and locally sourced ingredients in our menus.

Our wide range of salad greens, herbs, fruit and flowers are grown in our kitchen garden on the back lawn. Local Bee Keeper - Fergal O'Shea looks after our beehives. Our pride and joy. We dry age our beef in-house, sourced from Michael Mc Hales, Castlebar. Our free range pork is sourced from Andarl Farm, Claremorris. We have wonderful seafood on our doorstep! It is supplied from Killala Bay, The Moy Estuary, oysters are sourced from Achill Oysters, with other fish sourced by Joe Garvin, and our smoked fish is from Clarkes, Ballina. All our Farmhouse cheeses are Irish, produced by the talented Dan Dozio, Charlestown.

Sit back, relax and let us take care of you.

All allergens are openly used throughout our menus. Trace amounts may be present at all stages of cooking. Please at all times, discuss with your server as to what elements can be removed from your dish in order to assist with any allergies or dietary requirements you may have.

1. Gluten,
2. Crustaceans,
3. Eggs,
4. Fish,
5. Peanuts,
6. Soybeans,
7. Milk,
8. Nuts,
9. Celery,
10. Mustard,
11. Sesame,
12. Sulphur dioxide/sulphites,
13. Lupin,
14. Molluscs.

