

HOTEL



Stella Maris

— LOOP HEAD PENINSULA —

WELCOME



LOOP HEAD FOOD CIRCLE

Stella Maris Hotel is proud to be a founder member of Loop Head Food Circle whose ethos is to support people that live and work on the peninsula as much as possible thus ensuring the sustainability of our community. There is some fantastic fresh produce available on Loop Head. The lighthouse symbol indicates our signature dishes whose primary ingredients are found here.

Look out for this symbol on other menus in the area. By supporting other members of Loop Head Food Circle you will be helping the local community develop the peninsula as a responsible and sustainable tourism destination.

Visit www.loophead.ie for more information.

We hope you enjoy dining with us.

OUR LOCAL SUPPLIERS

Martin Haugh's Butchers, Kilkee
Sealyons Seafood, Carrigaholt
Cathal Sexton Fish Ltd., Doonbeg
Rahona Roots, Carrigaholt
McNamara's Bakery, Kilkee
Considine's Bakery, Kilrush
C&K Foods, Moyasta
Moyasta Coffee

* Should you have any specific dietary requirements please do not hesitate to inform a member of staff who will gladly assist you.



indicates dishes that are Gluten Free and suitable for coeliacs



indicates dishes that are suitable for vegetarians

Follow us on Facebook & Visit www.stellamarishotel.com

TO START

ALL SERVED WITH OUR OWN BROWN SODA BREAD

HOMEMADE SOUP OF THE DAY	€4.00
STELLA MARIS SEAFOOD CHOWDER 	€6.00
Soup made with a selection of Local Seafood, Carrots, Celery & Leeks with Fresh Fish Stock & Cream (GF)	
POULNASHERRY BAY OYSTERS 	€9.50
- ½ Dozen on the Half Shell served with a Wedge of Lemon & Tabasco Sauce (GF)	
STEAMED CARRIGAHOLT MUSSELS 	€8.50
- Mariniere, Cooked with Shallots, Garlic, White Wine, Cream & Fresh Parsley (GF)	
TIAN OF DRESSED CLARE CRAB & AVOCADO 	€9.50
(when available) Rahona Roots Green Salad & Marie Rose Sauce (GF)	
BURREN SMOKED SALMON	€8.50
Wild Rocket, Olive Oil & Parmesan Shavings (GF)	
PAN FRIED PRAWNS (SHELLS ON) 	€8.50
Chilli, Garlic & Spanish Papkria (GF)	
HAUGH'S BLACK PUDDING & BACON SALAD 	€8.50
Avocado & Rahona Roots Mixed Leaves	
SMOKED CHICKEN CAESER SALAD	€8.00
Cos Lettuce, Fresh Herb Croutons & Parmesan Shavings	
BAKED ST. TOLA GOAT'S CHEESE	€8.00
Honey & Fresh Thyme on Considine's Toast with Rahona Roots Green Salad (V)	

MAINS

- LOOP HEAD SHELLFISH PLATTER**  €26.00
(when available) - Grilled Lobster, Prawns, Crab, Oysters & Mussels with Saffron & Tomato Dressing served with Rahona Roots Green Salad & Brown Soda Bread (GF) option
- STELLA MARIS SURF & TURF**  €24.50
(when available) - Grilled Fillet Mignon & ½ Lobster with Tarragon & Balsamic Butter served with Champ Potatoes & Seasonal Vegetables (GF)
- PAN FRIED HAKE**  €19.50
Split Peas & Diced Vegetables cooked in Ham Stock & Parsley Vinaigrette served with Boiled Potatoes (GF)
- BAKED SALMON WITH SMOKEY BACON**  €18.50
Braised Cabbage & Capers served with Boiled Potatoes (GF)
- COD IN BEER BATTER**  €14.50
Fries, Tartare Sauce & Mushy Peas
- HAUGH'S BLACK ANGUS 8oz FILLET STEAK**  €24.50
Sauteed Mushrooms & Onions & Champ Potatoes
Cooked to your liking with a choice of sauces (GF)
- *Tarragon & Balsamic Butter*
- *Garlic & Parsley Butter*
- *Green Peppercorn Sauce*
- HAUGH'S BLACK ANGUS 10oz SIRLOIN STEAK**  €21.00
Sauteed Mushrooms & Onions & Fries
Cooked to your liking with a choice of sauces (GF)
- *Tarragon & Balsamic Butter*
- *Garlic & Parsley Butter*
- *Green Peppercorn Sauce*

MAINS

- GRILLED KILFENORA LAMB CUTLETS** €19.50
Salsa Verde & Rahona Roots Green Salad
served with Boiled Potatoes (GF)
- STELLA MARIS STEAKBURGER**  €14.50
Cheddar Cheese & Bacon On Considine's Toasted
Sesame Seed Bap with Crisp Baby Gem Lettuce,
Fresh Tomatoes, Onion & Gherkins served with Fries
- CHICKEN SUPREME & WHITE WINE** €17.50
Smokey Bacon & Mushrooms served with
Champ Potatoes & Wilted Spinach (GF)
- CAJUN SPICED CHICKEN FILLET** €14.50
Potato Wedges, Natural Yoghurt &
Rahona Roots Green Salad (GF)
- ROASTED ROOT VEGETABLE CURRY** €14.00
Coconut, Spinach & Toasted Cashew Nuts
served with Wholegrain Basmati Rice (GF) (V)
With Chicken €16.50
- SPINACH, POTATO & GUBEEN CHEESE FRITTATA** €13.00
Rahona Roots Green Salad (V)
- HOMEBAKED BEEF LASAGNE**  €14.00
Considine's Garlic Bread & Rahona Roots Green Salad

ON THE SIDE

Brown Soda Bread & Butter	€2.00
Considine's Garlic Bread with Cheddar Cheese	€2.80 €3.00
Fries	€3.00
Homemade Potato Wedges (plain or spicy)	€3.30
Potato Gratin	€4.50
Champ Potatoes	€3.00
Boiled Potatoes	€2.00
Seasonal Vegetables	€3.50
Rahona Roots Green Salad	€3.50

CHILDREN'S MENU *(under 12's)*

Homemade Chicken Dippers	€5.50
Fresh Cod Goujons	€5.50
Grilled Sausages	€5.50

All of the above are served with Mashed Potatoes or Fries

Homebaked Beef Lasagne with Garlic Bread	€6.50
Baby Dinner with Mashed Potatoes, Vegetables & Homemade Soup	€4.00

DESSERTS

ALL OUR DESSERTS & PASTRIES ARE HOMEMADE

IRISH FARMHOUSE CHEESEBOARD Brown Bread Crackers & Sheridan's Chutney	€7.50
WARM CHOCOLATE CAKE Poached Raspberries	€5.50
BAKED VANILLA CHEESECAKE Gingernut Base & Sour Cream & Lemon Topping	€5.50
PROFITEROLES Sweetened Whipped Cream & Rich Chocolate Sauce	€5.50
FRESH FRUIT CRUMBLE	€5.50
TRADITIONAL APPLE TART Made with Shortcrust Pastry	€5.50
CRÈME CARAMEL Almond Biscotti (GF) option	€5.50
CRUSHED HAZELNUT MERINGUE Fresh Cream, Irish Strawberries & Strawberry Sauce (GF)	€5.50
IRISH DAIRY VANILLA ICE-CREAM Baileys Irish Cream & Caramelised Walnuts (GF)	€5.50
SELECTION OF IRISH DAIRY ICE-CREAM Vanilla, Strawberry & Double Chocolate (GF)	€5.50
2 Scoops	€3.80
1 Scoop	€2.00

WINE LIST

RED WINES

BARBERA D'ASTI, ARALDICA 'ALBERA', ITALY €22.00
Fresh crunchy blackcurrants with lovely, easy drinkability. Wonderfully ripe & inviting

**CAMPO CASTILLO GARNACHA,
CAMPO DE BORJA, SPAIN** €20.00
Fruity & balanced, this is a lovely soft wine made from Grenache grapes.

MAIN A MAIN SYRAH, PAYS D'OC, FRANCE €21.00
Light & cool, elegant Syrah with peppery liquorice & dark plum fruits.

LA LINDA MALBEC, ARGENTINA €23.00
Warming & meaty, rich & chocolaty.

VALPOLICELLA CLASSICO SUPERIORE, ZENATO, ITALY €27.50
Traditionally made from a blend of Corvina, Rondinella and Oseleta grapes. Benchmark for all others!

QUADROFOLIA, DOURO TINTO, PORTUGAL €25.00
Smooth, supple and aromatic cherry fruit from Quinta do Vallado.

WINE LIST

WHITE WINES

PINOT GRIGIO GARGANEGA, SAN GIORGIO, ITALY €20.00
Light fresh, fruity & crisp; brilliant all-purpose wine that outclasses most Pinot Grigio.

CAMPO CASTILLO VIURA, CAMPO DE BORJA, SPAIN €20.00
Fresh, zesty & very moreish. A heap more interesting & characterful than the alternatives.

MAIN A MAIN CHARDONNAY, PAYS D'OC, FRANCE €21.00
Pure unoaked Chardonnay fruit; light, rounded, mouth-filling pears & citrus.

HONORE DE BERTICOT SAUVIGNON BLANC, FRANCE €21.00
Pristine fresh aromas & vibrant appetising green fruits remain in abundance. Delicious refreshing wine.

EIRA DOS MOUROS, RIBERIO, GALICIA, SPAIN €29.00
Treixadura Grapes, rich aromatic complex, wines from this region accompanied Christopher Columbus on discovering the new world.

VERDICCHIO CLASSICO, VELENOSI, ITALY €28.00
Best example of this grape variety, rich complex apple flavours, a real crowd pleaser.

SPARKLING & ROSE WINE

CHAMPAGNE NV, DE NAUROY, FRANCE €65.00
Fresh lively Champagne with a generous mousse, & clean ripe apple & citrus fruits.

JEIO PROSECCO CUVÉE FOIE BISOL, ITALY €28.00
From the region's top producer, this rounded vivacious wine has a rich creaminess with lots of aromatic peach fruit flavours. Finishes on an extremely elegant citrus note.

LE PETIT BERTICOT, MERLOT ROSE, FRANCE €22.00
Wonderfully dry, fresh, fruity & light; this picture-perfect low alcohol pink is utterly gluggable.