

# A TASTE OF WILD MAYO

## 8-COURSE TASTER MENU WILD ATLANTIC CULTURAL TOURS

*Seaweed steamed oysters with a hint of stour*

**WITH** a glass of Say Nowt stout

2

*Freshly foraged cockle bites on twice-baked gluten-free bread*

**WITH** a nip of poteen (ssh!)

3

*Freshly foraged cockle & mussle chowder*

**WITH** a glass of Humber's Ale

4

*Dillisk gluten-free soda bread with River Moy smoked salmon*

**WITH** a glass of Jack The Lad Pale Ale

5

*Local smoked mackerel, foraged samphire and hummus*

**WITH** a glass of Irish Blonde Amber Ale

6

*Martina's Killala Boxy (potato cake) with Kelly's of Newport black pudding,  
carmelised apple*

**WITH** a glass of Say Nowt stout

7

*Local lamb with colcannon (mash & curly kale)*

**WITH** a nip of Irish Whiskey

8

*Seasonal wild berry liquer with homemade ice-cream*

*\*All beers are from The Reel Deel local craft brewery*