



# Chef's Selection

Our '*must-try*' dish selected by Chef Fergal & Team

We love our Steamed Wild Atlantic Way Mussels, sourced fresh from Glenbeigh, County Kerry.

Using local, sustainable produce is at the heart of what we do here at The Rine. Being located along the Wild Atlantic Way gives us access to some of the finest seafood imaginable and cooking these wonderfully fresh mussels every day is truly a delight.

Our preparation is simple and all about letting the ingredients shine. We gently sauté a little chopped garlic until lightly golden and add a pinch of saffron. Then we tumble in the cleaned mussels, pour over some white wine, cover with a lid, and steam until every shell opens. A splash of cream and a squeeze of lemon to finish everything beautifully.

We love serving them alongside our special Shannigan's brown bread, perfect for soaking up every last drop.