BAR MENU

12noon – 9pm

SMALL PLATES

Soup Of The Day €10
Homemade Brown Bread, Whipped Butter
1(W)/2/3/(vegan)

Maryborough Seafood Chowder €15
Homemade Brown Bread, Whipped Butter
1(W)/2/3/6/8/12/14

Ballycotton Fishcake €18
Sprout & Orange Salad, Celeriac Remoulade, Tartare Sauce
1(W)/2/3/5/6/8/12/13/14

West Cork Burrata and Chestnut Crostini €15
Fig, Honey, Olive Crumb, Cranberry Dressing
1(W)/2/3/8/9/(vegetarian)

SANDWICHES

Steak Sandwich €28
Garlic Ciabatta Bread, Sliced Beef Fillet Sauteed Onion and Mushroom, Rocket Salad, Pepper Sauce and Fries
1(W)/2/3/8

Toasted Special €17.50
Sliced Sourdough, Gammon, Summer Tomatoes, Sliced Onion, Cheddar Cheese, Ballymaloe Relish, Salad Garnish and Fries
1(W)/2/5/8

Grilled Halloumi Ciabatta €18
Roast Red Pepper, Grilled Aubergine, Rocket Pesto, Baby Gem, Garlic Butter,
1(W)/2/3/4/5/8 (vegetarian)

Tofu 10 (vegan optional)

Open Seafood Trio €24
Soda Bread, Irish Smoked Salmon, Poached Salmon, Avocado and Crab, Baby Leaves, Lemon
1(W)/2/3/5/6/8/10/12/13

SALADS

Superfood Salad €22
Quinoa, Organic Leaves, Tenderstem Broccoli, Cranberry, Pomegranate, Cinnamon Scented Pecan Nuts, Avocado, Apple, and Radish Salad, Spiced Beetroot Glaze
1(B)/2/5/9/(vegan)

Caesar Salad €18.50
Baby Gem, Parmesan, Egg, Lardons, Brioche Croutons, Classic Dressing
1(W)/2/3/5/8/12/13

Add chicken €5

Clonakilty Black Pudding Salad €21
Lardons, Apple, Red Onion, Baby Leaves, Tomato and Ranch Dressing
1(W)/2/3/5/8/13

Thai Beef Salad €21
Marinated Julienne of Irish Fillet Beef, Baby Corn, Bean Sprouts, Baby Gem, Red Onion, Chilli & Lime Dressing, Toasted Sesame Seeds
2/3/4/5/8/10/12

LARGE PLATES

Battered Fish And Chips €28
Ballycotton Haddock, beer Batter, Crispy Fries,
Mushy Peas, Classic Tartar Sauce
1(W)/2/5/8/12/13

Thai Red Chicken Curry, Infused Basmati Rice €26
Chicken Breast, Thai red Curry Sauce,
Onions, Peppers
(gluten free)
Replace Chicken with Prawn + €5
(Vegan option available)

8oz Beef Burger €26
Smoked Streaky Bacon, Sliced Tomato,
Mature Cheddar, Lettuce, Onion And Gherkin,
Brioche Bun, Burger Sauce
1(W)/2/5/8/10/13

Fresh Egg Tagliatelle Pasta €26
Gubbeen Chorizo, Mixed Peppers,
Rich Tomato Ragu
1(W)/2/3/8/13
Add Chicken €5

Baked Atlantic Salmon €28
Glass Noodles, Julienne Vegetables, Pak Choi,
Sweet Chilli & Soy Glaze
2/3/10/12

Beef Cheek Bourguignon €26
Creamy Mash, Root Vegetables, Fresh Parsley
2/3/5/8

Duck Leg Confit €28
Mixed Bean Cassoulet, Lardons, Winter Vegetables,
Cointreau & Orange Glaze
2/3

Slow Braised Pork Belly €27
Parsnip Puree, Tenderstem Broccoli, Sauteed Potato,
Braised Red Cabbage, Apple Puree, Calvados Jus
2/3/8

Sides €6
House Fries 2
Herb Roasted Baby Potatoes
Steamed Buttered Seasonal Vegetables 2/8
Dressed House Salad 1/2/5

DESSERTS

Apple Strudel €11
Spiced Crème Anglaise , Vanilla Ice Cream
1/2/8/9/13

Almond Cake €11
Whipped Tonka Crème Fraiche,
Vanilla Ice Cream
8/9/13

Sticky Toffee Pudding €11
Spiced Biscuit, White Butterscotch,
Vanilla Ice Cream
1/8/13

Selection of Irish Cheese €17
Thyme Bluebell, Wicklow Baun, Smoked Gubbeen
Cashel Blue, Fresh Fruit, Water Crackers,
Prune & Walnut Chutney
1/2/4/8/9

Please inform your server of any dietary/allergen requirements

Contains Allergens:
1. Gluten (O - Oats, W - Wheat, R - Rye, B - Barley), 2. Sulphur Dioxide, 3. Celery, 4. Sesame Seeds,
5. Mustard, 6. Crustaceans, 7. Lupin, 8. Milk, 9. Nuts, 10. Soy Beans, 11. Peanut,
12. Fish, 13. Eggs, 14. Molluscs

All beef and chicken is of Irish origin