



Soup of the Day (1,5,7,9) GF Option

Served with Homemade Soda Bread

Atlantic Seafood Chowder (1, 2, 4, 7, 9, 12, 14) GF Option

Creamy Seafood Chowder with chunky Fish, Vegetables & Herbs, served with homemade Soda Bread

Clonakilty Black Pudding & Apple Salad (1, 7, 8, 10, 12)

With Caramelised Apple, toasted Cashew Nuts, Fetta & dressed Baby Leaves

Artisan Ardsallagh Goats Cheese Tartlet (1,7) V

Served with Caramelised Onion and Roasted Tomatoes

Fish Cake (1, 3, 4, 7, 12)

Naturally smoked Haddock, Salmon & Cod, Bandon Cheddar Cheese with Potato, Scallion & Horseradish, tossed in panko breadcrumb and shallow fried. Served with fresh leaves, Lemon and Saffron Mayo & Ballymaloe Relish.

Grilled Fillet of Hake (3, 4, 7,10) GF

Fillet of Hake with Fresh Leek Sauce

Pan-fried Chicken Supreme (7,9,10,12) GF

Supreme of Chicken accompanied by a Mushroom Sauce

Roast Rib of Beef (1, 3, 7, 9, 10, 12) GF Option

Roast Beef Served with Yorkshire Pudding, Brandy & Peppercorn Sauce

Creamy Linguine (1, 3, 7) GF Option V

Linguine pasta with Spinach and Mushroom, Parmesan & White Wine Sauce Served with Garlic Sourdough

All main courses (except Pasta dishes) are served with Mash & Roast Potatoes & a selection of rustic Vegetables

Eton Mess (3,7) GF

Crushed Meringue with a Fruit Compote & Fresh Cream

Chocolate Fudge Cake (1, 3, 7, 8, 12)

Rich Chocolate Fudge Cake served with Chocolate Ice-Cream

Traditional Bread & Butter Pudding (1,3,7)

Served with Custard & Vanilla Ice-Cream

Homemade Apple Tart (1,3,7)

Served with fresh cream

Coffee or Tea

€34.95

Contains Allergens:

1. Cereals containing Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy Beans 7. Milk including Lactose 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide/ Sulphites 13. Lupin 14. Molluscs *Please inform your server of any dietary/allergen requirements.