

DINNER MENU

STARTERS

CORN & LEEK CHOWDER (VG) (LF) (2)(4)	€6.95
TODAY'S HOMEMADE SOUP (V) (1)(4)(5)	€6.50
SLOW COOKED BEEF SHORT RIB (2)(5) Wild Mushroom Fricassee	€10.95
CRISP COS CAESAR SALAD (1)(2)(5)(6) with Bacon, Parmesan Shavings, Crispy Croutons, Caesar Dressing <i>Add Chicken or BBQ Salmon €1.75</i> (13)	€7.95
CONFIT DUCK SPRING ROLL (1)(2)(5)(6)(7)(9) Spiced Noodle Salad, Tomato, Chili & Lime Jam Dressing	€9.95
SUPERFOOD SALAD (2)(5)(8) Tender Stem Broccoli, Baby Spinach, Quinoa, Feta Cheese, Pomegranate, Toasted Seeds, Roast Sweet Potato, House Dressing <i>Add Chicken or BBQ Salmon €1.75</i> (13) <i>Vegan Feta Cheese available on request, please ask your Server</i>	€7.95
FISHERMAN'S FEAST (1)(2)(5)(6)(8)(12)(13) Calamari Rings, Panko Prawn & Plaice Goujon with Lemon & Garlic Aioli	€11.00
GRILLED HALLOUMI (GF)(LF)(2)(5)(8) with Spiced Chickpea, Roasted Red Pepper & Harissa Salad, Chermoula Dressing <i>Vegan Halloumi available on request, please ask your Server</i>	€8.95
PEA & SHALLOT RAVIOLI (VG)(LF)(1)(2)(11) Mint Gremolata, Toasted Pine Nuts & Shaved Parmesan	€8.95

PIZZAS

<i>STONE BAKED THIN CRISPY GOURMET PIZZA (1)(5)</i>	
CLASSIC MARGHERITA (V	€14.50
PEPPERONI & SALAMI MILANO	€16.50
HAM & MUSHROOM	€16.50
THE VEGAN (VG)(LF) (1) Artichoke, Red & Yellow Pepper, Asparagus, grilled Aubergine & Portobello Mushroom	€15.95
<i>Build your own, add to the above from the following toppings – add €1.25 per topping</i> Chicken, Ham, Tuna (13), Pepperoni, Salami, Pineapple, Sweetcorn, Peppers, Jalapenos, Red Onion, Rocket Leaves, Sun Dried Tomatoes, Olives	

If it's not on the list, just ask, if we've got it, you can have it!

SIDE ORDERS - €3.75

• Sweet Potato Fries (1)(2)	• Garden Salad (2)(8)
• Skin on Fries (1)(2)	• Mixed Vegetables (5)
• Spicy Wedge (1)(2)	• Homemade Onion Rings
• Mash Potato (5)(7)	with Smokey Mayo (1)(2)(5)
• Homemade Garlic	• Garlic Mayonnaise (5) €0.50
Cheesy bread (1)(2)(5)	

All deep fried sides will contain trace elements of gluten – please ask your Server if you require completely gluten free and we will be happy to prepare for you.

DESSERTS

SELECTION OF LOCAL CORK CHEESE'S (1)(4)(5)(11) Carrigaline Garlic & Herb, Durrus, Smoked Gubbeen, Milleens & Bluebell Falls soft Goats Cheese, served with Grapes, Crackers & Fruit Chutney	€8.50	SELECTION OF GLENOWN ICE CREAM (GF) (2)(5)(6)(11) Rhubarb, Mint Chocolate & Salted Caramel, Fresh Cream & Berries	€6.95
WARM WALNUT TART (1)(2)(6)(11) with White Chocolate Ice Cream	€7.95	SALTED CARAMEL ROULADE & CHOCOLATE FUDGE BROWNIE SUNDAE (1)(2)(5)(6)	€6.95
COCONUT RICE PUDDING (VG) (GF) (LF) (11) scented with Green Cardamom, Fresh Berries & Toasted Cashew Nuts	€7.95	STICKY TOFFEE PUDDING (1)(5)(6)(7) Butterscotch Sauce & Sanilla Ice Cream	€6.95
		RASPBERRY & ALMOND FRANGIPANE TART (VG) (GF) (LF) (7)(11) Blackcurrent Sorbet & Fresh Berries	€6.95

MAINS

SWEET POTATO, CHICK PEA & SPINACH CURRY (VG) (GF) (LF) (2)(8) with Mango Chutney & Turmeric Rice	€18.50
ORIENTAL STYLE BABY BACK RIBS AND CHICKEN WINGS (1)(2)(9) in a Sticky Hoi Sin & Sweet Chilli Glaze finished with Fresh Ginger & Coriander served with Skin on Fries	€14.95
HOMEMADE COD, SALMON AND SMOKED HADDOCK FISHCAKES (1)(2)(6)(7)(8)(13) Skin on Fries & Tomato, Chilli &, Lime Jam Dressing, Salad Garnish	€13.95
CAJUN CHICKEN PENNE PASTA (1)(2)(4)(5)(11) tossed in a Rich Tomato Sauce & Oven Roast Mediterranean Vegetables, topped with Rocket Leaves, Shaved Parmesan & Basil Pesto	€19.50
THAI STIR FRY (1)(2)(12) Noodles tossed with Slow Roast Pork Belly, Chicken & Tiger Prawns, Wok Fried with Shitake Mushrooms Bok Choi, Onions, Peppers and Baby Corn in a Sweet Chilli and Coriander Sauce	€18.95
VEGAN THAI (1)(2)(9) Noodles tossed with Smoked Tofu, Sesame Seeds & Crushed Peanuts, Wok Fried with Shitake Mushrooms Bok Choi, Onions, Peppers and Baby Corn in a Sweet Chilli and Coriander Sauce	€16.95
CHEF'S WEST CORK SEAFOOD CHOWDER (1)(4)(5)(7)(12)(13)(14) served with Homemade Garlic Cheesy Bread	€13.50
PAN FRIED MEDALLIONS OF MONKFISH (2)(5)(7)(13) Creamed Leek & Fennel Fondue, Crispy Pancetta, Saffron Balsamic Reduction	€25.95
LINGUINI TOSSED WITH WEST CORK CRAB (1)(2)(12) with Tomato, Chilli, Lemon & Fresh Herbs Served with Cheesy Garlic Bread	€21.50
PAN FRIED FILLET OF SALMON (GF) (2)(5)(7)(13) Chorizo Risotto, Baby Bok Choi & Curry Oil	€24.95
ROAST SUPREME OF CHICKEN (GF) (2)(5)(7) stuffed with Wild Mushrooms & Spinach, Fondant Potato, Roast Baby Carrot, Sautéed Savoy Cabbage & Thyme Jus	€22.95

FROM THE GRILL

PAN FRIED PRIME IRISH BEEF (2)(4)(5)(6)(8)(GF) Served with Skin on Fries, Baked Portobello Mushroom, Roast Cherry Vine Tomato, Rocket Leaves & choice of Peppercorn Sauce or Smoked Garlic Butter	
8OZ SIRLOIN	€28.95
8OZ RIB EYE	€27.95
THE VEGAN BURGER (VG)(GF)(LF)(2)(8) Chickpea, Yellow Pepper & Quinoa Burger in Sesame Bun with Portobello Mushroom, Salad, Mature Cheddar & Crispy Tobacco Onions served with Tomato & Chilli Jam, Garlic Mayo & Skin on Fries	€14.95
HOMEMADE BURGER (1)(2)(5)(6)(8) served on a Brioche Bap with Smoked Bacon, Cheddar Cheese, Salad Garnish & Gherkins, Skin on Fries, Garlic Mayonnaise and Tomato Relish	€16.95
CLASSIC FISH & CHIPS (1)(2)(6)(13) served in a Crispy Batter with Skin on Fries, Smashed Peas & Tartar Sauce	€17.95

ALLERGENS

1. Gluten, 2. Soya, 3. Lupin, 4. Celery, 5. Milk, 6. Egg, 7. Sulphites, 8. Mustard, 9. Sesame, 10. Peanuts, 11. Nuts, 12. Crustaceans, 13. Fish, 14. Molluscs
(GF) – Gluten Free, (VG) – Vegan, (LF) – Lactose Free, (V) – Vegetarian

