

STARTERS:

- Ox Tongue** €7.95
Home-cooked ox tongue, chilled & sliced fine, frizze lettuce, red onion, green olives & salsa verde.
- Lamb Souvlaki** €9.80
Grilled lamb kebab Greek style with home-made hummus, tzatziki, rocket, sliced gherkin and wholemeal pitta bread.
- Grilled Wild Mushrooms** €8.50
Flat mushrooms with smoked cheese and sundried tomato filling. Served on seasonal leaves.
- Breast of Irish Cornfed Chicken and Brie Bruchetta** €8.85
Crisp ciabatta, herb tomato sauce, chicken breast, topped with brie. Served with seasonal salad.
- Toasted Goat's Cheese Salad** €8.95
Shaved fennel, pomegranate and candied pecans. With baby spinach and mixed leaves.
- Fresh Dingle Crabmeat & Shrimp Tian** €9.50
Red pepper pesto & crisp apple, lemon & dill mayonnaise.
- Kerry Smoked Salmon** €9.75
Feta cheese, whiskey marinated diced apple, red onion and fresh rocket.
- Warm Salad of Pan-Fried Scallops** €11.50
Fished from Castletownbere, with a fresh herb crust, cos lettuce, roast red pepper and parsley and caper vinaigrette.
- Fresh Glenbeigh Mussels** €10.50
Tossed in a sauce of white wine, lemongrass, ginger, springonions, basil, garlic and double cream.
- Ceviche of Bantry Bay Monkfish** €11.00
Marinated slivers of fresh monkfish in lime & lemon juice, chopped chilli, fresh coriander & garlic. Dressed with extra virgin olive oil, on a fresh avocado salad.

MAIN COURSES:

- Lord Kenmare's Seafood Platter** €27.50
A hot selection of tiger prawns, Irish fish & shellfish. Including, fresh salmon, monkfish, scallops, crisp fried calamari, mussels, and grilled savoury oysters.
Served with tarragon Dutch sauce and spicy tomato relish.
- Castletownbere Cod** €21.50
Roasted & served with spinach & spring-onion mash. White wine butter sauce
- Risotto of Smoked Haddock** €18.00
Made with Arborio rice, white wine, fish stock, peas, shallots and local undyed smoked haddock.
Finished with cream and parmesan cheese.
- Braised Irish Pork Belly** €21.50
Whiskey, calvados and honey slow cooked pork, garnished with chorizo, pecans and beetroot puree.
- Paella Royal (for 2 persons)** €21.00 per person
Prawns, mussels, squid, fresh monkfish, chicken breast and chorizo, simmered with saffron rice and vegetables in a full flavoured chicken and fish stock.
- Roast Breast of Barbary Duck** €24.50
With butternut squash, and orange mango, pink peppercorn and honey sauce.
- 10oz Prime Irish Fillet Steak** €27.50
Pan roasted to your liking and served with thyme and pepper sauce or garlic butter.
Sauté mushrooms and onions.
- Prime Irish Sirloin Steak Béarnaise** €24.50
Sauté mushrooms and onion.
- Fusilli Pasta** €17.00
In a creamy sauce of roast red peppers, basil, spinach, chilli, shallots, topped with fresh parmesan.

DESSERTS:

Real Bailey's Cheesecake €7.50
Cream cheese and egg mousse, bailey's cream and honey served with a coffee sauce.

Pavlova €7.50
With seasonal fruits, fresh whipped cream and white chocolate shavings.

Lemon & Lime Tart €7.50
Served with cassis sorbet.

Warm Chocolate Fondant €7.50
Served with home-made vanilla ice-cream.
(Please allow 10 minutes for this dessert).

Fresh Strawberry Baked Alaska €7.50
Home-made strawberry and yoghurt ice-cream encased in sponge and toasted meringue. Served with fresh cream and strawberry coulis.

Banana Crème Brule €7.50
Served with home-made chocolate sorbet and almond biscotti.

Cheeseboard €8.50
With a glass of Taylor's L.B.V. Port €13.15

DESSERT WINES:

Chateau Jolys, Cuvee Jean Jurancon SW France
Delicious sweetie with lovely honeyed peach and apricot flavours, finishing with zesty acidity. A perfect choice with fruity puddings.

Half bottle €21.50
Glass €7.85

