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*To begin with*  
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**Oxtail Consommé**

Smoked Gubbeen Cheese  
Tortellini  
Burned Onion  
Potato Foam  
€ 7

**48h Pork Belly**

Pickled Heirloom Carrots  
Tarragon Béarnaise and Chive  
Flower  
€ 14

**Grilled Langoustine**

Avocado & Chilli  
Yuzu  
€ 16

**Foie Gras Parfait**

Valencia Orange Gel, toasted  
Sourdough  
spiced Chutney  
€ 17

**Charred**

**Tenderstem Broccoli**

Vegan Feta, Hazelnut, Truffle &  
Black Garlic (vegan)  
€ 12

**Pan Fried Monkfish**

Chorizo Crust  
Shi Take Ragu  
€ 17

**Ricotta Ravioli**

Glazed Squash  
Parmesan Foam & crispy Sage  
€ 13

**Velouté of white  
Asparagus Soup**

Lemon Focaccia, smoked Trout  
Asparagus Salsa  
€ 8

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*Oysters*  
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**½ Dozen Oysters**

Served with  
with Shallot Vinaigrette and fresh  
Lemon  
(GF) €16  
Local Gin & Miso Dressing  
(GF) €16



**Caherbeg Free Range Pork Ltd**

Willie & Avril Allshire are artisan producers working from their small farm in Rosscarbery, West Cork. They launched their black & white pudding in December 2006, and in March 2007, Willie was the first Irish Producer to win a medal in the biggest European Black Pudding Competition - Gold! More awards followed for both the Black & White Pudding including Blas na hÉireann awards. In October 2015, they launched Gluten Free Black & White Pudding made to the same high standards. They use locally produced Irish pork for all the Rosscarbery brand. The next generation has been involved since the business was established but eldest son, William, has worked full-time with his parents since completing his secondary education; while Maurice who is in his final year in secondary school continues to work on a part-time basis. All are focused on quality over quantity; you might say, they are obsessed with it

**Chefs Comment**

Because we are dedicated to the Best Quality, we are very happy to have a Good Relationship with local Suppliers who are delivering fresh and flavourful Puddings of the highest Quality with the Traceability to know where every Product originates from

Alex Nahke  
Executive Chef



*Sides*



Sautéed Mushrooms  
Baby Spinach  
Mashed Potatoes  
Buttered New Potatoes  
Fine Cut Chips  
Mixed fresh Vegetables  
€ 5

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*From the Sea*  
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**Pan Fried Atlantic Scallops**

Dublin Bay Prawns, Baked Celeriac,  
Preserved Lemon, Pickled Mustard Seeds  
€ 35

**Pan Fried Fillet of Turbot**

Lemon Gnocchi, Mussels, Charred  
Asparagus, Crispy Chicken Skin  
€ 36

**Roast Loin of Cod**

Spiced Crab & Lobster Cake,  
Marinated Courgette, Coriander  
Salsa, Bisque  
€ 34

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*Butchers Best*  
✂✂

**Saddle of Kerry Lamb**

Braised Belly, Garden Pea, Girolle  
Mushroom, Dingle Goats Cheese,  
Pine Nuts, Burnt Leek, Roasting Jus  
€ 36

**Pan Fried**

**Thornhill Duck Breast**

Confit leg, Almond Gel, Summer  
Cherries, Kale, Game Jus  
€ 32

**Roast Fillet of Sean Moriarty's  
Irish Angus Beef**

Foie Gras, Chanterelles, Truffle,  
Bone Marrow Jus  
€ 37

All Main courses served  
with Potatoes & Vegetables

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*Vegetarian/Vegan*  
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**Roast Beetroot Wellington**

Sautéed Baby Spinach, Mushroom  
Duxelle, Caramelised Shallot, Soy Jus  
€ 21

**Mixed Mushroom Risotto** (Vegan)

King Oyster Mushroom wrapped in  
Vegan Bacon, Vegan Parmesan,  
Basil Foam  
€ 21

**Harissa Roast Carrots** (Vegan)

Braised fennel, Bell Pepper & Cashew  
Lentils, Soy Yogurt, Balsamic  
€ 20

Vegetarian/Vegan Dish is accompanied  
by a Seasonal Side Salad

Our Beef is Locally Sourced and from Irish Origin  
We support our Local Suppliers in compliance with our ECO policy in the Hotel to reduce the impact on our environment  
Should You have any Questions regarding the content or preparation of any of our food please ask one of our team  
Menu items, however, may contain nuts, peanuts, seeds and other allergens or ingredients you may wish to avoid.  
If you have any questions, please ask a member of staff or scan our QR Code for the full List  
All Prices include VAT



Scan to see full menu