

EVENING MENU

APPETIZER

Pan-Seared Scallops

with Clonakilty Black Pudding, Pea Puree & Whisky Butter

Bantry Bay Crab Salad

with Marie Rose Sauce

Irish Oak Smoked Salmon

on Toasted Muffin, Diced Beetroot & Crème Fraiche

Macroom Mozzarella Caprese Salad

served with Basil Pesto

Peas & Baby Spinach Risotto

with Roast Cherry Tomato

MIDDLE

Consommé Julienne

Mixed Leaf Salad

Herb Vinaigrette

Sorbet

Daily special, ask your server

ENTREE

Rack of Irish Lamb

with Garlic & Rosemary Jus

West Cork Hereford Beef Medallions

Beef Medallions with Shallots & Red Wine Glaze

Roast Stuffed Supreme of Guinea Fowl

with Wild Mushroom Sauce

Local Black Sole On the Bone

with Lemon Butter (€5 Supplement)

Roast Castletownbere Monkfish

with Langoustine Bisque

VEGETARIAN & VEGAN OPTION

Nut Roast with Spicy Tomato Sauce

2 Course | € 37, 3 Course | € 44, 4 Course | € 50

All prices are inclusive of 13.5%Vat

All our meats are sourced locally & can be traced from Farm to Fork

If you have any dietary requirements or prefer your food cooked,
do not hesitate to let us know, we will adapt our dishes where possible.

