



# SNACKS & SANDWICHES

## BREADS & DIPS WH EG MK MD

focaccia, homemade brown bread, crusty rolls, daily homemade hummus, pesto, olive oil

€4

## SPICED CHICKEN OR CAULIFLOWER WINGS WH MK SE PN SY

ginger, honey, soy & sesame glaze, spring onions, soured cream

€11

## BAKED STRAWS WH EG MK MD

prosciutto & parmesan pastry straws, aioli

€7

## CHARCUTERIE BOARD, ideal for sharing WH MK TN CY MD

"a taste of the English market" salami, chorizo, serrano ham, Bandon Vale vintage cheddar, Cooleeney Camembert, Cashel blue, soft Boilie goats' cheese, fig chutney, Montenotte pesto

€18

## KOREAN CHICKEN BAO BUNS SY SE WH TN

gochujang sauce, pickled red onion, fresh coriander & toasted sesame seeds

€13



# STARTERS

## SOUP OF THE DAY WH MK

please ask your server

€7

## SEAFOOD CHOWDER WH MK CS MS EG FH CY

local fresh & smoked seafood, leek & dill cream, homemade soda bread

€10

## HOMEMADE SPICED BEEF CARPACCIO MK CY EG MD

rocket leaves, parmesan cheese shavings & herb vinaigrette

€13

## CRISPY DUCK SPRING ROLLS WH SY EG SP TN

sweet chilli sauce, Asian slaw

€11

## FIVEMILETOWN GOATS' CHEESE TART WH EG MK TN MD

black olive tapenade, tomato jam, pear & pine nut salad

€11

## CRAB GRATIN WH CS EG MK MD

shredded brown crab, lemon & tarragon cream, gruyere cheese & toasted brioche crumb

€14

## CLASSIC CAESAR SALAD (starter & main portion) WH EG FH MK MD

roast chicken, smoked bacon, baby gem leaves, herb focaccia croutons & aged parmesan cheese

€10 / €16

## BEETROOT & FETA CHEESE SALAD MK TN

marinated beetroot, feta cheese, toasted hazelnuts, cherry tomatoes, cucumber, lemon & balsamic dressing

€12



# FROM THE GRILL

## 8 OZ FILLET STEAK

€32

## 10 OZ SIRLOIN STEAK

€30

caramelised onions, baked portobello mushroom, skin-on fries, your choice of sauce: green peppercorn & brandy cream MK MD, red wine jus MD SP or garlic & herb butter MK

ADD SAUTÉED GARLIC & HERB PRAWNS MK CS

€6

## VEGAN BURGER WH MD CY

sweet potato & courgette, lettuce, beef tomato & vegan aioli

€18

## THE MONTENOTTE CHEESEBURGER WH EG MK CY MD

smoked bacon, Emmental cheese, crisp lettuce, tomato relish, brioche bun, skin-on fries

€18

## GARLIC & ROSEMARY MARINATED LAMB CUTLETS SP MK CY MD

butternut squash purée, fondant potato, sautéed field mushrooms, redcurrant & rosemary jus

€29



# SPECIALS



# MAINS

<b>PAN FRIED FILLETS OF SEA TROUT</b> <sup>FH TN MD</sup>	€24
lemon & caper cous cous, sprouting broccoli, warm pine nuts, cherry tomato & kalamata olive dressing	
<b>MONKFISH GREEN CURRY</b> <sup>WH FH MD EG</sup>	€31
garlic & coriander naan, basmati rice	
<b>FISH &amp; CHIPS</b> <sup>WH EG FH MK MD</sup>	€18
beer-battered fresh catch of the day, green pea purée, homemade tartare, skin-on fries	
<b>PAN-ROASTED SUPREME OF CHICKEN</b> <sup>MK CY MD</sup>	€23
sautéed savoy cabbage & bacon lardons, confit potato, garlic, tomato & sage cream sauce	
<b>POTATO GNOCCHI</b> <sup>WH EG MK TN MD</sup>	€19
creamed spinach & ricotta cheese, roast cherry tomatoes, walnut pesto, grated pecorino	
<b>CONFIT DUCK LEG</b> <sup>SP MK CY MD</sup>	€27
spiced roasted sweet potato, pan fried pak choi, port wine & berry purée, roasting jus	
<b>RIGATONI</b> <sup>TN MK WH EG</sup>	€20
sundried tomato & basil pesto, rocket leaves, roasted courgette, cherry tomato, goats' cheese crumble	



# SIDES

<b>PAN FRIED BROCCOLI</b> <sup>MK TN</sup>	€6
pine nuts & pancetta	
<b>SKIN-ON FRIES</b>	€5
<b>TRUFFLE SKIN-ON FRIES</b> <sup>MK EG MD</sup>	€6
parmesan & rosemary aioli	
<b>ROCKET, PARMESAN, PEAR &amp; WALNUT SALAD</b> <sup>MK TN MD</sup>	€6
<b>CLONAKILTY BLACK PUDDING MASH</b> <sup>MK SP WH</sup>	€5
<b>STIR FRIED PAK CHOI</b> <sup>SY</sup>	€5
soy sauce	



# DESSERTS

<b>KINSALE MEAD PANNA COTTA</b> <sup>MK TN</sup>	€9
pistachio crumb, raspberry coulis	
<b>MONTENOTTE TIRAMISU</b> <sup>MK EG WH TN</sup>	€8
coffee-flavoured Italian cream cheese, hazelnut & orange biscotti	
<b>WARM CHOCOLATE &amp; WALNUT BROWNIE</b> <sup>WH EG MK TN</sup>	€8
dark chocolate sauce, vanilla bean ice cream	
<b>MALTESER CHEESECAKE</b> <sup>WH MK TN</sup>	€9
Bailey's cream	
<b>LEMON CURD TART</b> <sup>WH EG MK TN</sup>	€8
raspberry sorbet	
<b>IRISH CHEESE PLATE</b> <sup>WH MK TN CY MD</sup>	€12
Cashel blue, Boilie goats' pearls, Cooleeney camembert, Bandon Vale vintage cheddar, cheese wafers, fig & date chutney	
<b>SELECTION OF GLASTRY FARM ICE CREAMS</b> <sup>MK EG</sup>	€7
please ask your server	



# ALLERGEN KEY

Wheat <sup>WH</sup> Crustaceans <sup>CS</sup> Eggs <sup>EG</sup> Fish <sup>FH</sup>  
 Peanuts <sup>PN</sup> Soy Beans <sup>SY</sup> Dairy <sup>MK</sup> Tree Nuts <sup>TN</sup>  
 Celery <sup>CY</sup> Mustard <sup>MD</sup> Sesame <sup>SE</sup> Sulphites <sup>SP</sup>  
 Lupin <sup>LP</sup> Molluscs <sup>MS</sup>

Please inform your server if you suffer from any food allergies

# DRINKS MENU

scan me to see our extensive drinks list

