



The Heron's Cove Menu 2020

STARTERS

Mizen Lobster & Shellfish Bisque , croutons & rouille <i>Smooth Shellfish soup served with crisp croutons and spiced garlic mayonnaise</i>	€8.75 S F M E G
Skeaghanore Confit Duck Pie , Ryan's organic greens salad <i>Ballydehob Duck in a puff pastry pie served with a dressed green salad</i>	€10.25 G C E
Caesar Salad , Skeaghanore smoked chicken <i>Locally smoked Chicken breast in a traditional Caesar salad</i>	€9.95 M E F
Roaring Water Moules Marinières <i>West Cork mussels in a white wine and cream sauce</i>	€10.50 S M
Union Hall Smoked Salmon , Clonmel Corn Tostada, Organic Greens <i>A Clonmel produced crisped tortilla with West Cork Smoked Salmon</i>	€10.50 E M
Mizen Crab Claws , garlic butter <i>Fished from the Mizen served hot or cold</i>	€12.50 S M

MAIN COURSES

West Cork Fish of the Day . Ask for today's selection. <i>Lemon Sole, Hake, Cod, Salmon (Pan fried or with white wine sauce)</i>	€22.50 F G
Hereford Striploin (10 oz) Steak , Frites, Onion Rings, Green salad <i>Served with garlic or blue cheese butter or with Pepper sauce</i>	€25.75 G M
Martin's Goleen Lamb Chops , port and redcurrant jelly	€25.50 S U
Monkfish , Panko crumbed, herb mayonnaise <i>Crispy chunks of monkfish from the Atlantic coast</i>	€26.75 F G E
Dunmanus Bay Scallops , smoked bacon & leek sauce <i>Locally caught Scallops, pan fried</i>	€28.50 S M
Vegetarian dish	€22 M G E



Fresh West Cork Lobster, fished from the atlantic coast off Mizen Head



All served with Skinny Chips, hot butter & organic green salad

A Whole poached Mizen Lobster	€37.50 S M
Surf & Turf Half Mizen Lobster with a Hereford (10oz) Striploin Steak	€39.50 S M
West Cork Surf & Turf Half Mizen Lobster & a Skeaghanore Confit Duck Leg	€35 S M

SIDE

Skinny Chips	€3.95
Ryan's Organic Leaves Salad	€3.95

HOMEMADE DESSERTS

Sticky Toffee Pudding E M G	€7.50
Chocolate Brownie E M G	
Apple Crumble G M	
Blueberry Pavlova M E	
Ice cream, vanilla, raspberry E M	

CHEESE

Artisan Cheese Board, crackers, fruit, chutney	€10.50 G M
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Wine List

House Wine

1. Urmeneta Merlot, Chile, Red €22
2. Urmeneta Sauvignon Blanc, Chile, White €22

Sparkling

3. Prosecco de Treviso Sgage Vegan, Italy €35
4. Prosecco Sacchetto Italy ¼ bottle €9
5. Louis Roederer Brut NV, Champagne €85

White

6. De Paulo, Pinot Grigio, Italy €24
7. Maui, Sauvignon Blanc, New Zealand €28
8. La Villette, Chardonnay, France €26
9. Zonin, Soave Classico, Italy €25
10. Charles & Charles, Riesling, Washington State, USA €29
11. Les Fleurs des Pins, Sauvignon Blanc, Pays d'Oc, France €24
12. Parini, Pinot Grigio, delle Venezie, Italy €24
13. Rapitala Biological Wine, Sicily, Italy €24
14. ½ bottle Pinero, Sauvignon Blanc, Chile €13
15. ½ bottle Toros de Penedes, Sauvignon Blanc, Spain €13
16. Exhib' Rose Cotes de Thau 2019 €22

Red

17. Rothschild, VDP Pinot Noir, France €24
18. MDC Excellens, Crianza, Spain €30
19. Franschoek Cellars, Shiraz, South Africa €26
20. La Villette, Cabernet Sauvignon, Pays d'Oc France €26
21. Parini, Montepulciano d'Abruzzo, Italy €24
22. Monty's Hill, Shiraz, Australia €24
23. Canto, Blanco Rioja, Organic, Spain €25
24. Prunotto, Barbera d'Alba, 2017, Italy €34
25. Wild Pig, Merlot, Pays d'Oc, France €24
26. Barolo Gagliardo Italy 2014 €80
27. Tommasi, Amarone, Italy, 2012 €75
28. Amarone, Castagnadi, Italy, 2015 €80
29. Chateau de la Cour St. Emilion Grand Cru Bordeaux 2014 €52
30. Chateau Cantenac, St. Emilion Grand Cru, Bordeaux, 2013 €59

Dessert Wines

31. ½ bottle Kracher Auslese, Austria €30
32. ½ bottle Petit Guiraud Sauternes, France €39
33. ½ bottle FSW Viognier, Australia €36
34. ½ bottle Seifried Nelson Sweet Agnes, New Zealand €36
35. Muscadet des Beaumes-de-Venise, France €39
36. Moscatel Pinord, Spain €35

After Dinner

- Glass of LBV Port €7
Glass of Muscat de Beaumes de Venise €7
Tea, Herbal Tea €2.50
Coffee (decaffeinated available) €3

Irish Coffee €8.50 Liqueur Coffee €8.50 French Coffee €10.50