

THE BLUE HAVEN



51° 42' 22.717" N 8° 31' 22.258" W

A LA CARTE MENU

STARTERS

- Seasonally Inspired Soup of the Day (GFA)** €6.50
Served with Daily Baked Soda Bread
- Blue Haven Seafood Chowder (GFA)** €10.50
1, 2, 8, 13
Made with Salmon, Hake, Smoked Haddock and Served with Daily Baked Soda Bread
- Ardsallagh Goats Cheese & Beetroot (GFA)** €10.50
4a, 7, 9, 13
With Horizon Farm Organic Leaves & Croutons
- Homemade Lemon & Thyme Hummus (V)(GFA)** €8.50
4a, 7, 9, 13
With Feta Crumbs, Pickles and Croutes
- Blue Haven Wings (GF*)** €11.50
7, 8, 9, 13
Finished in a Fiery Louisiana Hot Sauce
Blue Cheese Mayonnaise Dip and Celery Sticks

- Wild Mushroom Tempura (V)(GF*)** €9.50
7
Served with Hot Sauce
- Atlantic Prawns Pil Pil (GFA)** €13.90
4a, 6
Atlantic Prawns, Garlic, Chilli, Spring Onion, Smoked Paprika and Olive Oil, served with Toasted Sourdough
- Free-Range Chicken Liver Pate (GFA)** €11.50
4a, 5c, 7, 13
Sweet & Sour Apricot Marmalade with Hazelnuts and Toasted Sourdough
- Crispy Calamari** €9.50
4a, 7, 9, 12
With Garlic Aioli

Oysters (GF*) 12

Served Naked on Crushed Ice with a Shot of Murphy's Irish Stout & Tabasco



€10.00 €18.50 €29.50

Sipping Champagne

Glass of Moët Imperial Champagne & Caviar - €90.00

Glass of Moët Imperial Champagne & dozen Oysters - €55.00

Glass of Moët Imperial Champagne & ½ dozen Oysters - €44.00

MAIN COURSES

- Roasted Cauliflower Steak (Vegan)(GF*)** €18.50
5a, 7
Served with Homemade Romesco, Sautéed Chilli and Garlic Organic Wild Mushrooms and Smoked Almonds
- Smoked Chicken & Chorizo Mac & Cheese** €21.50
1, 4a, 7, 9, 13
Ummerra Smoked Chicken, Gubbeen Chorizo, Bounded in a Homemade Cheese Sauce Baked with Pasta
- Wild Mushroom Rigatoni (V)** €19.00
1, 4a, 13
Rigatoni Pasta with Truffle Cream Sauce Garnished with Parmesan (Add chicken €3.50)
- Union Hall Cod (GF*)** €24.50
2, 6, 8, 13
Sautéed Baby Potatoes in Harissa Butter Charred Broccolini Finished in a Rich Shellfish Bisque
- Classic Blue Haven Fish & Chips (GFA)** €18.90
1, 2, 4a, 7, 9
Served in a Crispy Kinsale Pale Ale Beer Batter with Mushy Peas, Tartar Sauce and a Lemon Wedge

- The Blue Haven Burger (GFA)** €18.90
1, 4a, 7, 9, 13
Smoked Streaky Bacon, Irish Cheddar Cheese, Horizon Farm Leaves, Onion Rings, Tomato Relish and Sriracha Mayonnaise, Served in a Brioche Bun with a Side of House Slaw (up to 20min cooking time)
- Irish Lamb Tagine (GF*)** €21.50
5a, 7
Moroccan Spiced Braised Lamb with Persian Rice, Almonds, Raisins, Apricots and Preserved Lemon
- Seafood Curry (GF*)** €23.50
2, 6
Diced Salmon, Haddock and Prawn, Simmered in an Aromatic Coconut and Cardamom Curry Sauce Served with Pilaf Rice and Poppadom
- Pan Roasted Chicken Supreme (GF*)** €22.50
7, 13
Cognac Cream Sauce with Wild Mushrooms, Creamy Mash & Seasonal Vegetables

- Seafood Gratin** €21.50
2, 4a, 7, 13
Hake, Salmon and Smoked Haddock in a White Wine Cream Sauce, Topped with Parsley Crumbs, and Served with Spring Onion Mash
- Fish Taco (GFA)** €19.90
1, 2, 4a, 7, 13
Kinsale Pale Ale Beer Battered Fish, Corn Salsa, Baja Sauce & Lime in a Flour Tortilla Served with Fries
- Ummerra Smoked Chicken Caesar Salad (GFA)** €18.50
1, 2, 4a, 7, 9
Baby Gem Tossed in Homemade Caesar Dressing, Anchovies and Garlic Croutons
- Traditional Moussaka** €18.50
4a, 7, 9, 13
Served with Ground Beef, Potatoes, Baked with Cheddar Cheese, Bechamel & Tomato Sauce served with Greek Salad

The Blue Haven Hotel is built on the site of the Old Fish Market and Meat Market in the town dating back to 1784

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SIDES

Creamy Mash ^{7, 13}	€4.60
Seasonal Vegetables	€4.90
Rosemary, Flor de Sal Fries	€4.90
Horizon Farm Organic Leaves ^{7, 9}	€4.90
Sautéed Baby Potatoes in Harissa Butter ¹³	€5.50
Charred Tenderstem Broccoli in Chilli and Garlic Oil	€5.50

DESSERTS

Sticky Toffee Pudding ^{1, 4a, 13} <i>Served with Caramel Sauce and Honeycomb Ice-Cream</i>	€7.90
Chocolate Mud Pie (GF*) ^{1, 5a, 13} <i>Served with Vanilla Ice-Cream, Chocolate Sauce</i>	€8.50
Basque Cheesecake (GF) ^{1, 13} <i>Served with Winter Berry Compote</i>	€7.50
Dark Chocolate and Salted Caramel Tart ^{1, 4a, 13} <i>Served with Vanilla Mascarpone</i>	€8.50
Blue Haven Signature Chocolate Ice-Cream Sundae <i>Served with Chocolate Brownie Pieces, Waffles, Black Forest Cherries, Belgian Double Chocolate Ice-Cream, Pralines & Ice-Cream, Vanilla Bean Whipped Cream, Chocolate Chips & Chocolate Sauce</i>	€8.50

OUR FOOD ETHOS

We cook everything fresh to order, so please allow adequate cooking time for each dish.

All our breads & pastries are baked in our own bakery. All our Beef, Chicken, Pork, Bacon, Potatoes & Eggs are sourced from members of the Irish Quality Assurance Schemes & local suppliers. Our local suppliers include Horizon Farms in Kinsale, Hegarty's Cheddar, Haven Shellfish Oysterhaven, West Cork Olives, Glenown Ice-cream, Kellehers Meats, Fresh Fish Deli, P.O'Connells, Ummera Irish Smokehouse, Clona Dairy and Gubbeen Smokehouse. We, where possible, source our produce from surrounding areas in the interests of both quality and carbon footprint.

Allergens

1. Eggs | 2. Fish | 3. Peanut | 4. Gluten | 4a. Wheat | 4b. Spelt | 4c. Oat | 5. Nuts | 5a. Almonds | 5b. Cashew | 5c. Hazelnut | 5d. Pine Nut | 5e. Walnut | 5f. Pistachio
6. Crustaceans | 7. Sulphur Dioxide & Sulphites (Used as a preservative) | 8. Celery | 9. Mustard | 10. Sesame Seeds | 11. Lupin | 12. Molluscs | 13. Milk | 14. Soy

(V) Vegetarian, (GFA) Gluten Free options available, (GF*) Contains no flour in the recipe, but flour is used in the kitchen,
Please be aware our kitchen contains Nuts, Gluten & Dairy. Please make your server aware of any allergies.

TEAS & COFFEES

Cappuccino	€3.40 €3.80
Americano	€3.10 €3.50
Flat White	€3.40
Latte	€4.20
Honey Latte	€3.40
Spanish Latte	€4.20
Mocha	€4.20
Extra shot of Espresso	€0.80
Espresso	€3.00
Piccolo	€3.10
Macchiato	€3.10
Tea	€2.70
Herbal Tea	€3.40
Hot Chocolate	€4.20
Monin Flavoured Syrups	€0.80

Plant based milk available on request:
Choose from: Almond | Soya | Oat | Coconut

Decaffeinated tea or coffee available
Iced teas & iced coffees also available

For further selection, please ask your server for our full drinks menu

Blue Haven Signature Hot Chocolate - €5.90

Nutella | Oreo | Orange | Raspberry