

# GOUGANE BARRA HOTEL

## DINNER MENU

### STARTERS

Starter of the Evening - on mini menu

Soup of the Evening **1 14**

Clonakilty Black Pudding, **2 4 7 9 14**  
smoked bacon potato cake, apple purée

Sweet Melon, Boulabán farm sorbet,  
gorse flower syrup

Gubbeen Chorizo Croquettes,  
our spiced pear + cider chutney **2 4 7**

Ballycotton Smoked Salmon Salad,  
capers, citrus, Dijon + honey dressing  
Supplement €2.50 **5 9 14**

Clonakilty Vegan Pudding,  
crispy onion bhaji, fruity star anise sauce

Slowly Sautéed Atlantic Prawns in  
North Cork butter + fresh garlic,  
garlic bread **2 3 7 13 14**  
Supplement €3

### MAIN COURSES

*Main courses are served  
with potatoes & vegetables*

Fish Dish of the Evening  
from Union Hall, West Cork **5**

Jane's Vegan Falafels,  
our tomato + chilli jam, fries + salad

Chicken Dish **1 7**  
(Irish Chicken from Shannonvale)

Rolf's 8oz Burger, local wagyu beef,  
sourdough & rye bun, Coolea Cheese,  
streaky bacon + fries **2 7 9**

Irish 8oz. Angus Sirloin Steak, mash,  
roast mushroom + red onion jam,  
pepper & whiskey sauce **2 4 7 14**  
Add Surf - €5 supplement **3 7 14**

Katy's Fancy Fish of the Evening  
from Union Hall, West Cork **5**  
Supplement €8.90

Skeaghanore Farm twice-roasted Duck,  
traditional sage + potato stuffing,  
caramelised orange sauce **7 14**  
Supplement €8.90

# DESSERTS

All of our desserts are made here, except the ice-cream which is from 'Boulabán Farm' in Tipperary

This evening's dessert  
(on little menu on your table)

Wheat-free warm Chocolate Brownie  
with white chocolate chips, vanilla  
ice-cream, chocolate fudge sauce **4 7 13**

Vanilla Crème Brulée,  
hazelnut sablé biscuit **2 4 7 10**

Aga-Baked Warm Apple Crumble,  
vanilla ice-cream **2 7**

Gougane Mess: vanilla ice-cream, mini  
meringues, raspberry coulis + cream **4 7**

'Boulabán Farm'  
hazelnut, white chocolate + strawberry  
Ice-cream, crunchy honeycomb,  
whipped cream **4 7 10**

Munster Cheese Plate- Cashel Blue,  
Gubbeen, Smoked Gubbeen + Coolea,  
Sheridan's Brown Bread Crackers  
& our tomato + apple relish  
Supplement €4 **1 2 7 12 9**

Barry's Gold blend Tea €2.75  
or

Maher's Fairtrade Dark  
Roast Organic Colombian Coffee €3

# HOUSE WINES

Prices for Glass (175ml) / Carafe (500ml) / Bottle

## White Wine

Sauvignon Blanc, Santa Ana, Argentina  
€7.00 / 19.55 / 27.95

Pinot Grigio, Il Bucco, Italy  
€7.25 / 20.25 / 28.95

Chardonnay, Champs de l'Hort, Languedoc, France  
€7.40 / 20.65 / 29.50

Sauvignon Blanc, Destinea, Joseph Mellot, Loire, France  
€7.50 / 20.95 / 29.95

## Red Wine

Cabernet Sauvignon, Santa Ana, Argentina  
€7.00 / 19.55 / 27.95

Merlot 'Éclat d'Oc', Benovie, Languedoc, France  
€7.40 / 20.65 / 29.50

Marcel Malbec, Château du Cedre, Cahors, France  
€7.85 / 22.00 / 31.50

## Rosé

Touraine Rosé, Domaine du Haut Perron, Loire, France  
€7.85 / 22.00 / 31.50

## Bubbles by the Glass (175ml)

Prosecco di Valdobbiadene 1542 Jeio Brut NV,  
Veneto, Italy  
€8.95

# PRICES

All gratuities/tips are at your discretion  
shared equally within the hotel team.

Starter + Main Course €30

Main Course + Dessert €30

Starter + Main + Dessert €38

(Supplement charges are not included)

<b>1</b> Celery	<b>2</b> Cereals containing gluten
<b>3</b> Crustaceans	<b>4</b> Eggs
<b>5</b> Fish	<b>6</b> Lupin
<b>7</b> Milk	<b>8</b> Molluscs
<b>9</b> Mustard	<b>10</b> Nuts
<b>11</b> Peanuts	<b>12</b> Sesame seeds
<b>13</b> Soya	<b>14</b> Sulphites

We source our ingredients as locally as possible.

If you have dietary requirements, please connect with a member of our team + we will be happy to look after you. All 14 allergens are openly used throughout our kitchen.

Trace amounts may be present at all stages of cooking