



Appetizer

Pan Seared Dunmanus Bay Scallops Clonakilty Black Pudding; Pea puree	€18.00
Bantry Bay Crab Salad, Marie Rose Sauce (GF)	€18.00
Macroom Mozzarella Caprese Salad, Basil Pesto (V-GF)	€13.50
Caesar Salad with Garlic & Herb Croutons, Parmesan Shavings	€13.50
Sautéed Chilly & Garlic Tiger Prawns on Toasted Brioche	€13.50
Roast Goat's Cheese & Fig Salad, balsamic Reduction (V-GF)	€13.50

Soup

Homemade Vegetable Soup (V-GF)	€7.00
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Salad & Sorbet

Apple Sorbet (V,GF)	€7.00
Mixed Leaves Salad (V-GF)	€7.00



Entrée

West Cork rack of Lamb, French Dress, Garlic Potato & Rosemary Jus(GF)	€37.00
8 oz Hereford Beef Fillet Steak, Garlic Potato, Peppercorn Sauce or Garlic Butter	€37.00
Supreme of Guinea Fowl, Hazelnut & Apricot Stuffing, Wild Mushroom Sauce	€30.00
Baked Hake, Fresh Herb Crust, Red Peppers Cream Sauce	€29.00
Pan - Fried Black Sole on the Bone, Whiskey Butter (GF)	€38.00
Grilled Fillet of Sea Bass, Pesto Sauce	€30.00

Vegetarian

Wild Mushroom Risotto with Side Salad (V- GF)	€22.00
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Dessert € 8.75

Trion of Dessert: Dark Chocolate Mousse, Baileys Cheesecake, Tiramisu

Pear Crumble

Classic Vanilla Crème Brulé (GF)

Rum & Raisin Ice Cream with Salted Caramel Sauce (GF)

Tea/Coffee €3.50

Gratuities policy- under The Payment of Wages (**amendment**) Tips & Gratuities Act 2022- All tips are pooled. We accept cash tips in €EUR, \$USD, £GBP – Card tips can be paid separately at the terminal station, card tips are taxed. Cash is Tax free. There is a 10% Service Charge applied to tables of 8 or more.

All our meats are sourced locally and can be traced from farm to fork.