



BLUE HAVEN HOTEL

A La Carte Menu

BAR • FISH MARKET BISTRO • NEWPORT LOUNGE

Starters & Tapas

SEASONALLY INSPIRED
SOUP OF THE DAY (GFA) - €5.50
Served with daily baked soda bread.

BLACK PUDDING BON BON - €9.90
Breaded and fried Ballinwillin House Wild Boar
black pudding and smoked Gubbeen cheese,
apple purée, watercress.

CARAMELISED GOATS
CHEESE SALAD (V) (GF) - €9.50
Marinated figs, candied walnuts, balsamic glaze,
Horizon Farm leaves and roasted beetroot.

CREAMY SEAFOOD CHOWDER (GFA) - €8.90
Made with salmon, hake, smoked haddock, prawns
and served with daily baked soda bread.

ATLANTIC PRAWN PIL PIL (GFA) - €12.90
Atlantic prawns, garlic, chilli, spring onion and
extra virgin olive oil served with toasted sourdough.

FISH TIKKI - €9.50
Indian style fishcake, made with aromatic Indian
spices served with turmeric mayo, lemon wedges,
leaves and green herb oil.

COURGETTE FRITTI (V) (GF) - €7.50
Crispy battered courgette strips tossed in
parmesan with garlic aioli.

BLUE HAVEN WINGS (GF) - €9.50
Finished in a fiery Louisiana hot sauce, Cashel
Blue Cheese mayo dip and celery sticks.

WEST CORK HAM HOCK TERRINE (GFA) - €9.50
House recipe, served with organic leaves, mustard
cream sauce and toasted sourdough.

WEST CORK MUSSELS (GFA) - €10.50
Finished with a garlic white wine parsley
cream sauce & garlic crostini.

Vegetarian & Vegan

Starters

MEDITERRANEAN ROASTED CHICKPEA CAKE (VEGAN) (GF) - €8.50
Made with chickpeas, pumpkin, spinach, onion, coriander, served with
organic leaves, soy yoghurt and mint dressing.

CRISPY BATTERED VEGETABLE TEMPURA FRITTI (GF) (VEGAN) - €7.50
Peppers, spring onions, courgette, wild mushrooms, served with vegan aioli.

Main Course

CREAMY PARMESAN POLENTA WITH
WILD MUSHROOM FRICASSEE (V) (GF) - €15.50
Finished with parmigiano reggiano, sautéed wild mushrooms and truffle purée.
Suggested Wine Pairing - Toro Centenario Chardonnay,
Mendoza, Argentina (No.3)

TOFU KATSU (VEGAN) - €16.50
Japanese style panko fried tofu, sautéed bok choy, steamed rice and katsu curry sauce.
Suggested Wine Pairing - Ca'stellor Pinot Grigio, Italy (No.5)

SPAGHETTI ALLA POMODORO (V) - €16.50
Fresh spaghetti chitarra, tossed in homemade tomato and basil sauce,
garnished with pecorino cheese and served with garlic ciabatta.
Suggested Wine Pairing - Ca'di Ponti Nero d' Avola, Italy (No. 26)

Land & Sea

BLUE HAVEN FISH PIE - €17.50
Hake, salmon, smoked haddock and prawns bound in a
white wine cream velouté, topped with piped creamed
potatoes, and grilled with Hegarty's mature cheddar.
Served with fries.
Suggested Wine Pairing - Blue Haven Sauvignon
Blanc, New Zealand (No.1)

CLASSIC BLUE HAVEN FISH & CHIPS (GFA) - €17.50
Served in a crispy Kinsale Pale Ale batter with mushy
peas, tartar sauce and a lemon wedge.
Suggested Wine Pairing - Verdejo, Bodegas
Val di Vid, Spain (No.8)

BLUE HAVEN FISH TACO - €17.50
With white fish pieces in a crispy Kinsale Pale Ale batter,
Chipotle Mayo, red cabbage & jalapenos served in a
tortilla wrap with Pico de Gallo salsa, dill yogurt
and served with fries.
Suggested Wine Pairing - Toro Centenario
Chardonnay, Argentina (No.3)

GRILLED WEST CORK HAKE (GF) - €18.50
West Cork mussels, leeks, peas, mashed potato with
warm tartar sauce and Horizon Farm leaves.
Suggested Wine Pairing - Ca'stellor Pinot
Grigio, Italy, (No.5)

WEST CORK MUSSELS & FRITES (GFA) - €18.50
Cooked in a shallot, white wine & cream sauce
served with French fries and garlic crostini's.
Suggested Wine Pairing - Stiftskellerei Grüner
Veltliner, Austria (No.7)

8oz HOMEMADE BURGER (GFA) - €17.90
Smoked streaky bacon, Irish cheddar cheese, baby gem,
onion rings, relish and Sriracha mayo, served in a
brioche bun with a side of house slaw.
(Up to 20 mins cooking time)
Suggested Wine Pairing - Schild Estate Barossa
Valley Shiraz, Australia (No.22)

ROAST IRISH SUPREME OF CHICKEN - €17.90
Served with wild Irish mushroom cream sauce,
seasonal gnocchi and topped with rocket leaves.
Suggested Wine Pairing - Atlantic Way Albariño,
Spain (No.4)

SEAFOOD KORMA (GFA) - €18.50
Atlantic hake, smoked haddock, prawns and mussels
cooked with fresh peas in a creamy cashew, almond
and coconut curry sauce. Served with Basmati Rice
and fresh baked naan.
Suggested Wine Pairing - Pinot Grigio delle Venezie,
Zenato, Italy (No.9)

10oz RIB EYE STEAK (GFA) - €29.50
Irish Angus cooked to your liking, accompanied by beer
battered onion rings. Served with fries or creamy mashed
potatoes and mixed leaf salad or seasoned vegetables.
Choose your sauce: red wine jus, garlic butter
or pepper sauce.
Suggested Wine Pairing - Stiftskellerei Zweigelt,
Austria (No.23)

BRAISED WEST CORK LAMB SHANK - €21.50
Served with creamy polenta, honey roasted carrots,
finished with lime and chilli pesto.
Suggested Wine Pairing - La Hoja Rioja Crianza,
Rioja, Spain (No. 20)

(GFA) GLUTEN FREE OPTION AVAILABLE

(GF) GLUTEN FREE (V) VEGETARIAN

(VEGAN) SUITABLE FOR VEGANS

PLEASE BE AWARE OUR KITCHEN

CONTAINS ALL 14 ALLERGENS.

PLEASE ASK YOUR SERVER FOR OUR LIST OF ALLERGENS.



Pizza, Pasta & Salads

THE WEST CORK PIG - €14.50

Smoked scamorza cheese, pulled pork, Ballinwillin House wild boar black pudding, crispy sage, mango chutney.

Suggested Wine Pairing - Ca'di Ponti Nero d'Avola, Italy (No.26)

THE IRISH ITALIAN - €14.50

Macroom buffalo mozzarella, parmesan, serrano ham, basil pesto, rocket leaves, balsamic glaze.

Suggested Wine Pairing - Isla Grande Cabernet Sauvignon, Chile (No.17)

THE CELTIC CALZONE - €15.50

Macroom buffalo mozzarella, fried streaky bacon, onions, chopped tomato, wild Irish mushrooms, fresh tarragon.

Suggested Wine Pairing - Coco Merlot, South Africa (No.19)

SPAGHETTI ALLA POMODORO (V) - €16.50

Fresh spaghetti chitarra, tossed in homemade tomato and basil sauce, garnished with pecorino cheese and served with garlic ciabatta.

Suggested Wine Pairing - Ca'di Ponti Nero d'Avola, Italy (No. 26)

CHICKEN CAESAR SALAD (GFA) - €14.95

Sliced marinated chicken breast, baby gem, crispy bacon, anchovies, parmesan cheese, herb croutons and Caesar dressing.

Suggested Wine Pairing - Blue Haven Sauvignon Blanc, New Zealand (No.1)

THAI DUCK SALAD - €17.50

Crispy warm shredded aromatic duck, tossed with horizon farm leaves, julienne of carrot and bok choy, mandarin dressing, sesame seeds.

Suggested Wine Pairing - Verdejo, Bodegas Val di Vid, Ruedo, Spain (No. 8)

LOBSTER AND PRAWN MAC & CHEESE - €19.50

Atlantic prawns and fresh lobster bound in an emmental cheese sauce, finished with gratinated parsley crumb. Served with Horizon Farm leaves and garlic ciabatta.

Suggested Wine Pairing - Isla Grande Sauvignon Blanc, Central Valley, Chile (No.2)

Side Orders

MIXED LEAF SALAD WITH HONEY & MUSTARD DRESSING (GF) - €4.00

SIDE OF GARDENERS CHOICE SEASONAL VEGETABLE - €4.50

SEA SALT FRENCH FRIES (GF) - €4.00

CREAMY MASHED POTATOES (GF) - €4.00

BEER BATTERED ONION RINGS (GFA) - €4.00

COLESLAW (GF) - €2.50

Desserts & Sundaes

OAT & HAZELNUT WINTER BERRY CRUMBLE - €6.90

With crème anglaise & vanilla bean ice cream.

RASPBERRY AND MASCARPONE CRÈME BRULEE (GF) - €6.90

Served with raspberry sorbet.

TRIPLE CHOCOLATE MOUSSE - €7.50

Dark, Milk and White mousse in layers, topped with hazelnut praline.

BLUE HAVEN SIGNATURE CHOCOLATE

ICE CREAM SUNDAE (GFA) - €8.50

With chocolate brownie pieces, waffles, black forrest cherries, Belgian double chocolate ice cream, pralines, vanilla bean ice cream, whipped cream, chocolate chips & chocolate sauce.

ETON MESS SUNDAE (GF) - €8.50

With vanilla bean ice cream, white chocolate sauce, white chocolate shards, Swiss meringue & fresh strawberries.

WARM APPLE SUNDAE - €8.50

Ginger ice-cream, vanilla ice-cream, gingerbread pieces, toffee sauce and stewed apple.

HANDMADE KOKO CHOCOLATE - €1.50 each

From our local artisan chocolatier here in Kinsale. Please ask your server for today's selection.

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 of our Beef, Chicken, Lamb, Duck, Pork, Bacon, Potatoes & Eggs are sourced from Members of Irish Quality Assurance Schemes & Local Suppliers. Our local suppliers include Horizon Farms in Kinsale, Hegarty's Cheddar, Haven Shellfish Oysterhaven, Glenown Ice Cream, Kellehers Meats, Fresh Fish Deli, Tom Durcan, Yogi Micro Herbs, Ballinwillin House Farm, West Cork Olives, O'Connell Seafoods, Coolcower Meats & Ummera Irish Smokehouse. We, where possible, source our produce from surrounding areas in the interests of both quality and carbon footprint.



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(V) VEGETARIAN (VEGAN) SUITABLE FOR VEGANS

PLEASE BE AWARE OUR KITCHEN CONTAINS ALL 14 ALLERGENS.

PLEASE ASK YOUR SERVER FOR OUR LIST OF ALLERGENS.

Please note that we are unable to split bills. Thank you for your cooperation.

021 4772209
INFO@BLUEHAVENKINSALE.COM

Teas & Coffees

	REG	LGE
AMERICANO	€2.80	€3.20
CAPPUCCINO	€3.20	€3.40
WHITE COFFEE	€3.00	€3.20
CAFFE LATTE	€3.20	
MOCHA	€3.20	
ESPRESSO	€2.70	
DOUBLE ESPRESSO	€2.90	
TEA	€2.50	
HERBAL TEA	€3.10	
HOT CHOCOLATE	€3.50	
EXTRA SHOT	€0.60	
MONIN FLAVOURED SYRUPS	€0.60	
WEST CORK IRISH COFFEE	€7.00	
JAMESON IRISH COFFEE	€7.00	
CALYPSO COFFEE	€7.00	
BAILEYS COFFEE	€7.00	
FRENCH COFFEE	€7.00	
ESPRESSO MARTINI	€10.50	
FRENCH MARTINI	€10.50	

BLUE HAVEN COFFEE BLEND

Roasted specifically for us each week locally in Cork and blended from the finest Brazilian and Mexican arabicas, our blend has a creamy rich body and exhibits flavours of milk, chocolate, cherry and hazelnut in espresso. The addition of milk sweetens it further and tempers any traditional roast notes. We hope you enjoy this unique Blue Haven blend.

BLUE HAVEN SIGNATURE
NUTELLA HOT CHOCOLATE €5.50
Topped with whipped cream, Maltesers and biscuit



WWW.BLUEHAVENKINSALE.COM

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