

Appetisers

HOMEMADE CHICKEN LIVER PATÉ €10
Cumberland Sauce

GOLDEN FRIED MUSHROOMS €10
Vegetable Mayonnaise

HONEY & CAJUN SPICED CHICKEN WINGS €11

½ DOZ. KINSALE OYSTERS (NATURAL) €15
½ DOZ. KINSALE OYSTERS €16
Cooked gently in their own juices, lemon herb sauce

SEAFOOD CHOWDER
Bowl €9.5 | Cup €7

SOUP OF THE DAY €5.5

Salads

WARM SALAD OF CHICKEN & BACON BITS €16.5

ROASTED BEETROOT SALAD €10
Red Onion Marmalade, Walnut,

Crispy Organic Leaves
+ Bluebell Fall Goats Cheese €15.5

Vegetarian Dishes

VEGETABLE SPRING ROLL
Asian Dressing
STARTER €10
MAIN €16

CANNELLONI €16.5
Spinach, 3 Cheeses, Wild Mushroom, Salad

Meat Dishes

PRIME IRISH BEEF BURGER Bacon & West Cork Cheddar, Salad & Fries	€16.5
GRILLED 6OZ SIRLOIN STEAK SANDWICH Carmelised Red Onion, Salad & Fries	€18.5
BAKED HOMEMADE LASAGNE Salad & Fries	€16.5
GOLDEN FRIED CHICKEN BREAST Chasseur Sauce, Vegetables & Potatoes	€16.5
GRILLED 8OZ SIRLOIN STEAK Choice of Pepper Sauce or Garlic Butter	€25.5
PRIME FILLET STEAK 8OZ Choice of Pepper Sauce or Garlic Butter	€31
PAN-ROASTED SKEAGHANORE DUCK BREAST Spring Onion Mash, Red Cabbage, Orange Glaze	€21

Fish Dishes

MEDALLIONS OF MONKFISH Ginger, Spring Onion Chilli, Lime Dressing Rice	€28
KING PRAWN SCAMPI Atlantic Prawns deep fried, Tartare Sauce	Main €28 Starter €14.5
SEAFOOD AU GRATIN Salad and Fries	€20
TRADITIONAL FISH & CHIPS	€18
GRILLED BLACK SOLE ON THE BONE Lemon & Parsley Butter	€34
FILLETS OF PLAICE Pan fried or Deep fried	€20
STEAMED KINSALE MUSSELS In a Garlic Cream	Main €17 Starter €12.50

Desserts

BANOFFI PIE Butterscotch Sauce & Ice-Cream	€7
WARM DOUBLE CHOCOLATE SPONGE CAKE Hot Chocolate Sauce	€7
STICKY TOFFEE PUDDING Warm Toffee Sauce	€7
HOMEMADE MERINGUE With Hot Raspberries - Vanilla Ice Cream	€7.5
SELECTION OF WEST CORK CHEESES	€10

