



# KINGFISHER BISTRO DINNER MENU

## STARTERS

**CRISP DUCK À L'ORANGE** (1,3,7,9) € 13.50

Served with our homemade focaccia

**A LA MINUTE GARLIC MUSSEL POT** (1(w),7,12,14) € 13.50

Our local Roaringwater Bay Mussels cooked in white wine & creme served with garlic bread

**GOAT'S CHEESE TARTLET** € 13.00

(1(w),3,7,8(p),12),12)

Caramelised goat cheese partnered with sweet onion marmalade placed on honey candy beet with sauteed cranberries

**VOL AU VENT OF SEAFOOD IN A CHOWDER CREME** (1(w),2,4,7,9,12,14) € 13.00

Mussels, prawn, mixed local fish, calamari all local sourced combined and filled into a crisp vol au vent

**WINTER PRAWN PIL PIL OR GAMBAS AL AJILLO** (1(w),2,3,7,12) € 13.00

Scampi sourced locally served garlic & chilli or just garlic with a terrine of basmati rice

**DEEP-FRIED WEST CORK BRIE** € 13.00

(1,3,7)

Deep fried brie placed on a cranberry jelly smudge with snowflakes of micro herbs

**ARANCINI SPHERES** (3,7) € 12.50

Risotto rolled around mozzarella, then deep fried till golden and the mozzarella has melted, placed on sweet pepper marmalade

## SIDES

Hand-cut chips €4.00

Sautéed garlic button mushrooms €4.00

Minted buttered new potatoes €4.00

Caramelised fine beans €4.00

Mash €4.00

Mixed seasonal veg €5.00

## MAINS

**8OZ SIRLOIN** (1(w),7,9,10,12) €28.00

Matured and supplied by Caherbeg Rosscarbery Grilled Sirloin to your temperature served with onion-infused portobello mushroom, crisp sauteed new potatoes & our season vegetables.

Choice of Pepper Sauce or Red Wine Jus

(Supplement €4 DBB)

**SLOW BRAISED BEEF CHEEK IN RED WINE JUS** €29.00

(9,10,12)

Braised Beef cheek in a rich wine jus, served on mash terrine, coated with reduction and served with root vegetables (Supplement €4 DBB)

**TRIO OF MARKET FISH** (2,3,4,7,12) € 28.00

Fish sourced from our local market, pan-fried & served with butter mash, shrimp samphire, drizzle of Sauce Béarnaise and colour of pea shoot

(Supplement €4 DBB)

**ALLSHIRE SKIRT STEAK** (6,10) € 25.00

Sliced and placed on Sweet Potatoe Mash then infused with Chimichurri

**STUFFED CHICKEN ROULADE** (7,9) € 24.00

»Shannonvale« Chicken breast infused with Spinach & Gubbeen cheese then sous vide for 2h, served with savoury basmati, a side of grilled root vegetables coated with jus

**SLOW ROASTED THEN GRILLED LAMB SHANK** € 28.00

(9,10,12)

Placed on fresh mash, coated with natural jus

Colourful sauteed vegetables to garnish

(Supplement of DBB €4.00)

**LOCAL SOURCED LEMON SOLE PAN-FRIED FILLET** (1(w),4,7) € 23.00

(1(w),4,7)

Butter pan-fried sole fillet, sided with dauphinoise potatoes then coated with lemon butter and a side of steamed asparagus

**THE CELTIC ROSS BURGER** (1(w),3,7,12) € 20.50

Try our Celtic Ross traditional Burger or go for the Smash version of our Burger.

Brioche bun, cheese, bacon, chips, dressed leaves

**GRILLED AUBERGINE** (7,12) (Gluten-free and Vegan option) € 16.00

Grilled aubergine centred with giant couscous then grilled using caramelised peppers & goat cheese

## ALLERGENS

**1** Cereals containing gluten **2** Crustaceans **3** Eggs **4** Fish **5** Peanuts **6** Soybeans  
**7** Milk **8** Nuts **9** Celery **10** Mustard **11** Sesame seeds **12** Sulphur dioxide **13** Lupin **14** Molluscs