



Kingfisher Brasserie Menu

Available daily, 5pm to 9pm
Friday and Saturday until 9.30pm

Taste a bit of West Cork magic



SMALL PLATES

Korean fried Rosscarbery Pork Belly Popcorn

Culture food Co kimchi, Gochujang Korean style chili sauce, toasted sesame seeds (GF)

€8.50

Crispy West Cork Beef Salad

Bok choy, peanut and sesame dressing, marinated noodles, coriander oil, crispy onions (GF)

€8.95

Vegan Labneh Salad

Roasted chickpeas, tea soaked figs, pickled radishes, green beans, mint oil (VG, GF)

€8.50 / Add Macroom halloumi chips €2.50

Roaring Water Bay Mussels

Malaysian style, curry leaves, chili and tomato with sour dough bread (AGF)

€9.50

Chef's Alex Seafood Chowder

Daily landed fish and mussels in our own fish stock finished with Clona cream and fresh herbs (AGF)

€8.95

Sun View Goats Cheese Salad

Rolled in pistachios, heirloom tomatoes, pickled fennel and pinto beans, salsa verde cocida (V, GF)

€8.50

CLASSICS

**Please ask your waiter for our daily specials

8oz O'Driscolls Beef Burger

Rosscarbery bacon jam, brioche bun, Bandon Vale cheddar, cabbage slaw, smoked aioli, chips (AGF)

€16.95

Sri Lankan Style Cashew Curry

Chickpeas, potato, roasted vegetables, spiced pilaf rice (GF, VG)

€15.50 / Add Shannonvale chicken €3.50

Kingfisher Fish and Chips

Crispy Southern fried fresh fillet of fish, coarse tartare sauce, lemon wedge, chips, crushed minted peas

€17.50

Caesar Salad

Chargrilled Shannonvale chicken supreme, smoked lardons, Coolea cheese, soft boiled egg, croutons (AGF)

€15.50

Nutcase Co Veggie Burger

Full of grains and beans, brioche bun, Bandon Vale cheddar, cabbage slaw, smoked aioli, chips (V, AGF)

16.50

Despite all the care we take, please know that our kitchen staff handles all fourteen allergens present in the food legislation

All our beef is 100% Irish

**GF - Gluten Free, AFG - Ask for Gluten Free,
V - Vegetarian**

CHARGRILLED

for more flavours

Butcher's Special Cut of the Moment (AGF)

€MP

10oz West Cork Sirloin Steak (AGF)

Beer braised onion, charred broccoli and fries
Choice of sauces: pepper sauce/roasted garlic butter / smoked aioli

€28.50

Shannonvale Chicken Supreme (GF)

Crushed peas, herb and potato cake, crispy onions and red wine jus

€19.50

Prawn and Rosscarbery Chorizo Skewer (GF)

Courgette and lemon, chargrilled corn on the cob, tomato polenta cake, lime and chili butter

€21.50

Market Fish Depending on Availability (AGF)

€MP

SIDES

€3.75 each

Rosemary and garlic fries
Green salad
Carrot, golden raisin and red cabbage slaw

Nutmeg potato
Cajun spiced sweet potato fries
Seasonal vegetables

Our Wild Atlantic Way Artisans:

Rosscarbery Free Range Pork, O'Driscolls Butcher, Macroom Buffalo Dairy, Cape Clear Greens, Clona Dairy, Gubbeen Cheese, West Cork Eggs, McCarthy's Butcher, Seafood Deli, Fish Station, West Cork Olive Company, Shannonvale Foods, Woodcock Smokery, Blue Bell Goat Farm, Culture Food Skibbereen, Bushby Rosscarbery Strawberries, Ummera Smoke House, Baltimore Shitake, Irish Yogurts, John McCarthy Lamb

Ireland has experienced a food revolution over recent years with West Cork leading the charge

Widely acknowledged as the foodie capital of Ireland, West Cork is home to a legion of artisan food producers, creating everything from specialist farmhouse cheeses to organic vegetables; Ireland's finest smoked fish; free-range eggs; chicken, pork and beef; traditionally cured charcuterie; locally produced honey, preserves and relishes; and much, much more.

West Cork didn't just embrace the "farm to fork" concept - the region practically invented it, and here at the Celtic Ross Hotel our Executive Chef, Alex Petit and Head Chef Shane Deane, champion that ethos of sustainability and quality across the hotel's range of dining options.

Whether it's dinner in the hotel restaurant, an informal lunch in the Kingfisher Bar & Bistro, a quick snack or alfresco dining on the Kingfisher Terrace during the summer, you'll find something to suit every occasion. Awarded an AA Rosette for Culinary Excellence, you are guaranteed our fare is ...

locally sourced, expertly prepared & utterly delicious