



Kingfisher Brasserie Menu

Available daily, 5pm to 9pm

Taste a bit of West Cork magic



Celtic Ross Hotel, Rosscarbery, West Cork

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SMALL PLATES

Roaring Water Bay Mussels	€9.50	Ham Hock and Rosscarbery Black Pudding terrine	€8.50
Thai steamed in a ginger and lemongrass froth finished with fresh coriander(AGF)		Jerusalem artichoke and shitake piccalilli, wild garlic pesto, artichoke crisps	
Timoleague Pork Fritter	€8.50	Spring Awakening Salad	€7.75
Pear and saffron chutney, endive salad, candied walnuts		Pickled lentils, goat's cheese, sweet potatoes, broccoli crumb, lamb lettuce, candied walnuts (AGF, V)	
Seafood Chowder	€8.50	Skeaghanore Duck Spring Roll	€8.95
Homemade fish stock, local seafood, brown soda bread (AGF)		Confit duck, carrot and apricot chutney, blue cheese, ruby red sauerkraut, cos lettuce	
Seasonal Soup	€5.75		
Changing daily, house baked breads (AGF, V)			

BIGGER PLATES

**Please ask your waiter for our daily specials

8oz O'Driscolls Beef Burger	€16.50
Bacon jam, Bandon Vale cheddar, beetroot and cabbage slaw, smoked aioli, chips (AGF)	
Shannonvale Chicken Supreme Zaatar	€20.50
Aniseed carrots, chickpea, harissa and golden raisin stew, minted chimichurri (GF)	
Citrus Panko Crumbed Fish	€16.50
Lobster mayonnaise, lemon wedge, home cut chips, pea and wild garlic purée	
Marinated Cauliflower Florets	€16.50
Split pea dahl, toasted almonds, kale crisps, Clona yogurt (GF, V)	
McCarthy's 8oz Premium Sirloin Steak	€24.50
Red Emily potato ecrasée, caramelised white onion jam, spring asparagus, roasted king oyster mushroom choice of sauces: pepper sauce/roasted garlic butter/chimichurri sauce (GF)	
Irish Trout Fillet	€20.50
Crushed sweet potatoes, quinoa, sunflower seed and orange granola, wild garlic pesto (GF)	
Parpadelle alla Carne	€18.50
Rosscarbery smoked pork ragu, wild garlic pesto, local chard	

On The Side

Chunky Chips	€3.75	Green Salad	€3.75
Sweet Potato Chips	€3.75	Beetroot and Cabbage Slaw	€3.75
Nutmeg Potato	€3.75	Seasonal Vegetables	€3.75

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, McCathy's Butcher, Seafood Deli, Fish Station, West Cork Olive Company, Shannonvale Foods, Woodcock Smokery, Bluebell Goat Farm, Culture Food Skibbereen, Bushby Rosscarbery Strawberries, Long Strand Roasters, Irish Yogurts, John McCarthy Lamb, Atlantic Way Product Ltd

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

Allergens: If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you place your order.

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*

