



# 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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celtic  
ROSS  
HOTEL

*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*



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## SMALL PLATES

Seasonal Soup	€5	Treacle Glazed Pork Ribs	€8.50
Changing daily, with house baked breads (AGF) (V)		½ rack, chimichurri and beetroot slaw	
Seafood Chowder	€7.50	Roaring Water Bay Mussels	€8.50
Homemade fish stock, local seafood, brown soda bread (AGF)		Madras curry, cider and coriander and garlic flat bread (AGF)	
Celtic Ross Panzanella	€7.50	Lobster and Shrimp Roll	€13.95
Heirloom tomatoes, croutons, basil oil, Cape Clear roquette (AGF) (V)		Lemon and chervil Mayo, smoked sun-dried tomato, West Cork sauerkraut (AGF)	
Choripan	€8		
Allshire's local chorizo, smoked mayo, crusty loaf, pickled seeds			

## BIG PLATES

**Please ask your waiter for our daily specials		
Cajun Ling Goujons	€15.50	
Tartare crème fraiche, peach and elderflower salsa, home cut chips, Cape Clear roquette		
8Oz O'Driscolls Beef Burger	€16.50	
Bacon jam, Bandon vale cheddar, beetroot and cabbage slaw, smoked aioli, chips (AGF)		
Smoky Mac & Cheese	€17.50	
Sally's sustainable smoked pollock, seasonal spinach, macaroni and Carbery chili cheddar		
Warm Sweet Potato and Herb Tabbouleh	€18.50	
Roasted Mediterranean vegetables, feta crumble and pistachio dukkha (V)		
Shannonvale Chicken Supreme	€19.50	
Bombay crust, harissa, falafel, roasted cauliflower, currant and pine nut salsa (GF)		
Monkfish and Chorizo Kebab	€19.50	
Sweet potato and white bean dip, saffron rice, broccoli and almond salad, yoghurt dressing (GF)		
McCarthy's 8oz Premium Sirloin Steak	€23.50	
Blue cheese portobello mushrooms, charred onions, chunky chips, choice of sauces pepper/roasted garlic butter/chimichurri sauce (GF)		

## On The Side

Chunky Chips	€3.50	Green Salad	€3.50
Sweet Potato Chips	€3.50	Beetroot and Cabbage Slaw	€3.50
Nutmeg Potato	€3.50	Seasonal Vegetables	€3.50

## 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, Mc Cathy's butcher, Seafood Deli, Fish Station, West Cork Olive Company, Shannonvale Foods, Woodcock Smokery, Blue Bell Goat Farm, Culture Food Skibbereen, Bushby Rosscarbery Strawberries

**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.