



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

Seasonal Soup Changing daily, with house baked breads (AGF) (V)	€5.50	Timoleague Pork Fritter Pear and saffron chutney, endive salad, candied walnuts	€8.50
Winter Squash Salad Barley, Macroom ricotta, hazelnut, soaked barberries, horseradish and thyme	€7.50	Classic Irish Venison Terrine Cranberry chutney, coffee crusted loin, pickled root vegetables (GF)	€8.50
Seafood Chowder Homemade fish stock, local seafood, brown soda bread (AGF)	€8	Roaring Water Bay Mussels Wild Atlantic seaweed and mustard cream, toasted sourdough (AGF)	€8.95

BIG PLATES

**Please ask your waiter for our daily specials

8oz O'Driscolls Beef Burger Bacon jam, Bandon Vale cheddar, beetroot and cabbage slaw, smoked aioli, chips (AGF)	€16.50
Citrus Hake Goujons Lobster mayonnaise, fennel and chili jam, home cut chips	€16.50
Marinated Cauliflower Florets Split pea dhal, toasted almonds, kale crisps, Clonakilty yoghurt (V) (GF)	€16.50
Smoky Mac and Cheese Sally's sustainable pollock, seasonal spinach, macaroni and Carbery chili cheddar	€17.50
Shannonvale Chicken Supreme Smoked tomato pesto, onion and thyme pearl spelt, celeriac, lardons, red wine jus (AGF)	€19.50
Chervil Crusted Plaice Fillets Slow braised coco beans, fennel, carrots and chard cassoulet (AGF)	€19.50
McCarthy's 8oz Premium Sirloin Steak Blue cheese portobello mushrooms, charred onions, chunky chips, choice of sauces - Pepper sauce/roasted garlic butter/chimichurri sauce (AGF)	€23.50

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, 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*

