



# Kingfisher Brasserie Menu

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

*Taste a bit of West Cork magic*



# SMALL PLATES

## Roaring Water Bay Mussels

Simply cooked in a garlic cream served with toasted sourdough(AGF)

€9.50

## Skeaghanore Duck Spring Roll

Confit duck, carrot and apricot chutney, blue cheese, fennel sauerkraut, cos lettuce

€8.95

## Honey and Lough Hyne Liquor Glazed Pork Ribs

Dill chimichurri, crispy shallots

½ €8.50 full €16

## Union Hall Smoked Fish Cake

Fennel and chili jam, cherry tomato and pineapple salsa, smoked mackerel, kaffir lime leaf oil

€8.50

## SOUPS & SALADS

### Seafood Chowder

Homemade fish stock, local seafood, brown soda bread(AGF)

€8.50

### Seasonal Soup

Changing daily, house baked breads (AGF)

€5.95

### Greek Salad

Halloumi chips, fig chutney, roasted cauliflower, dill chimichurri, black olives (GF)

€7.75

### Summer Salad

Lobster and langoustine, grilled peaches, heirloom tomatoes, champagne dressing, baby gem (GF)

€11.50

### 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, 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

**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**

## CLASSICS

\*\*Please ask your waiter for our daily specials

### Caesar

½ Chargrilled chicken supreme, smoked lardons, Coolea cheese shavings, soft boiled egg, croutons (AGF)

€14.50

### 8oz O'Driscolls Beef Burger

Bacon jam, Bandon Vale cheddar, cabbage slaw, smoked aioli, chips (AGF)

€16.50

### Indian Curry

Chickpea, potato, roasted vegetables, saffron rice (GF)

€15.50 (add chicken + €3.50)

### Kingfisher Fish and Chips

Panko crumbed plaice, lobster mayonnaise, lemon wedge, home cut chips, crushed minted peas

€16.50

### Fresh Parpadelle Pasta

Rosscarbery free range pork, sorrel butter, braised vegetables, Coolea cheese shavings

€18.50

### Veggie Burger

Full of grains and nuts, Bandon Vale cheddar, cabbage slaw, smoked aioli, chips

€16.50

## CHARGRILLED

### From The Land,

All served with onion and mushroom casserole, sweet potato purée, sprouting broccoli

Choice of sauces: Pepper sauce/Roasted garlic butter/Chimichurri sauce/ Smoked aioli

### Butcher's cut of the week (GF)

€MP

### McCarthy's 8oz Premium Sirloin Steak (GF)

€24.50

### Butterflied Shannonvale Chicken Supreme (GF)

€19.50

### From The Sea

All served with coco bean and saffron stew, sprouting broccoli, tomato salsa

### Fresh Tuna Steak (GF)

€19.50

### Fish of the day (GF)

€MP

### Atlantic Lobster (GF)

½ €25 full €36

## SIDES

€3.75 each

Cajun spiced sweet potato fries,

Rosemary and garlic fries,

Green salad,

Nutmeg potato,

Carrot, golden raisin and cabbage slaw,

Seasonal vegetables,

Ripe tomato salad

*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*