

ALLERGENS

- 1 Cereals containing gluten
- 2 Crustaceans
- 3 Eggs
- 4 Fish
- 5 Peanut
- 6 Soybeans
- 7 Milk
- 8 Nuts
- 9 Celery
- 10 Mustard
- 11 Sesame seeds
- 12 Sulphur dioxide
- 13 Lupin
- 14 Molluscs

(Some dishes may contain or come into contact with gluten. We cannot guarantee that any menu item is completely free of gluten)

STARTERS

Kitchen's Daily Soup (1-wheat,3,7)	€8.00
freshly baked brown bread	
Creamy West Cork Seafood Chowder (1-wheat,3,4,7,9)	€12.50
freshly baked brown bread	
Classic Chicken Caesar Salad (1-wheat,3,4,7)	Starter €14.00/Main €21.50
breaded chicken fillet, baby gem lettuce, smoked bacon, rosemary croutons, and Caesar dressing	
Smoked Mackerel Rillettes (1-wheat,4,7)	€12.00
served with shaved fennel and orange salad, sourdough toast	
Confit Duck Leg (12)	€13.00
with pickled red cabbage and orange marmalade reduction	
Slow Roasted Cherry Tomatoes and Whipped Goats Cheese (1-wheat,7)	€12.50
served with sourdough bread	
Melon Plate (6,8-pistachio,12)	Starter €11.50 / Main €17.50
marinated melon with Korean chilli, tofu and pistachio dressing.	

MAINS

Fish and Chips (1-wheat,3,4)	€23.00
deep fried battered haddock with mushy peas, tartare sauce and a lemon wedge	
Allshire Irish 8oz Striploin Steak (1-wheat,10,12)	€34.00
8oz Allshire striploin steak served with braised portobello mushrooms, onion rings, roast vine cherry tomatoes served with chips and a choice of pepper sauce, gravy, garlic butter or Béarnaise sauce	
Allshire Beef Burger (1-wheat,3,7,10,12)	€21.50
Allshire Irish 8oz beef burger, lettuce, tomato, red onion, burger sauce, bacon and smoked gouda cheese, brioche bun served with house salad and fries	
Butter Chicken Curry (2)	€22.50
medium curry with tomato, coconut, smoked paprika, Thai red chilli served with boiled rice and poppadom	
Oven Roasted Chicken Supreme (7,9,12)	€23.00
creamed garlic leeks and wild mushroom, buttered mash potato	
Cod & Smoked Salmon (4,7,12,14)	€26.00
rolled cod and smoked salmon mousse with leeks, baby potatoes, samphire, wilted spinach served with mussel cream broth	
Vegetarian Pappardelle Pasta (1-wheat, 3)	€19.50
artichoke hearts, olives, sundried tomatoes, capers, spinach, and chillies in olive oil served with garlic bread	
Vegan Roast Cauliflower Steak (1-wheat,8-pistachio)	€18.50
spiced tomato sauce, lebanese pearl cous cous, pomegranate, pistachio nut & pomegranate molasses	

SIDES

House fries	€4.50
House fries, truffle mayo & parmesan (3,7)	€7.50
Sauteed onions and mushrooms	€4.50
Seasonal side salad (10)	€4.50
Buttered mash (7)	€4.50
Mixed seasonal vegetables (7)	€4.50



Dinner Menu

Thank you to our suppliers

Caherbeg Free Range Pork & Rosscarbery Recipes owned by the Allshire Family, Woodcock Smokery, West Cork Eggs, Shannon Vale Foods, Gubbeen Cheese, Durrus Cheese, Skeaghanore West Cork Farm, Shellfish De La Mer, Clóna Dairy, Allfresh Wholesale, Glenmar Shellfish Ltd and La Rousse Foods