



Early Bird Menu

Friday & Saturday 5-7pm

2 Courses €21

3 Courses €25

Taste a bit of West Cork magic



CELTIC
ROSS
HOTEL

Celtic Ross Hotel, Rosscarbery, West Cork

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Starters

Roaring Water Bay Mussels

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

Seafood Chowder

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

Seasonal Soup

Changing daily, house baked breads (AGF)

Greek Salad

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

Timoleague Honey and Lough Hyne Liquor

Glazed Pork Ribs

Charred scallion, crispy shallots

Union Hall Smoked Fish Cake

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

Classics

Caesar

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

8oz O'Driscoll's Beef Burger

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

Indian Vegetarian Curry,

Chickpea, potato, roasted vegetables, saffron rice

Kingfisher Signature Fish and Chips

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

Fresh Pork Parpadelle Pasta

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

Veggie Burger

Full of grains and nuts, Bandon Vale cheddar, Cabbage Slaw, smoked aioli, chips (AGF)

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

McCarthy's 8oz Premium Sirloin Steak

€4.50 Supplement (GF)

Butterflied Shannonvale Chicken Supreme (GF)

From the Sea

Served with coco bean and saffron stew, sprouting broccoli, tomato salsa

Fresh Tuna Steak (GF)

Sides

€3.75

Rosemary and garlic fries

Green salad

Carrot, golden raisin and cabbage slaw

Nutmeg potato

Cajun spiced sweet potato fries

Seasonal vegetables

Ripe tomato salad

Our Wild Atlantic Way Artisans:

Rosscarbery Free Range Pork, O'Driscoll's Butcher, Macroon 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

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

Despite all the care we take, please know that our kitchen staff handles all fourteen allergens present in the food legislation

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 & relishes, and much, much more.

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. Awarded an AA Rosette for Culinary Excellence

you are guaranteed that all our fare is ...

*locally sourced, expertly prepared
& utterly delicious*