



Early Bird Menu

Served daily from 5 to 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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Small Plates

Korean Fried Rosscarbery Pork Belly

Kimchi cabbage, gochujang chili sauce, toasted sesame seeds

Wild Mushroom Arancini

Parsnip purée, pickled golden beets, smoked sun dried tomato pesto

Winter Salad

Pickled barley, Macroom buffalo blue cheese, walnuts, nougatine, blackberry dressing, mixed leaves

Seasonal Soup

Changing daily, house baked breads (AGF)

Seafood Chowder

Daily landed fish and mussels in our own fish stock finished with cream and fresh herbs

Roaring Water Bay Mussels

Rosscarbery chorizo, roasted garlic cream, tarragon, toasted sourdough bread (AGF)

Classics

8oz O'Driscolls Beef Burger

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

Thai Yellow Curry

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

Rosscarbery Pork Belly

Ginger and rhubarb relish, braised red cabbage, root vegetable hash brown

Kingfisher Fish and Chips

Panko crumbed plaice fillets, house tartare sauce, lemon wedge, chips and crushed minted peas

Caesar Salad

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

Veggie Burger

Full of grains and beans, Bandon Vale cheddar, cabbage slaw, smoked aioli, chips (AGF)

Chargrilled for More Flavours

From the Land

All served with parsnip purée, flat mushroom, caramelised red onion, chips

Choice of sauces: pepper sauce/roasted garlic butter/chimichurri sauce/ smoked aioli

10oz West Cork Sirloin Steak

€7.50 Supplement (GF)

From the Wild Atlantic

All served with rainbow chard, wild mushroom rice pilaf, watercress pesto

Market Fish Depending on Availability

€5.50 Supplement

Sides

€3.75

Rosemary and garlic fries, green salad, carrot, raisin and red cabbage slaw, nutmeg potato, cajun spiced sweet potato fries, seasonal vegetables

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, Shannon Vale Foods, Woodcock Smokery, Blue Bell Goat Farm, The Cultured Food Company, 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

Served daily from 5 to 7pm,

All our beef is 100% Irish



One of Our 'Famous Five' Dishes

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*