

SMALL PLATES

Baked Toonsbridge Buffalo Milleens

Pumpkin and pear chutney, sourdough toast, mixed greens

€8.50

Korean Fried Rosscarbery Pork Belly

Kimchi cabbage, gochujang chili sauce, toasted sesame seeds

€8.50

Wild Mushroom Arancini

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

€8.25

Roaring Water Bay Mussels

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

€9.50

SOUPS & SALADS

Winter Salad

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

€8.50

Homemade Seasonal Soup

Changing daily, house baked breads (AGF)

€5.95

Chef Alex's Signature Seafood Chowder

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

€8.95

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, Ummerra 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

8oz O'Driscolls Beef Burger

One of Our 'Famous Five' Dishes 

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

€16.95

Thai Yellow Curry

One of Our 'Famous Five' Dishes 

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

€15.50 (add chicken + €3.50)

Rosscarbery Pork Belly

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

€18.50

Kingfisher Fish and Chips

One of Our 'Famous Five' Dishes 

Panko crumbed plaice, house tartare sauce, lemon wedge, home cut chips, crushed minted peas

€17.50

Caesar Salad

One of Our 'Famous Five' Dishes 

Chargrilled Shannon Vale chicken, smoked lardons, West Cork Coolea cheese, soft boiled egg, croutons (AGF)

€15.50

Veggie Burger

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

€16.50

CHARGRILLED

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

Butcher's Special Cut of the Week (GF)

€MP

10oz West Cork Sirloin Steak (GF)

€28.50

From the Wild Atlantic

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

Monkfish Skewer in a Thyme and Smoked Paprika Marinade

€21.50

Market Fish Depending on Availability

€MP

SIDES

€3.75 each

Rosemary and Garlic Fries

Green Salad

Carrot, Raisin and Red

Cabbage Slaw

Nutmeg Potato

Cajun Spiced Sweet Potato

Fries

Seasonal Vegetables

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