



# Lunch Menu

Available Monday - Saturday  
12noon - 5pm

*Taste a bit of West Cork magic*



Celtic Ross Hotel, Rosscarbery, West Cork

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## All Time Warmer

**Seafood Chowder** €8.95  
Local seafood, brown soda bread (AGF)

**Seasonal Soup** €5.95  
Changing daily, house baked breads (AGF, V)

## Signature Salads

**Poached Salmon Salad** €11.50(S), €18.50(L)  
Warm Rosscarbery chorizo and pink fir potatoes, honey glazed apples, lime and paprika dressing

**Caesar Salad** €8.50(S), €15.50(L)  
One of Our 'Famous Five' Dishes   
Chargrilled chicken supreme, smoked lardons, Coolea, soft boiled egg, croutons(AGF)

**Winter Salad** €8.50(S), €15.50(L)  
Pickled barley, Macroom buffalo blue cheese, walnuts, nougatine, blackberry dressing, mixed greens

## Kingfisher Speciality Sandwiches

Served With mixed leaves and sweet potato fries

**West Cork Steak Sandwich** €15.50  
Blue cheese butter, caramelised red onions, watercress pesto, mixed leaves

**Flat Bread** €12.95  
Macroom bococcini, butterbean hummus, pickled beets, squash, smoked tomato pesto

**Open Union Hall Salmon** €13.95  
Smoked and poached salmon, house tartare sauce, pickled beets, watercress pesto

**Hot Chicken Roll** €12.95  
Buttermilk Shannon Vale chicken, red slaw, Dubliner cheddar, our yummy chilli jam, roasted garlic mayo

## Toasted Sandwiches

On Sourdough, Multiseed or Gluten Free Bread. Served with mixed leaves, potato salad and GF Crisps

**The Celtic Toastie** €8.50  
Home-cooked ham, tomato, red onion, Ballymaloe relish and cheddar

**Our Classic Reuben** €7.95  
William's corned beef, sauerkraut, pickled mustard, cheddar, gherkins

## Casual Dining

**Roaring Water Bay Mussels** €9.50  
Rosscarbery chorizo, roasted garlic cream, tarragon, toasted sourdough bread (AGF)

**Roast of the Day** €15.95  
Parsnip purée, braised red cabbage, mousseline potato, red wine and thyme jus (GF)

**Seasonal Stew** €14.50  
Changing with the market, served with mousseline potato and vegetables

**Daily Market Fish** €15.95  
Rainbow chard, wild mushroom rice pilaf, watercress pesto (GF)

**Celtic Ross Beef Tacos Served with Sweet Potato Fries** €14.50  
Build your own, corn tortilla, pickled red onions, lime yogurt, avocado and zingy salsa

## Sides

Rosemary and Garlic Fries	Nutmeg Potato
Green Salad	Cajun Spiced Sweet Potato Fries
Carrot, Raisin and Red Cabbage Slaw	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 Mc Carthy Lamb

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

**Available Monday to Saturday from 12 to 5pm**

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*