**Kingfisher Restaurant Menu**

**Summer 2019**

**Grilled West Cork Langoustine**

Charred onion, Bisque, buttermilk cream, pickled fennel

**Fresh Irish Tuna**

Wrapped in potato, olive dust, egg yolk, anchovie emulsion, tomato jam, baby gem

**Cape Clear Tomatoes**

Gaspaco, macrrom ricotta pastilla, minted cucumbers, elderflower oil

**Skeaghanore liver parfait and duck confit terrine**

Bushby’s raspberries, fennel fronds, hazelnut nougatine

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**Featherblade of West Cork Beef**

Bone marrow Dip, Ox Tongue Chip, Baltimore shitake gratin, garlic scape, braising liquor

**John Dory**

Gnocchi nero, Dill and mussel casserole, courgettes, local rock samphire

**Rosscarbery Pork Belly**

Porchetta, cauliflower purée, Bacon Jam, broad Beans, scratching, Crispy New potatoes

**Fresh Basil Tagliatelle**

Add Butter poached lobster tail €10.00

Yellow romesco sauce, smoked almonds, pickled courgettes

**Sides € 3.50:**

New Potatoes in a Seaweed Butter, Rosemary and Garlic Fries, Nutmeg Potato,

Cajun Spiced Sweet Potato Fries, Seasonal Vegetables

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**Rosscarbery Strawberry Plate**

Fresh strawberries, jelly and Bavarois served with mini meringues and baked milk chocolate

**West Cork Cheese Board (supplement € 3.00)**

Vintage Carbery Cheddar, Gubbeen, Milleen’s, Beetroot House Chutney, Sourdough Crackers

**St John’s Bread Panna Cotta**

Luebbery Purée, Spiced Pepitta Brittle

**American Style Coconut Pie**

Compressed pineapple, coconut sorbet, toasted coconut

2 courses €31per person / 3 courses €36 per person

**Available Tuesday to Saturday 6pm to 9pm**

**Restaurant Menu Available for the Entire Table Only**

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, Mc Cathy’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 Mc Carthy 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 of Irish origin**