

KINGFISHER DINNER MENU

STARTERS

Kitchen's Daily Soup (1Wheat, 7,9,12)

freshly baked brown bread
€7.50

Cheese Filo Basket (1w/3/7)

trio of West Cork Durrus and Gubbeen cheese cooked in a golden flower parcel, on mixed homemade marmalade, fresh herb & flower salad
€13.00

Asian Inspired Crisp Noodle Spheres (1w/3/7)

infused with potato, cheese & paprika, deep fried, with a spiced mayo
€10.00

Smoked Salmon Mousse (1w/4/7)

freshened with lime marmalade & a golden filo sphere
€13.00

Glenmar Octopus Grilled Leg (7/14)

poached in red wine & orange segments, then grilled with parsnip pureé
€14.00

Freshly Baked Breads & Dips (1w/1r/3/6/7/9/10/11/12/13)

crisp warm rolls served with tzatziki, hummus, baba ghanoush & labneh
€12.00

Seafood Cocktail Mix (1w/2/4/7/14)

freshly sautéed mixed seafood placed on a fish infused Chardonnay bechamel, with garlic toast
€13.00

Tasting Plate (2/3/4/10/14)

5 spoons of the best West Cork has to offer, prawn cocktail, salmon mousse, mango & apple crab, mackerel, with lime mayo & Sally Barnes smoked fish
€14.00

MAIN DISHES

Skeaghanore Confit Duck Leg (7)

roast sweet potato pureé in a garden of beetroot relish, dusted with lemon scented dust, orange reduction sauce & dehydrated lemon slices
€26.00

The Classic French Chateaubriand (7/9/10)

made with Allshire Irish beef fillet classic chateaubriand jus, asparagus wrapped in smoked Rosscarbery bacon on a potato barrel with a side of sweet potato pureé smudge
€32.00

Allshire Flambeè Steak (9/10)

8oz steak sirloin steak served with a bouquet of fresh vegetables & sautéed new potatoes, flambeed a la minute, green brandy pepper sauce & Hawaii black salt crystals
€28.00

Shannonvale Chicken Supreme wrapped in Oak Smoked Bacon (7/9)

on a mash potato terrine, mirror of mushroom crème, colourful vegetables & sprinkled with dehydrated mushrooms
€27.00

Allshire Rack of Lamb Herb Crust (7/9/10)

butter mash, lamb jus and peas, vegetable bouquet & deep fried rosemary
€30.00

Union Hall Sole Veronique (4/7/9/10/14)

scallops & button mushrooms, white wine vermouth cream sauce, mash & asparagus
€28.00

Glenmar Fresh Cod (1/4/7)

shrimp, mushroom & spinach, white wine and cream, on a nest of spaghetti
€24.00

Union Hall Salmon Darne (4/7)

caramelized honey miso sauce, butter mash, crisp vegetables, lemon & beetroot micro herbs
€28.00

Lebanese Style Zucchini (9)

filled with grilled sautéed fresh vegetables infused with basmati rice, baked in a tomato relish & herb relish
€16.00

The Celtic Ross Burger (1,3,7,12)

try our Celtic Ross traditional burger or go for the smash burger brioche bun, cheese, bacon, fries and dressed leaves
€20.50

Caherbeg Crispy Pork Belly (7/9/10)

Caherbeg black pudding, roast apple pureé, turnip mash & colourful vegetable bouquet
€26.00

SIDES

Hand-Cut Chips	€4.00
Sautéed garlic button mushrooms	€4.00
Minted buttered new potatoes	€4.00
Buttered mash	€4.00
Mixed seasonal vegetables	€5.00

ALLERGENS

1 Cereals containing gluten 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans
7 Milk 8 Nuts 9 Celery 10 Mustard 11 Sesame seeds 12 Sulphur dioxide 13 Lupin 14 Molluscs



West Cork didn't just embrace the "farm to fork" concept - the region practically invented it and 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 we proudly use an array of local food producers that deliver directly to our kitchen.

Our menus have been locally sourced and expertly prepared by our team of Chefs: Brett, Max, Mourya, Ramesh, Hemanta and Pastry Chef Onesmus.

