

KINGFISHER

SUNDAY LUNCH 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

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

OUR FAMOUS SUNDAY ROASTS

Slow Roasted Sirloin of Beef (1w/3/7)

with Yorkshire pudding & beef jus (gluten free option available)
€26.00

Roasted Turkey Crown & Ham (1w/7/8p)

turkey breast & ham, homemade herb stuffing, cranberry sauce
€22.00

Slow Roasted Honey & Clove Ham (1w/7)

slow roasted ham on buttered mash, shaved cabbage and parsley bechamel (Gluten free option available)
€20.00

Thyme Roasted Pork Loin (1w/7)

apple sauce (gluten free option available)
€20.00

Aubergine Moussaka

savoury rice
€15.95

Shannonvale Chicken Supreme (7,9) in Oak Smoked Bacon

base of mash potato terrine, mushroom crème, colourful vegetable bouquet
€27.00

Mixed Roast Plate (1w/3/7)

slow roasted beef, pork loin, turkey & ham all on one plate (Gluten free option available)
€29.00

The Celtic Ross Burger (1w/3/7)

Try our Celtic Ross traditional Burger or go for the Smash Burger Brioche Bun, Cheese & Bacon, Fries & dressed Leaves
€20.50

Union Hall Beer Battered Fish & Chips (1g/1b/3/4)

Our traditional local fish from "Glenmar Shellfish", served with tartar, mushy peas and grilled lemon
€21.00

served with
seasonal vegetables, roasted potatoes and mash

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.

