



Dinner Menu



Starters

- Homemade Soup of the Day, Eccles Soda Bread €6
- Fritto Misto, Lightly Fried Seasoned Seafood, Fennel Jam, Confit Lemon, Dill Mayo, Garden Leaf €10
- Salmon, Hake & Smoked Haddock Fishcake, Tartar Sauce, Fennel Jam, Garden Leaf €10
- Beef Carpaccio, Pickled Mushroom, Violette Mustard, Smoked Beef Fritter, Nasturtium, Puffed Wild Rice, Onion Ash €12
- Young Buck Blue Cheese & Beetroot Salad, Seed Granola, Beetroot Jam, Garden Leaf, Pickled Shallots €10
- Mussel Barley Risotto, Apple, Radish, Pickled Cucumber, Burnt Orange, Puffed Rice, Orange & Green Peppercorn Cream €12
- BBQ Chicken Wings, Fennel Slaw, Garlic Mayo €11
- Salted Cod Brandade, Sliced Fennel, Cucumber & Lime Jam, Garlic Mayo €10

Main Courses

- 12hr Braised Beef Featherblade, Tenderstem Broccoli, Mash, Mushroom Duxelle €20
- Slow-Cooked Lamb Shoulder, Bulger Wheat, Curry Yoghurt, Tomato & Raisin Chutney, Gem Lettuce, Home Dried Tomatoes €21
- Chicken Supreme, Caherbeg Chorizo, Roast Cauliflower, Spinach, Champ, Roasting Jus €19
- Rosscarbery 6oz Beef Burger, Smoked Beef Brisket, Gem Lettuce, Relish, Tobacco Onions, Chips €17
- Fresh Battered Local Fish & Chips, Tartar Sauce, Confit Lemon, Garden Leaf €17
- Butter Poached Hake, Crab, Celeriac Purée, Charred Cabbage, Sherry Caramel, Confit Potato, Herb Cream €22
- 10oz Sirloin Steak, Smoked Tomato Jam, Leaves, Home-Dried Tomatoes, Chips, Bearnaise €27

Please notify your server of any food **allergies** or **dietary** requirements