

GARNISH RESTAURANT



To Start

Soup Of the Day, Served with Eccles Soda Bread €7

Beet & Blue Cheese Salad, Young Buck Blue Cheese, Seed Granola, Beetroot Jam, Garden Leaf €12

Ballycotton Smoked Salmon, Remoulade, Brown Bread, Confit Lemon, Pickled Shallots €13.50

Beef Carpaccio, Rocket, Shallots, Mushrooms, Aioli, Puffed Wild Rice, Beef Fritter €15

Fishcake, Salmon, Hake & Smoked Cod, Fennel Jam, Tartar Sauce, Garden Leaf €12.50

Crispy Beef Salad, Mixed Leaves, Pickled Cucumber, Asian Slaw, Satay Sauce €12.50

Curry Lamb Croquette, Tzatziki, Pickled Cucumber, Gem Lettuce, Pickled Shallots, Curry Mayo, Lime Curd €14



From The Grill

Surf & Turf, 9oz Rump, Garlic Prawns, Rocket & Tomato Salad, Chimichurri, Greens, Chips €29

6oz Beef Burger, Cheese, Smoked Beef Brisket, Gem Lettuce, Smoked Tomato Jam, Crispy Onions, Chips €19.50

10oz Sirloin Steak, Rocket & Tomato Salad, Peppercorn Sauce, Tomato Jam, Tobacco Onions, Chips €32

Add Garlic Prawns to your Steak €5

Extra Sauces €1

Peppercorn Cream
Chimichurri Sauce
Garlic Butter
Jus

From The Sea

Butter Poached Hake, Mussels, Smoked Bean, Confit Potato, Tender stem Broccoli, Herb Cream €28

Battered Fish & Chips, Tartar Sauce, Garden Leaf, Confit Lemon €21.50

Monkfish Scampi, Marie Rose, Garden Leaf, Chips €24

Don't forget to check out our special menu for some tempting & delicious treats.

Extra Sides €5

Chunky Chips
Buttered Mash
Sautéed Greens
Champ



From The Land

Chicken Supreme, Roast Parsnip, Wild Mushroom, Spinach, Champ €24

12hr Slow Cooked Featherblade of Beef, Gnocchi, Pearl Onion, Hagerty Templegall Cheese €26

Braised Lamb Shoulder, Curried Croquettes, Roast Cauliflower, Bulgur wheat, Chard Lettuce, Caper Jam €26.50

Beans, Leaves & Greens Salad, Pesto, Pickles, Smoked Beans, Puffed wild Rice €16
Add Frito Prawns €5
Add Smoked Chicken €5
Add Crispy Beef €6

"There is no love sincerer than the love of food "

George Bernard Shaw

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

Executive Chef | Edward Attwell



THANK YOU TO ALL OUR LOCAL SUPPLIERS AND PRODUCERS

SUPPLIERS: GUBBEEN CHEESE—SCHULL WEST CORK (CHARCUTERIE CHEESE); PAUL & ALBI SCHULTZ (NATURAL GROWING COMPANY BANTRY) - ORGANIC VEG; BUMBLE BEE FLOWER FARM DRIMOLEAGUE—EDIBLE FLOWERS; LEAVES AND BABY VEG—FROM OUR TUNNEL; HERITAGE POTATO & BROCCOLI - BALLYMAKENNY FARM; CENTRAL FISH MARKET—BANTRY (FISH);- GULFSTREM KENMARE CRAB & LOBSTER-TRAVARA SHELLFISH; CHICKEN-SHANNONVALE FOODS; OUR MEATS-LIFFEY MEATS; TIMOTHY MURPHY-KEALKILL MEATS; ROSSCARBERY RECIPES—ABP BANDON-ROSSCARBERY BREAKFAST SAUSAGES, BACON & PUDDINGS:
