

SNACKS

For two to share €5

Pork Crubeens, mustard mayo, pickled onion

Smoked Beef Fritters, onion ash, chorizo mayo

Salt Cod Brandade Croquettes, burnt orange, garlic mayo

Cheese Shortbread, tomato jam, olive crumb

Breads, butter and dips

WARMING SOUPS

Served with sourdough bread

Today's Soup €6.50

Please ask your server

Glengarriff Mussel Chowder €10

potato, fennel, mussel, orange & green peppercorn cream

SHARING PLATTERS €22

West Cork Meat Platter

Gubbeen chorizo, Gubbeen salami, home smoked chicken, smoked beef fritters, garden pickles, chutney, onion ash

West Cork Seafood Platter

Hot garlic prawns, smoked salmon, salt cod brandade, mussels in cider, barley & apple

STARTERS €10.95

Confit Skeghanore Duck Leg, shepherds store cheese, spinach, gnocchi, truffle

West Cork Pork Jowl, Rosscarbery white pudding, caper, lovage, shaved celery and apple

Young Buck Blue Cheese and Heritage Beetroot Salad, seed granola, beetroot jam, puree and garden leaf

Killenure Dexter Beef Carpaccio, violet mustard mayo, pickled onion, puffed wild rice, smoked brisket fritter, onion ash, honey and green peppercorn

Local Crab and Barley Risotto, celeriac, burnt pear, pickled broccoli stalk, puffed barley

Whiskey and Vanilla Cured Salmon, buckwheat pancakes, herb cream cheese, shallot, confit lemon

FROM THE SEA THAT TICKLES OUR TOES

Butter Poached Hake, €22
confit potatoes, mussels, greens, orange & green peppercorn cream

Plaice, €22
Rosscarbery chorizo, prawn, cucumber, potato & lobster cream

FROM ALL OUR FRIENDLY FARMERS €22

All served with a choice of Mashed potato or hand cut chips

Pork Belly, caramel apple, Rosscarbery black pudding, parsnip puree

Chicken Supreme & Confit Thigh, celeriac and bacon confit, celeriac puree, kale

Lamb Rump & Slow Cooked Shoulder, salt baked swede, savoy cabbage, olive crumb, onion puree

8oz Beef Rump & Smoked Beef Fritters, garden leaves, crispy onions, peppercorn cream, chips

10oz Sirloin Steak, rocket, home dried tomatoes, tobacco onions (€5 extra)

WEST CORK BEEF CHATEAUBRIAND

€60

Made To Share For Two Or Three

14 oz Beef Fillet,
house fries, buttered mash,
garden vegetables, tobacco onions,
béarnaise sauce & peppercorn cream

SIDES €5

Mashed Potato or Champ

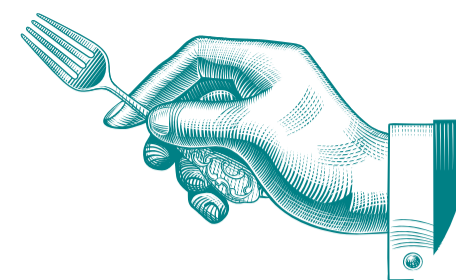
Fresh Seasonal Veg

Garden Salad, mixed leaves
and pickles

Hand Cut Chips or
Skinny Fries

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); CRAB & LOBSTER – TRAVARA SHELLFISH; CHICKEN – SHANNONVALE FOODS
OUR MEATS – LIFFEY MEATS; TIMOTHY MURPHY – KEALKILL MEATS; ROSSCARBERY RECIPES – ROSSCARBERY BREAKFAST SAUSAGES, BACON & PUDDINGS:

EXECUTIVE CHEF- EDDIE ATTWELL



GLS BTL

A SPARKLING START

A Champagne aperitif or a glass of top quality Prosecco Spumante, whilst you browse the menu...

Champagne, Moet et Chandon, Brut, NV		69
Prosecco, Marca Oro, VALDO, DOCG Valdobbiadene, Extra Dry	9.50	49
Champagne Deutz, Brut Classique NV		89
Frizzante, Teresa Rizzi, Prosecco, Italy		31
Non Alcoholic - Pierre Zero 0% - Brut Sparkling, France		24

WILD ATLANTIC WHITES, JUICY & UPLIFTING

Sauvignon Blanc & Friends - crisp, lively, refreshing whites, perfect with salads, seafood & white fish

Crisp & refreshing with citrus, green apple & gooseberry. Sauvignon Blanc, Les Chaises Coteaux de Gascogne, France	7.25	28
Crisp, green apple & lime flavours Rueda, Marques de Riscal, Spain - Organic	8.50	33
Tropical mango & papaya with pink grapefruit Sauvignon Blanc, Vicar's Choice, Marlborough New Zealand	9.00	35
Easy drinking style, apple & citrus flavours Viura, Casa Roja, Navarra, Spain		26
Tropical and lime fruit Riesling, Bender, Mosel, Germany		40
Classic with green apple and citrus Petit Chablis, Domaine Séguinot Bordet, Burgundy, France		47
Classic Sauvignon with citrus & mineral finish Sancerre, "La Guiberté", Alain Gueneau, Loire, France		55

SMOOTH, SOFTER WHITES

Whites that are versatile and easy drinking, with lower acidity - great with white meat or richer fish dishes

Versatile, fresh style, with peach and ripe pear Pinot Grigio, Zagalia, Lago di Garda DOC, Italy	7.50	28
Soft with golden apples & vanilla toffee notes Chardonnay, Blackrock, California, USA	7.75	30
Minerality with peach and apricot Albarino, Vina Sobreira, Rias Baixas, Spain	9.00	35
Aromatic with ripe stone fruits Pinot Grigio, Sansimoni, Friuli, Italy - Organic		33
Crisp, refreshing, juicy - great with seafood Pinot Blanc Classic, Les Crustacés, Gustave Lorentz, Alsace, France		34
Ripe stone fruits, intense & refreshing Gruener Veltliner Classic, Sepp Moser, Wien, Austria- Organic		35
Full bodied, smooth style Crasto Douro, Rabigato, Portugal,		38

GLS BTL

ATTRACTIVE, LIGHTER REDS & ROSÉ

Elegant reds, perfect for warmer days or lighter foods - good with tomato based dishes, fish & poultry

Dry Rosé with ripe strawberries & raspberries with touch of spice Garnacha Rosado, Casa Roja, Navarra, Spain	7.50	29
Soft plum & blackberry, velvety finish Merlot, Les Chaises, Pays d'Oc, France	7.25	28
Fresh, juicy, delicious red fruits - elegant - great slightly chilled! Bardolino, DOC, Monte del Fra, Veneto, Italy	8.50	33
Ripe strawberries & damsons, smooth Tempranillo, Casa Roja, Navarra, Spain		26
Raspberry & cherry fruits, elegant style Garnacha, Senorio de Ayud, Organic, Catalunya, Spain		32
Crunchy, vibrant with red fruits - serve slightly chilled! Gamay, Henry Fessy, Beaujolais, France		35
Delicious with bright red fruits, elegant style Pinot Noir, Paper Road, Paddy Borthwick, Martinborough, NZ		39

MOUNTAIN REDS- FULLER, RICHER STYLES

Bigger reds, ideal for steak or rich casseroles or our mountain lamb. Full-bodied & satisfying

Blackcurrant flavours with ripe plum, elegant style Cabernet Sauvignon, de Martino Estate, Maipo, Chile	7.50	29
Dark fruits, spice & pepper, elegant Shiraz, Little Rascal, Goulborn Valley, Victoria, Australia	8.50	34
Balanced, round, smooth with black fruits Rioja Crianza, Altos Ibericos, Torres, Spain	8.75	34
Full & satisfying red, with dark bramble fruits Monte Velho, Tinto, Alentejo, Portugal		33
Ripe, juicy, big wine with black fruits Malbec, Alta Coleccion, Piedra Negra, Mendoza, Argentina- Organic		33
Bright plum & blackberry, smooth Montepulciano d'Abruzzo, Ciu Ciu, Italy - Organic		34
Rich, dark, brooding -full bodied & satisfying Primitivo, Tank No. 32, Appassimento, IGT Puglia		34
Ripe black & red fruits with hints of black pepper Cotes du Rhône, St Esprit, Delas Frere, France		37
Classic style with black fruits & hints of cedarwood. Smooth Chateau Haut la Grenière, Lussac St Emilion, Bordeaux, France		45

NON-ALCOHOLIC

WHITE - Vermilion/Sauvignon Blanc, Miguel Torres, Chile		20
RED - Syrah/Muscat, Natureo, Miguel Torres, Spain		20

If you need information regarding food allergens in our dishes please ask a member of staff for the complete list.