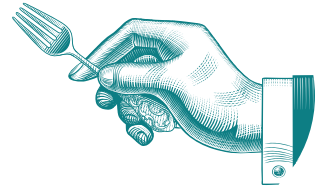




Est. 1745



ECCLES
HOTEL & SPA
GLENGARRIFF



DINNER MENU

WARMING BOWLS

Soup of the Day,
Served with Garnish of the Day

€8.00

Beef Bone Broth,
Ponzu, Crab Dumplings, Sliced Fennel,
Home Dried Tomatoes, Spring Onion

€15.00

STARTERS

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

€13.00

Curried Lamb Croquette,
Curried Yoghurt, Gem Lettuce, Pickled Cucumber,
Tomato & Raisin Chutney, Confit Lime

€14.00

Warm Ballycotton Salmon,
Tomato Confit, Chive & Shallot Cream,
Oyster Beignet

€14.00

Beef Carpaccio,
Bannagher Bold Custard, Gherkin,
Sauerkraut, Puffed Rice, Rocket,
Smoked Onion Mayo, Beef Fritter

€14.50

Korean Bao Bun
Spice Coated Chicken Thigh,
Crispy Onions, Kimchi, Dill Mayo,
Gem Lettuce, Confit Lime

€14.00

Eccles Bread of the Day
Served with Basil & Pumpkin Seed Pesto
& House Flavoured Butter

€3.00

FROM THE LAND

Chicken Supreme,
BBQ Corn, Wild Mushrooms, Kale,
Corn Puree, Olive Crumb, Champ

€25.00

Braised Lamb Shoulder,
Roast Cauliflower, Raisins, Spinach,
Cauliflower Puree, Aloo Gobi

€30.00

**12hr Slow Cooked
Featherblade of Beef,**
Mushroom Duxelles, Onion Puree,
Bourguignon Sauce, Buttered Mash

€28.00

Pork Belly,
Prawns, Gem Lettuce, Roast Onion,
Baked Apple, Celeriac & Apple Puree,
Jus, Potato Gnocchi

€27.00

FROM THE GRILL

10oz Ribeye Steak,
Chimichurri, Tobacco Onions,
Rocket & Tomato Salad,
Peppercorn Sauce, Chips

€36.00

Add Garlic Prawns to your Steak

€7.50

EXTRA SAUCES

€2.00

Peppercorn Cream
Bearnaise Sauce
Chimichurri Sauce

Garlic Butter
Jus

FROM THE SEA

Butter Poached Hake,
Crab & Cabbage Roll, Charred Cabbage,
Sherry Caramel, Lime Confit, Herb Cream,
Confit Potatoes

€29.00

SIDES

€5.00

Chunky Chips
Buttered Mash

Sauteed Greens
Champ

EXECUTIVE CHEF - EDDIE ATTWELL

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS

Est. 1745



ECCLES
HOTEL & SPA
GLENGARRIFF

OUR LOVELY LOCAL SUPPLIERS

Organic Veg & Plants; Paul & Albi Schultz (Natural Growing Company Bantry)

Edible Flowers; Bumble Bee Flower Farm Drimoleague

Leaves And Baby Veg; From Our Tunnel

Heritage Potato & Broccoli - Ballymakenny Farm

Eggs; Beara eggs

Milk & Cream; Clona Dairy

Fish; Gulfstream, Kenmare

Crab & Lobster; Travara Shellfish

Chicken; Shannonvale Foods & Manor Farm

Our Meats; Liffey Meats, Coolcower meats & ABP Bandon

Rosscarbery Recipes; Rosscarbery Breakfast Sausages, Bacon & Puddings

Free Range Pork; Caherbeg