

THE GRILL ROOM

EVENING MENU

STARTERS

Soft-baked bread, *dill and garlic butter* (V) €8

Soup of the day €9

Half-dozen Ballycotton oysters, *ponzu dressing* €24

Ardsallagh goat cheese tart, *red onion confit, River Lee honey & oat crumble* (V) €14.50

Tuna tataki, *sea lettuce salad, wasabi crème fraiche* €16

Harissa gambas pil pil, *warm crusty bread* €15.50

Carpaccio of West Cork Wagyu beef, *truffle aioli, Parmesan* €16

Italian burrata, *pea and mint chicory salad, candied walnut, Sicilian flatbread* (V) €16.50

FROM THE ROBATA GRILL

10oz Quigley's Angus sirloin steak €41

10oz Quigley's Angus rib-eye steak €41

8oz Michael Twomey's fillet steak €46

Served with oxtail stuffed shallot, herb rosti, mushroom purée and your choice of sauce

Jameson peppercorn / tarragon Béarnaise / Confit garlic butter / Cabernet jus

Grilled Swordfish, *Heritage tomato salad, mango and chili salsa chimichurri* €32

MAINS

Ballycotton market fish of the day (market price)

Grilled Dover sole, *citrus caper butter, grilled asparagus* (market price)

Herb Crusted Lamb rump, *duchess potatoes, parsnip purée, rhubarb* €33

House made butternut squash ravioli, *king oyster mushroom, sage butter* (V) €29

Pan-fried Skeaghanore duck breast, *braised red cabbage, carrot and orange purée, jus* €34

West Cork chicken suprême, *roast chicken ballotine, crispy polenta, tomato crème Volaille* €30

Atlantic monkfish and prawn Massaman curry,

potato, green beans, spiced cashews, pilau rice, crisp poppadom €30

SIDES

Beef fat chunky chips €6

Fries (VE) €6

Sweet potato fries (VE) €6

Triple cooked pont neuf potatoes €7.50 (V)

Grilled leeks, citrus olive oil €6

Smoked Gubbeen mac & cheese (V) €9.50

Creamed potato (V) €6

Side salad (V) €5

(V) Vegetarian (VE) Vegan: Vegan Menu available on request

We strive to source all of our fish from sustainable sources. We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. All beef served is 100% Irish. Our trusted fruit and vegetable suppliers work closely with Irish producers and source all of our seasonal produce for our menus.

This menu is printed on 100% recycled paper which will be responsibly recycled after use.

PAUL LANE - EXECUTIVE HEAD CHEF