

2 COURSES DINNER €24

Choose any main course with a Starter or Dessert

Sirloin Steak Supplement €6

STARTERS

Chef's Homemade Soup of the Day €6.25

Locally sourced seasonal ingredients served with a selection of breads and farmhouse butter (6,9) (Bread contains 1,6,8,11)

West Cork Seafood Chowder €7.25

A creamy white wine and fresh herb soup with locally sourced fish, served with a selection of breads (2,4,6,9,10,12,14) (Bread contains 1,6,8,11)

Buffalo, New York Style Chicken Wings €7.95

Served with Frank's hot sauce, Cashel blue dip and celery, OR honey and sweet chilli, spring onion, sesame seeds, coriander and lime dip (3,6,9,11)

Panko Coated Crispy Salt & Pepper Squid Rings €8.95

Served with lemon and garlic aioli (1,2,3,4,6,14)

Chicken Ceasar €8.95

Pan-seared fillet of chicken, cos lettuce with homemade ceasar dressing, garlic croûte and parmesan crisps (3,4,6)

Christy's Spicy Nachos €8.95

Traditional tortilla chips served with a homemade tomato and mango salsa, guacamole, jalapeños, sour cream, and mozzarella cheese (1,6)

MAINS

10oz Irish Sirloin Steak €26.95

Rustic rosemary & sea salt potatoes, baked portobello mushroom with caramelized onions & chargrilled beef tomato served with a choice of Irish whiskey & pepper sauce or Garlic butter or red wine and thyme jus (5,6,12)

Oven Roasted West Cork Duck Breast €19.95

Confit duck bonbons, braised red cabbage, spiced orange and cranberry jus (1,3,5,6,12)

Pan-Seared Supreme of Chicken €18.95

Smoked pancetta mash, sea salt & rosemary carrots, tarragon & mushroom sauce (6,12)

Fish & Chips €16.95

Crispy beer battered locally sourced fresh cod, homemade tartar sauce with mint & pea puree (1,3,4,6,12,14)

Slaney Valley Lamb Shank €19.50

Cooked in its own juices, with red wine & rosemary, creamy mash & parsnips crisps (5,6,12)

Teriyaki Marinated Pan-roasted Fillet of Salmon €19.50

Stirfried vegetables, charred pak-choi, herb rice, and lime wedge (2,4,6,7,8,14)

Spinach & Wild Mushroom Pasta €14.50

With Smoked Bacon €15.50 with Chicken €16.50

Tagliatelle with baby spinach in a creamy white wine and wild mushroom sauce, fresh parmesan cheese, basil pesto, wild rocket and garlic crostini (1,3,6,7,9,12)

BURGERS

Chargrilled 8oz 100% Irish Beef Burger €15.95

Brioche bun, baby gem, beef tomato, bacon, smoked applewood, paprika onion rings (1,3,6)

Chargrilled Chicken Burger €16.95

brioche bun, beef tomato, buffalo mozzarella and pesto mayonnaise (1,3,6,7,8,11)

SIDES

Creamy Mash Potato €3.70

Fries €3.70

Side Salad €3.00

Rocket & Parmesan Salad €2.95

Onion Rings €2.95

Rustic Potatoes €3.60

DESSERTS

Belgian Chocolate Brownie €7.25

Belgian chocolate & walnut brownie, dark chocolate sauce, triple chocolate ice-cream (1,3,6,8)

Italian Style Tiramisu €7.25

Coffee crumb with run & raisin ice-cream (1,3,6)

Cinnamon Bread and Butter Pudding €7.25

With fresh dairy cream, vanilla custard (1,3,6)

Sticky Toffee Pudding €7.25

Served in its own velvety caramel sauce, bourbon vanilla ice-cream (1,3,6,8)

Chef's Homemade Cheesecake of the Day €7.25

Please ask your server, served with vanilla ice-cream (1,6)

HOT BEVERAGES

Barry's Tea	€2.50
Herbal Tea	€2.50
Americano	€2.50
Espresso	€2.50
Cappuccino	€3.00
Latte	€3.00
Decaf Coffee	€2.50

SPECIALITY COFFEES

Irish Coffee	€6.00
Bailey's Coffee	€6.25
French Coffee	€5.95

KIDS MENU SERVED UNTIL 8PM

Allergens

1. Cereals / Gluten
2. Crustaceans
3. Eggs
4. Fish

5. Soya Beans
6. Milk
7. Peanuts
8. Nuts
9. Celery

10. Mustard
11. Sesame
12. Sulphites
13. Lupin
14. Molluscs