

# THE COVE

## Small \_\_\_\_\_ Beag

**Olives** 5

**Mixed Nuts** 10 7

**Homemade Bread & Dips** 2/11 9

Hummus, Tzatziki, Baba Ghanoush

## Sea \_\_\_\_\_ Farraige

**Rossmore Oyster Selection** 12

Wakame Oysters from Rossmore 4 / 9

**Gambas Pil Pil** 2/4/8/9/11 12

**Ballycotton Seared Tuna Tataki & Tuna Tartare** 10

Scallion, ginger, daikon & ponzu dressing 2/5/8/9

**Hederman's Wild Smoked Salmon** 12

Classic condiments: sour cream, capers, shallots &  
fresh Fota Island dill 5/9/11

## Land \_\_\_\_\_ Talamh

**Connemara Charcuterie Selection (to share for two)** 14

2/9

**Irish Artisan Cheese Selection (to share for two)** 15

M,G if served with crackers or bread 2/9/11

**Chicken Liver Pâté** 12

Toasted brioche with apricot & apple chutney 1/2/9/11

**Hegarty Cheddar, Garlic & Chive Croquette** 12

Homemade marinara sauce 1/2/11

**'Nduja, Chorizo & East Ferry Farm Chicken Sliders (2 pcs)** 8

1/2/9/11

**Tempura Fried Chicken Oysters** 12

Chipotle sauce 1/2/11

## Garden \_\_\_\_\_ Gairdín

**Patatas Bravas** 5

Creamy aioli 1/13

**Padron Peppers** 5

Rosemary sea salt & lemon 9

**Sautéed Garryhinch Organic Mushrooms** 2 7

**Homemade Triple Cooked Chips** 6

### Allergens

1 Eggs | 2 Milk | 3 Crustaceans | 4 Molluscs | 5 Fish | 6 Peanuts | 7 Sesame | 8 Soya | 9 Sulphites |  
10 Nuts, A - Almonds, B - Hazelnuts, C - Cashew, D - Pecan, E - Brazil, F - Pistachio,  
G - Macadamia, H - Walnuts | 11 Gluten, A - Wheat, B - Spelt, C - Khorasan, D - Rye,  
E - Barley, F - Oats | 12 Celery | 13 Mustard | 14 Lupin



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