

LIGHT BITES

Soup Of The Day

With Homemade Murphy’s & Treacle Soda Bread.
Irish Salted Butter
1 | 2 | 9 | 11 | Wheat & Oats | 12

West Cork Seafood Chowder

Silky Pernod Velouté with Chunky Vegetables & Prime Fish served with Homemade Murphy’s & Treacle Soda Bread. Irish Salted Butter
1 | 2 | 3 | 5 | 9 | 11 Wheat & Oats | 12

Prawn Pil Pil

Prawn Pil Pil with a Pickled Apple & Rocket Salad with Toasted Sour Dough
3 | 9 | 11 | 12 | 13

Warm Beef Nacho’s

Warm Tortilla Chips, Pico De Gallo, Beef Chilli, Local Mozzarella Cheese, Guacamole & Sour Cream
2 | 9 | 11 | 12

Garlic & Mozzarella Dough Balls

Served with Roasted Garlic Butter & Rocket & Parmesan
1 | 2 | 9 | 11 Wheat

Homemade Potato & Parmesan Gnocchi

Forest Mushroom Velouté, topped with Fior di Latte Mozzarella and Smoked Almonds
1 | 2 | 9 | 10 Almonds | 11 Wheat

Buffalo Chicken Wings

House Hot Sauce, Celery Stick & Cashel Blue Cheese Dip
1 | 2 | 9 | 11 Wheat & Oats | 12

7.50

12.50

13.95

14.00

7.50

12.95

Starter 11.75
Main with Chips 19.50

SALADS

Moroccan Buddha Bowl

Green Baby Leaves, Turmeric Rice, Pickled Red Onion, Beetroot Hummus, Sundried Tomato, Feta, Falafel, Mixed Seeds & Avocado
2 | 7 | 9 | 11 | 13
Add Chicken
Add Prawn

Black Pudding Salad

Warm Salad with Sautéed Baby Potatoes, Seasonal Leaves, Crispy Bacon, Tomato, Red Onion, Fresh Pomegranate & Apple
2 | 9 | 11 | Barley | 13
Add Chicken
Add Prawn

Basil & Lemon Chicken Caesar Salad

Crispy Parma Ham, Baby Gem, Crispy Lardons, Garlic Croutons, Creamy Caesar Dressing
2 | 9 | 11 | 13
Add Prawn

16.00

3.00

3.00

16.00

3.00

3.00

17.00

2.95

SANDWICHES

Sandwiches Available Until 4.00pm Only

Add A Cup Of Soup

5.00

Add A Portion Of Chips

5.00

Sourdough Country Loaf Toastie

9.75

Home Cooked Gammon, Cheddar, Tomato & Red Onion Served with Salad.
1 | 2 | 9 | 11 Wheat | 13

Open King Prawn & Smoked Salmon Sandwich

15.00

Pickled Cucumber & Red Onion, Orange & Beetroot Segments, Brandy Marie Rose Sauce on Murphy’s Treacle Soda Bread
1 | 2 | 3 | 5 | 9 | 11 Oats & Wheat | 13

Crispy Battered Haddock Taco

15.75

Pico De Gallo, Crispy Gem Lettuce, Pickled Chilli, Tartar Sauce & Chipotle Mayo
1 | 2 | 5 | 9 | 11 Wheat | 13

Warm Buffalo Chicken Wrap

14.95

With House Hot sauce, Cheddar Cheese, Garlic Aioli & Crunchy Gem Lettuce
1 | 2 | 8 | 9 | Wheat | 13

Vegetarian Falafel

14.95

On Toasted Flatbread with Beetroot Hummus, Pickled Cucumber, Red Onion, Sambal Dressing with Mint Yoghurt & Cherry Tomato
1 | 2 | 8 | 9 | 11 Wheat | 13

Roast Of The Day Sandwich

14.75

With Folláin Tomato Relish, Rocket & Hegarty Cheddar on Toasted Sourdough Ciabatta Bread & Side of Gravy
2 | 9 | 11 Wheat | 12 | 13

Slow Cooked Ground Beef Chilli Taco

16.00

Gem Lettuce, Pico De Gallo, Mozzarella, Sour Cream
2 | 7 | 9 | 11 Wheat

PIZZA

Spicy & Smoky Pepperoni Pizza

16.75

Pepperoni, House Tomato Sauce, Mozzarella Cheese, topped with Rocket & Parmesan
1 | 2 | 9 | 11 Wheat

Margarita Pizza

14.00

House Tomato Sauce, Mozzarella. Basil, Topped with Rocket & Parmesan Cheese
1 | 2 | 11 Wheat

Meat Feast Pizza

16.75

Clonakilty Black Pudding, Pepperoni, Crispy Bacon Lardons, O’Flynn’s Sausage, Topped with Rocket & Parmesan Cheese
1 | 2 | 9 | 11 Wheat

SHARING

Charcuterie Board

23.95

With 4 Irish Cheese & Meat selection, Pink Lady Apples, Celery, Walnuts, Grapes, Crackers and Relishes & Pickles
1 | 2 | 9 | 10 Walnuts | 11 Wheat | 12

MAINS

Clubhouse Fish & Chips 21.50

West Cork Haddock in a Light & Crispy Beer Batter with Skin on Fries, House Tartar Sauce & Pea Purée
1 | 2 | 5 | 11 Wheat

Chargrilled Cauliflower Steak 17.50

Local Goats Cheese, Chimichurri & Candied Walnuts, Served with Roasted Vegetables
2 | 9 | 10 Walnuts | 13

Open Hereford Steak Sandwich 25.50

50z Sirloin, Sautéed Mushroom, Rocket Leaves, Beer Battered Onion Rings & Skin on Chips
Served with Jameson Pepper Sauce *Or* Garlic & Lemon Butter
2 | 9 | 11 Wheat | 12

Pan Fried Catch of The Day

With Garlic Potato Grattan, Charred Cauliflower, Mango Pomegranate Salsa
2 | 5 | 9 | 12 **Ask server for price and fish**

Buffalo Chicken Burger 21.50

Marinated Chicken in Butter Milk & Cajun Seasoning in a Spiced Flour Batter topped with House Hot Sauce & Hegarty Cheddar Cheese & Crème Fraîche
Served with Beetroot Slaw & Skin On Fries
1 | 2 | 9 | 11 Wheat | 13

Barryscourt Burger 21.50

Homemade Double 40z Hereford Beef Chuck Burger, Bacon & Chorizo Jam, Hegarty Cheddar, Beef Tomato, Crispy Onions, Rocket Served with Beetroot Slaw & Skin on Fries with Chipotle Mayo
1 | 2 | 9 | 11 Wheat | 13

Crispy Soft-Shell Crab 25.50

In a Toasted Brioche Bun with Fresh Mango Salsa, Avocado, with Crisp Gem Lettuce and Beef Tomato, Crispy Fries
1 | 2 | 3 | 9 | 11 Wheat

Thai Green Curry 20.50

With Charred Vegetables, Almonds & Chilli Crunch & Mint Yoghurt, Turmeric Rice & Poppadom
2 | 8 | 9 | 10 Almonds
Add Prawns 3.00
Add Chicken 3.00

Roast of the Day 24.95

With Roasted Spiced Carrot Purée & Beef Dripping Roast Potato, Homemade Yorkshire Pudding
1 | 2 | 9 | 12 | 13 **Ask server for roast**

Wild Garlic & Basil Pesto Tagliatelle Pasta 19.95

With Confit Cherry Tomato, Roasted Red Peppers & Wilted Spinach topped with Local Feta Cheese & Toasted Pumpkin Seeds
1 | 2 | 9 | 11 Wheat | 12
Add Prawns 3.00
Add Chicken 3.00

8oz Rib Eye 29.95

Garlic Potato Grattan, Red Onion Marmalade, Confit Tomato, Jameson Pepper Sauce
2 | 9 | 13

West Cork Seafood Linguine 25.95

With Smoked Salmon and King Prawn, Braised Leek, Roast Garlic, Confit Tomato bound with Crème Fraîche and dill topped with Buffalo Mozzarella and Smoked Almonds
1 | 2 | 3 | 5 | 10 | 11 wheat

SIDES

Skin On Fries with House Seasoning 5.00

Beer Battered Onion Rings 5.50

Creamed Potato 5.50

Seasonal Vegetables 5.50

Rocket & Parmesan Salad 5.50

Dirty Fries 6.75

DESSERTS

All Desserts Are Made In-House

Local Jameson Crème Brûlée 8.50

Marinated Berries & Short Bread Biscuits
1 | 2 | 11 Wheat

Baked Vanilla Cheesecake 8.50

Blueberry Compote & Vanilla Ice Cream
1 | 2 | 9 | 11 Wheat

Sticky Toffee Pudding Sundae 8.50

Butterscotch Sauce, Salted Caramel Ice Cream, Toasted Walnuts & Whipped Cream
1 | 2 | 10 | 11

Summer Lemon Posset 8.75

Served with Shortbread Biscuits
1 | 2 | 11

Vegan Chocolate & Coconut Tart 8.95

Summer Berry Salad, Vegan Ice Cream
6 | 8 | 10 | GF

All dishes are freshly cooked with locally sourced ingredients. Please note that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products. Items marked by a number contain one or more of the following: 1 Eggs | 2 Milk | 3 Shellfish | 4 Molluscs | 5 Fish | 6 Peanuts | 7 Sesame | 8 Soya | 9 Sulphites | 10 Nuts | 11 Gluten | 12 Celery | 13 Mustard | 14 Lupin | (V) Vegetarian

Our local suppliers list: McCarthy’s Meat, Quigley Meat, Ballycotton Seafood, Glenmar Shellfish, Clona Dairy, All Fresh

