

THE GRILL ROOM

EVENING MENU

STARTERS

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

Soup of the day €9

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

Italian burrata, *spiced delicata squash, crispy kale, herb crostini* (V) €16.50

Ardsallagh goat cheese, *shallot mille feuille, River Lee honey & oat crumble* (V) €14.50

Tuna tataki, *sea lettuce salad, wasabi crème fraîche* €15.50

Chicken karaage, *house kimchi* €14.50

Braised lamb neck terrine, *pickled vegetables, Dijon lavash* €15.50

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

Broccoli Romesco, *almond & roasted pepper sauce, chili crisp* (VE) €15

FROM THE ROBATA GRILL

10oz Quigley's Angus sirloin steak €40

10oz Quigley's Angus rib-eye steak €40

8oz Michael Twomey's fillet steak €45

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

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

MAINS

Ballycotton market fish of the day (market price)

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

Pan fried Ballycotton cod, *wild garlic and broad bean gnocchi, Parmesan foam* €32

Loin of Irish venison, *wild mushroom pithivier, mustard velouté, mushroom ketchup* €37

Roasted squash tagliatelle, *baby spinach leaf, garlic sofrito, Parmesan* (V) €27

Pan-fried Skeaghanore duck breast, *spiced plum jus, duck leg choux farci, roasted pumpkin* €34

West Cork chicken supreme, *smoked kohlrabi, charred carrot purée, whiskey demi glace* €30

Atlantic monkfish and prawn Massaman curry, *potato, green beans, spiced cashews, pilau rice* €30

SIDES

Beef fat chunky chips €6

Fries (VE) €6

Sweet potato fries (VE) €6

Triple cooked pont neuf potatoes €7.50 (V)

Steamed greens (V) €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