



BAR MENU



12noon – 9pm

Open Smoked Salmon Sandwich €15

House Made Soda Bread, Smoked Salmon, with Fresh Herbs and Maryrose Sauce, Lemon wedge

1(W)/2/4/8/12/13

Chicken Liver Parfait €12

Date and Tamarind Chutney, Toasted Brioche, Crushed Walnuts

1(O/W) 2/4/5/8

Maryborough Seafood Chowder €10.50

Brunoise of Root Vegetables, Local Seafood, Grilled Smoked Salmon, Dill and White Wine Cream

2/8/6/12

Soup of the Day €8.95 (v)

Served with Homemade Soda Bread and Whipped Butter

1(W)/2/8

West Cork Clonakilty Black Pudding Croquette €10.50

Apple and Rosehip Gel, Crushed Hazelnut, Watercress Aioli

1(W/O)/4/5/8/13

Superfood Salad €15 (v)

Baby Leaves, Cherry Tomato, Chia & Flax Seeds, Quinoa, Pomegranate, Passionfruit Dressing

8/9

(Option to Add Chicken, Prawns or Blue Cheese for Additional €4)

Asian Style Chicken Salad €16

Crispy Soya and Ginger Marinated Free Range Sheehan's Chicken

House Made Kimchi, Baby Leaves, Pickled Vegetables, Creamy Goma Dressing, Crushed Cashew

1(W)/4/8/10

Macroom Buffalo Mozzarella €15 (v)

Heritage Tomatoes, Basil Pesto, White Balsamic Dressing

2/8

Maryborough 7oz Black Angus Beef Burger €19.95

Iceberg Lettuce, Shaved Onion and Gherkin, Bandon Vale Cheddar, Maryborough Burger Sauce, on a Toasted Brioche Bun, House Fries and House Slaw

1(W)/2/3/4/8/13

Sauteed Garlic Chilli Prawns €26

Garlic Bread, Baby Leaves, Fries

2/3/8/14

Confit Skeaghanore West Cork Duck Leg €21

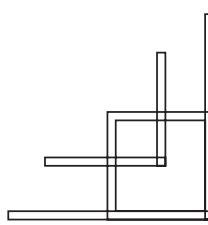
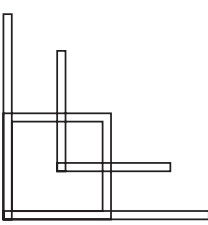
Beluga Lentils, Fennel Puree and Slaw, Red Pepper Puree

2/4/5/8

Maryborough Style Fish and Chips €21

Buttermilk Marinated Union Hall Haddock Fish Goujons in Panko Crumb, Tartar Sauce, Pea Puree, House Fries

1(W)/2/3/5/8/12/13





All sides €4.50

House fries

Maldon Sea Salt

1/2

Seasonal House Salad

Salted Pumpkin Seeds, Sweet Honey and Mustard Dressing

2/4/5 V

Roast Baby Potatoes

Duck Fat And Sage

2/8

Buttered Steamed Seasonal Vegetables

Garlic and Herb Butter

V (G/F) 2/8

Kimchi and Baby Leaf Salad

Crushed Cashew, Toasted Sesame, Creamy Soya And Ginger Dressing

4/5/10 Vegan

Desserts

Tamarind and Date Sticky Toffee Pudding €8.50

Passionfruit Butterscotch, Toasted Coconut

1(W)/2/8/13

Yogurt and Tonka Bean Pannacotta €8.50

Local Coolmore Hibiscus Poached Rhubarb, Ginger Biscuit

1(W)/2/8

Selection of Irish Farmhouse Cheese €12.90

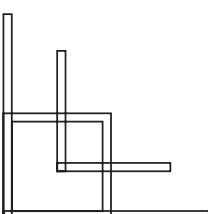
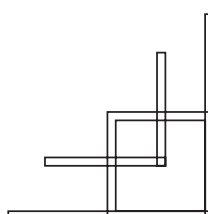
Cashel Blue Cheese, Gubbeen Cheddar, Wicklow Bawn, Apple and Cider Jelly,

Marinated Grapes, House Made Dillisk Lavash

1(W)/2/8/13

Please inform your server of any dietary / allergen requirements

Contains Allergens:

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1. Gluten (O - Oats, W - Wheat, R - Rye, B - Barley),
 2. Sulphur Dioxide,
 3. Celery,
 4. Sesame Seeds,
 5. Mustard,
 6. Crustaceans,
 7. Lupin,
 8. Milk,
 9. Nuts,
 10. Soy Beans,
 11. Peanut,
 12. Fish,
 13. Eggs,
 14. Molluscs

All beef and chicken is of Irish origin