

Starters...

Smoked Gubbeen Bacon Caesar	€6.65
Fresh Cos lettuce topped with crisp, local Smoked Gubbeen Bacon coated with homemade Caesar dressing flavoured with local Coolea cheese & homemade garlic croutons.	
Rosscarbery Black & White Pudding Filo Parcel	€6.65
Local award winning Black & White Pudding in a crisp filo pastry, served with caramelised red onion marmalade and house salad	
Union Hall Smoked Salmon Brioche	€6.95
Local Oak smoked salmon on toasted brioche with rocket & pickled cucumber, garnished with a sweet dill cream dressing	
Castletownbere Sweet Crab & Pepper Pot	€9.95
Flaked sweet local crabmeat in a light pepper & cheese sauce, gratinated with Coolea cheese until golden brown, served with crisp Panini toast slices.	
Union Hall Seafood Chowder	€6.95
Homemade chowder with assorted local shellfish, lightly smoked Union Hall haddock & daily landed assorted fresh fish	

Mains...

Lamb Tandoori	€20.95
Sliced Tandoori marinated Slaney Lamb Rump Sirloin on a West Cork Crab & Coriander Risotto Cake with Butter Curry sauce, topped with tobacco onions	
French Trimmed Pork Loin	€15.95
Pan Seared & Baked 10oz Pork Loin on the bone, served on a crumbed Colcannon potato cake flavoured with Gubbeen Smoked Bacon & Cabbage, finished with a Calvados, Black Pepper & Apple Sauce	
“Sally Barnes Woodcock” Oak Smoked Haddock Mornay	€14.75
Lightly poached oak Woodcock Smoked Haddock in Hegarty’s Cheddar Cheese sauce, topped with a fresh herb savoury crumble, baked until golden brown	
Herb & Mustard Crusted Irish Salmon	€14.95
Oven baked Irish Salmon topped with a light Herb & Wholegrain mustard crust, served with Lemon Butter sauce	
Grilled Aged Rib Eye Steak ©	€22.95
8oz Pure Irish Rib Eye steak, cooked to order, served your choice of homemade Black Pepper Sauce or Garlic Butter, grilled black mushrooms, Tobacco onions and Roast Vine Tomatoes.	

Delicious Desserts...

Coffee & Chocolate Heaven	€6.25
Homemade warm Pecan Brownie served with a Chocolate Tia Maria Mousse cup & Cappuccino Ice Cream	
Lavender Crème Brulée	€6.25
Homemade Lavender flavoured cold set custard topped with caramelised sugar, served with Crème Brulée Ice Cream	
Triple upside down Cheesecake	€5.95
Homemade trio of layered cheesecakes topped with a biscuit crumble, served with Vanilla Ice Cream	
Homemade Apple & Raspberry Crumble	€5.95
Apple & Raspberries flavoured with vanilla syrup, topped with a coconut biscuit crumble, served with Raspberry Panacotta Ice Cream	
Cork Cheese Platter	€7.00 p/p
Selection of West Cork & Cork Region Cheeses, served with quince jelly, crackers & homemade red onion relish	

After dinner delights...

Irish Coffee	Coffee & Irish Whiskey topped with whipped cream	€5.20
Drambuie Coffee	Coffee & Drambuie topped with whipped cream	€5.20
Kahlua Coffee	Coffee Kahlua topped with whipped cream	€5.20
Frangelica Coffee	Coffee & Frangelica topped with whipped cream	€5.20
Calypso Coffee	Coffee & Tia Maria topped with whipped cream	€5.20
Liqueurs	Drambuie, Kahlua and Irish Mist	
Aperitifs	Sherry, Port	

Coffee & Tea Selection...

Cappuccino	€2.25	Americano Coffee	€2.00
Latte	€2.25	Mocha	€2.25
Espresso	€2.00	Double Espresso	€2.35
Hot Chocolate	€2.25	Irish Breakfast Tea	€2.20
Earl Grey Tea	€2.20	Green Tea	€2.20
Camomile Tea	€2.20	Peppermint Tea	€2.20
Berry Tea	€2.20	Rooibos	€2.20
Barry’s Gold Blend Tea	€1.90		