



### Draught Beers

	Pint	Glass
Guinness	€4.60	€2.70
Murphys	€4.60	€2.70
Carlsberg	€4.90	€2.90
Heineken	€4.90	€2.90
Rebel Red	€5.60	€3.10
Coors	€5.00	€2.80

### Bottled Beers

Heineken 330ml	€4.30
Budweiser 330ml	€4.30
Coors Light 330ml	€4.30

### Cider

Bulmers Pint Bottle 568ml	€5.60
Bulmers Long Neck 330ml	€4.60

### SANDWICHES

MENU AVAILABLE UNTIL 5:30PM

<b>Plain Sandwich</b> 6, 7	€6.95
Brown or white bread, served with Salad & Crisps	
<b>Toasted Sandwich</b> 6, 7	€7.95
Brown or white bread, served with Salad & Crisps	
<i>Choose any 4 fillings: Ham, Cheddar, Chicken, Bacon, Tomato, Red Onion, Peppers, Basil Pesto</i>	
<b>Add Soup</b> 8	€3.50
<b>Warm Cajun Chicken Bagel</b> 6, 7, 8, 11, 13	€9.50
Topped with Cheddar Cheese, served with Chips & Side Salad	
<b>Toasted Focaccia</b> 6, 8, 13	€9.95
Chips & Side Salad	
<i>Chicken, Bacon &amp; Smoked Gubbeen Cheese</i>	
<i>Goats Cheese, Sundried Tomato, Onion &amp; Pesto</i> 5, 7	
<b>Open Seafood Sandwich</b> 6, 7	€10.50
On Homemade Brown Soda Bread with Salad	
<i>Crab Meat &amp; Crème Fraiche</i> 1, 7, 11	
<i>Union Hall Smoked Salmon, Chive Cream Cheese</i> 3, 7	
<i>Prawns in Marie Rose Sauce</i> 1, 11	

#### ALLERGEN INDEX

- No. 1 Shellfish
- No. 2 Mollusc
- No. 3 Fish
- No. 4 Peanuts
- No. 5 Nuts
- No. 6 Cereal containing gluten
- No. 7 Milk/milk products
- No. 8 Soya
- No. 9 Sulphites
- No. 10 Sesame seeds
- No. 11 Egg
- No. 12. Celery & celeriac
- No. 13 Mustard
- No. 14 Lupin

## STARTERS

<b>Homemade Soup of the Day</b> 7, 12	€4.95
Homemade Brown Soda Bread 6	
<b>West Cork Seafood Chowder</b> 3, 6, 7, 8, 12	€7.95
Fresh Fish in a Creamy Veloute Sauce & Homemade Brown Soda Bread 6	
<b>Mexican Chicken Salad</b> 8, 9	€7.95
Mild Chilli & Lemon marinated Chicken Strips, Chorizo, Gem Lettuce, Red Onion Salsa, Chargrilled Corn	
<b>Goat's Cheese Salad</b> 5	€8.95
Salad Leaves, Sundried Tomatoes, Red Onions, Pesto, Caramelized Walnuts	

## MAIN COURSES

<b>West Cork Hotel Curry</b> 1, 7, 8	
Spicy Coconut Red Thai Curry, Mixed Vegetables, Scented Basmati Rice, Poppadum 6	
<i>Vegetable</i>	€14.95
<i>Chicken</i>	€16.95
<i>Prawn</i>	€19.95
<b>Chicken Schnitzel Burger</b> 6, 8, 11, 13	€14.50
Southern Style Crisp Crumbed Chicken Fillet, Brioche Roll, Lettuce, Tomato, Red Onion, Coleslaw, Garlic Mayo & Chips	
<b>Beer Battered Haddock &amp; Chips</b> 3, 6, 8, 11	€14.95
Mushy Peas 7, Chunky Chips, Homemade Tartar Sauce	
<b>Southern Style Chicken Goujons</b> 6, 8, 11, 13	€10.95
Seasoned Breaded Chicken Fillets, Salad, Chips, Sweet Chilli Mayonnaise	
<b>Roast of the Day</b> 7	Ask server for price
Chef's Selection of Vegetables & Potatoes	
<b>6oz Irish Steak &amp; Black Pudding Burger</b> 6, 9	€11.95
Ballymaloe Relish, Salad & Chips	
<i>Add Bacon</i>	€1.00
<i>Add Cheese</i>	€1.00
<i>Add Bacon &amp; Cheese</i>	€2.00

## WHITE WINE

	Glass	Bottle
<b>Garganega, Pinot Grigio</b>	€6.00	€24.50
Delicate hints of rose petal aromas on the nose		
<b>Table Mountain, Chardonnay</b>	€6.00	€24.50
Flavours of pear and peach on the middle palate		
<b>De Martino, Sauvignon Blanc</b>	€6.50	€25.50
Clean, fresh and intense, with citrus and pear notes		
<b>Babington Brook, Chardonnay</b>	€6.50	€26.50
Notes of pear and apple flavours combined with a crisp acidity		
<b>3 Woolly Sheep, Sauvignon Blanc</b>	€7.50	€29.00
Aromas of citrus and limes with elderflower and grapefruit notes, the palate is concentrated with lemon zest, stone fruit and floral flavours. The wine finishes crisp, clean and dry.		
<b>Chateau Camarsan, Bordeaux Blanc</b>	€8.50	€30.00
The nose reveals aromas of black and red fruits		
<b>Vina Sobriera, Albarino</b>		€32.00
Intense nose with fruits and white flowers with light touches of green apple and citrus		
<b>Petit Chablis, Chardonnay</b>		€39.00
Lemon & mineral with a honeyed but dry finish. The finish is most agreeable and leaves the mouth fresh and perfumed.		

## RED WINE

	Glass	Bottle
<b>Havalos, Cabernet Sauvignon</b>	€6.00	€23.50
Intense notes of red fruits, cassis, blackberries, tobacco and spice		
<b>Table Mountain, Shiraz</b>	€6.00	€24.50
Light ruby, ripe berry character with dark chocolate		
<b>De Martino, Merlot</b>	€6.50	€25.50
Red fruit notes such as raspberries and cherries give the wine a young style		
<b>Zaglia, Montepulciano</b>	€6.50	€26.50
A young wine full of juicy blackberry and cherry fruits		
<b>Piedra Negra, Malbec</b>	€8.50	€32.00
Red summer fruit aromas dominate with a slight touch of black pepper		
<b>Henry Fessy, Fleurie</b>		€45.00
Very pleasant nose of red fruits as well as floral notes		

## SPARKLING WINE

	Glass	Bottle
<b>Valdo Millesimato Prosecco Treviso</b>	€7.50	€35.00
Fruity aromas with scents of wild apple, golden apple, acacia flowers and honey		