

SAMPLE A LA CARTE DINNER MENU

The menu changes constantly, but a few signature dishes always feature. If you acquire up to date menu please email info@thecliffhousehotel.com

Starter - Bantry Bay Organic Salmon: Ballotine, Iced, Marinated, Cured, Preserved Cucumber, Irish Garden Beetroot, Horseradish, Oak Smoke

Main - McGrath's Black Angus Beef: Fillet, Grilled, Kilbeggan Whiskey, Beef Tea

Dessert - Dark Chocolate 80%: Mousse, Frozen, Caramelized, Olive Oil Crumbs, Semi Freddo, Maldon Sea Salt, 'White' Coffee Ice Cream

Three courses costs €68; Three course wine-tasting menu costs €27.50