



Starters

Fresh Salad of the Evening

Freshly Made Soup of the Day

Grilled Clonakilty Black Pudding, Bramley apple
purée, crispy bacon

Trio of Melon: Watermelon, Cantaloupe and Galia
with mango and passion fruit sorbet, tall glass, long
spoon

Slow Roast Irish Confit Duck, Sweet Potato chips,
roast walnuts, orange and balsamic dressing
(€ 1.90 supplement)

Ted Browne's of Dingle Organic Smoked Salmon,
Atlantic Prawn Salad, Marie Rose sauce
(€ 1.90 supplement)

White Wines by the Glass 175ml

Santa Ana Sauvignon Blanc, Argentina €6.25

Gabriella Pinot Grigio, Italy €6.50

Benovie Chardonnay, Pays d'oc, France €6.75

Terres Cortal Sauvignon Blanc, Pays d'Oc, France
€7.00

Rosé Wines by the Glass 175ml

Domaine de Menard, Côtes de Gascogne, France,
€7.50

Main Courses

Fresh Fish Dish of the evening from Unionhall

Traditional Aga-roast Supreme of Free-range Irish
Chicken, savoury mash, crispy bacon, rosemary gravy

Grilled 6oz Minute Irish Sirloin Steak, mash, sautéed
mushrooms and onions, sauce of the evening

Vegetarian Dish of the Evening

Katy's Fancy Fish of the Evening from Unionhall
(€ 6.90 Supplement)

Twice Roasted Irish Crispy Half Duck, traditional Irish
savoury potato stuffing, sweet red cabbage, caramelised
orange sauce
(€ 6.90 Supplement)

Grilled Twomey's Muskerry 10oz Irish Sirloin Steak,
sautéed mushrooms, onion rings and homemade
chunky chips, pepper sauce or garlic butter
(€ 7.50 supplement)

*Our main courses are served with today's potatoes
and seasonal vegetables*

Sides

Chunky homemade Rooster Potato Chips €2.95

Homemade Onion Rings €2.95

Green Side Salad, honey and Dijon dressing €2.50

Desserts

(All of our desserts are homemade except our ice-cream)

Wheat-free Warm Chocolate Brownie, salted caramel ice-cream and chocolate sauce

Gougane Mess- vanilla ice-cream, mini meringues, raspberry coulis, anglaise and cream served in a tall glass with a long spoon

Natalia's Aga- Baked Crumble of the evening, homemade custard and cream

Classical Crème Caramel, vanilla ice-cream

Crème Brûlée,
Mocha ice-cream, homemade poppy seed shortbread cookies (€ 1.25 Supplement)

Ice-cream Dessert: Rum and Raisin Ice-cream, Shortbread cookies, rum, cream and caramel sauce tall glass, long spoon-'not for sharing'
(€ 1.25 Supplement)

The Gougane Barra Cheese Plate
A selection of gourmet cheese From Katy's shopping basket, crackers and homemade tomato and apple relish
(€ 1.90 supplement)

Barry's Gold blend Tea

Mahe's Colombian Fair-trade Coffee

After Dinner Drinks

Irish Coffee €6.25

Bailey's Coffee €6.25

West Cork Hot Chocolate
(made with Drombeg Spirti) €6.25

Dessert Wine:

Alain Brumont Gros Manseng, South-West France
175 ml €10.70

Red Wines by the Glass 175ml

Santa Ana Cabernet Sauvignon, Arg € 6.25

Santa Ana Malbec, Argentina €6.25

Benovie Merlot, Pays d'Oc, France €6.50

Sparkling by the Glass 175ml

Prosecco di Valdobbiadene, Veneto, Italy NV
€8.50

Craft Beer

Green Bullet - Draught (Mountain Man) €4.50

Lon Dubh - Draught (9 White Deer)

Hairy Goat (Mountain Man) €5.50

Sneaky Owl (Mountain Man) €5.50

Banjo'd (Mountain Man) €5.50

Howling Gale (8 Degrees) €4.50

Barefoot Bohemian (8 degrees) €4.50

Stag Bán / Stag Rua (9 White Deer) €5.50

Starter or Main course (no Supplement) €23.70

Main course + Dessert (no Supplement) €23.70

Starter + Main + Dessert + Tea/Coffee €29.95

(No Supplement)

No service charge or gratuity included

We try to source our food as locally as possible

If you have any dietary requirements, please inform a member of our team and we will be happy to look after you!

All 14 allergens are openly used throughout our kitchen.

Trace amounts may be present at all stages of cooking.
We have a listing of all allergens used in our Allergen Folder.

