

# DINNER MENU



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## STARTERS

<b>SOUP OF THE DAY</b> <b>GF</b>	<b>€5.95</b>	<b>SALMON, COD AND POTATO FISH CAKES</b>	<b>€7.95</b> <b>€14.00 MAIN</b>
Freshly made and served with house made brown soda bread (available with Gluten Free bread) *1,7,9,12		Tomato chili jam, mixed leaves (hand cut chips served with main option) *1,2,3,4,6,7,8,12,14	
<b>BLUEBELL FALLS GOATS CHEESE TERRINE</b> <b>GF</b>	<b>€7.95</b>	<b>CRISPY SMOKED SALMON SPRING ROLLS</b>	<b>€7.95</b>
Date & pineapple chutney, redcurrant sauce, crushed pistachio nuts and toasted focaccia bread (available with Gluten Free bread) *1,7,8,9		Mango and chili sauce, mixed leaves *1,3,4,6,8	
<b>ROAST RED PEPPER &amp; FRESH MOZZARELLA SALAD</b> <b>GF</b>	<b>€6.95</b>	<b>SMOKED MACKEREL AND SALMON TERRINE</b> <b>GF</b>	<b>€7.95</b>
Sundried tomato tapenade, toasted focaccia bread (available with Gluten Free bread) *1,7		Potato salad, chili jam, toasted focaccia bread (available with Gluten Free bread) *1,2,4,7,12	
<b>WARM CHICKEN CAESAR SALAD</b> <b>GF</b>	<b>€7.95</b> <b>€14.00 MAIN</b>	<b>MONKFISH SCAMPI</b>	<b>€11.95</b>
Cos lettuce, bacon lardons, Caesar dressing, croutons (omit for Gluten Free option), parmesan shavings *1,3,4,7,8		Beer battered monkfish pieces served with a wild garlic mayonnaise *1,2,4,7	
<b>CONFIT OF SILVERHILL DUCK LEG</b> <b>GF</b>	<b>€8.95</b>	<b>YOUGHAL BAY SEAFOOD CHOWDER</b>	<b>€9.50</b>
Braised red cabbage mash, Madeira wine reduction *7,12		Locally landed fresh cod, salmon and smoked haddock, diced vegetables in a creamy seafood veloute with house made brown soda bread *1,2,4,7,12,14	
<b>PRIME HEREFORD SIRLOIN BEEF SATAY SKEWERS</b>	<b>€8.95</b>	<b>KATAIFI WRAPPED TIGER PRAWNS</b>	<b>€7.95</b>
Pickled cucumber and house made satay sauce *5,7,8,11		Roast pepper and walnut sauce, chili jam *1,2,3,7,8	

## 3 COURSE DINNER OPTION €31.50

Select any starter, main course (supplement for Monkfish Starter €3.00, Monkfish Main €4.00, Sirloin Steak €6.00) and any dessert. Please help us by letting your server know if you are choosing this option when ordering as we cannot change it later. Thank you.

## TEA / COFFEE

<b>AMERICANO</b>	<b>€3.20</b>	<b>ESPRESSO</b>	<b>€3.20</b>
<b>LATTE</b>	<b>€3.40</b>	<b>BARRY'S TEA (BLENDED IN CORK)</b>	<b>€3.00</b>
<b>CAPPUCCINO</b>	<b>€3.40</b>	<b>HERBAL AND SPECIALITY TEAS</b>	<b>€3.40</b>
		Green, Peppermint, Camomile, Lemon & Ginger, Rooibos, Blackcurrant, Earl Grey, Ceylon Black	

### \*ALLERGENS

1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts; almonds, hazelnuts, pistachio, cashew, pine, walnuts, pecan, chestnut 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide & sulphites 13. Lupin 14. Molluscs

While some or none of the above allergens may be included in your selected dish, please be aware that we use all of the above allergens in our kitchen.

## MAINS

### SLOW COOKED IRISH LAMB SHANK €19.25

Creamed potato, seasonal vegetables, red onion marmalade, lamb jus \*1,7,10,12

### CHICKEN SALSANO GF €16.50

Supreme of chicken stuffed with a mix of sundried tomato, pesto and mozzarella cheese, served with gratin potato, seasonal vegetables and a white wine sauce \*3,7,12

### 21 DAY AGED IRISH HEREFORD SIRLOIN STEAK €27.00

A 10 oz steak served with saute wild mushrooms, onion ring, baked cherry tomato, hand cut chips and pepper sauce \*1,7,12

### ROAST IRISH PORK SHOULDER GF €16.00

Creamed potato, seasonal vegetables, roast gravy with a Granny Smith apple chutney on the side \*6,7,12

### CLOCK TOWER BURGER €15.75

Crispy pancetta bacon, melted cheddar cheese, onion ring, lettuce, tomato, red onion served in a toasted brioche bun with hand cut chips \*1,3,5,6,7,8,12

### SPAGHETTI BOLOGNESE €15.00

Hereford mince meat in a bolognese sauce, grated parmesan \*1,3,7,8

### BAKED FLAT CAP MUSHROOMS STUFFED WITH RATATOUILLE OF VEGETABLE GF €16.50

Served on a green asparagus purée with a green asparagus risotto and parmesan shavings (omit parmesan for vegan option) \*7

### ATLANTIC SEAFOOD PIE €16.50

Locally landed white fish, salmon, smoked haddock, green peas, diced vegetables in a creamy seafood sauce, topped with creamed potato and served with a tossed salad \*1,2,4,7,12,14

### BALLYCOTTON BAKED ATLANTIC COD €19.25

Organic quinoa, seasonal vegetables, vegetable ratatouille with a prawn bisque \*1,2,4,7

### BAKED FILLET OF FRESH SALMON GF €17.95

Creamed potato, seasonal vegetables, vegetable ratatouille and a champagne beurre blanc sauce \*2,4,7,10,12

### TRADITIONAL FISH AND CHIPS €16.95

Beer battered fresh Ballycotton white fish, whipped pea puree, hand cut chips, tartar sauce \*1,2,4,7,12

### ROASTED MONKFISH WRAPPED IN PANCETTA HAM GF €24.00

Served on a ring of creamed potato, seasonal vegetables with a roasted pepper and sun dried tomato bisque \*2,4,7,12

## SIDES

Hand Cut Chips \*12, Seasonal Vegetables \*7, Sauté Wild Mushrooms, Mixed Leaf Salad \*10, Coleslaw \*3,7 Creamed Potato \*7,12, €3.50

French Fried Onions \*1,7, Garlic Bread with Mozzarella \*1,7,10, Organic Quinoa, Vegetable Ratatouille €4.00

## DESSERTS

### WARM APPLE CRUMBLE €6.75

Vanilla ice cream, crème anglaise, caramel sauce \*1,3,7,8 (almond)

### LEMON CURD MERINGUE ROULADE GF €6.75

Mixed berry compote \*3,7

### STICKY TOFFEE PUDDING €6.75

Vanilla ice cream, caramel sauce \*1,3,7

### PEAR AND ALMOND TART €6.75

Crème anglaise \*1,3,7,8 (almond)

### CREME BRULEE GF €6.75

Mixed berry compote, amaretto biscuit (omit for Gluten Free option)\*1,3,7,8 (almond)

### DOUBLE CHOCOLATE CHIP BROWNIE €6.75

Chocolate fudge ice cream, chocolate sauce \*1,3,5,7,8 (almond)

### BAILEY'S CHEESECAKE €6.75

Chocolate sauce \*1,3,7

### DESSERT TASTER PLATE €6.75

Cheesecake, sticky toffee pudding, crème brulee, mixed berry compote \*1,3,5,7,8 (almond)

# WINE LIST

## WHITE WINE

**DOMAINE GRAUZAN SAUVIGNON BLANC** €6.50 €24.00  
Languedoc, France 2018 (Glass) (Bottle)

*Vibrant, crisp and fresh with well defined zesty gooseberry and tropical fruits and a clean citrus finish.*

**DOMAINE GRAUZAN CHARDONAY** €6.50 €24.00  
Languedoc, France 2018 (Glass) (Bottle)

*Unokaed. Fresh, concentrated fruits - rich, firm melons with a light mineral streak and a crisp finish.*

**AZIENDA FATTORI PINOT GRIGIO "GREGORIS"** €25.00  
Veneto, Italy 2018 (Bottle)

*Supple, fresh fruit with a hint of melon and pear with good intensity and a crisp, snappy finish.*

**DOMAINE DE CABROL PICPOUL DE PINET** €27.00  
Languedoc, France 2018 (Bottle)

*A vibrant dry white (similar in some ways to a Muscadet) with citrus fruit displaying both grapefruit and lemon with attractive floral scents.*

**CHATEAU LES MIAUDOUX BERGERAC SEC** €27.00  
(ORGANIC), Bergerac, France 2017 (Bottle)

*Crisp, fresh and unoaked. A lovely fruity, juicy and mineral blend of Semillon and Sauvignon Blanc.*

**DOMAINE DAVID & DUVALLET MUSCADET** €28.00  
SUR LIE (ORGANIC), Loire, France 2018 (Bottle)

*Vibrant on the palate, with a rich and satisfying texture thanks to the lees aging.*

**PRADIO "SOBOJA" SAUVIGNON BLANC** €29.00  
Friuli, Italy 2017 (Bottle)

*Gianni Menotti has been awarded "Best Winemaker in Italy" and this demonstrates why.*

**VERUS PINOT GRIS** €32.00  
Stajerska, Slovenia 2017 (Bottle)

*A wonderful fresh exotic nose with melons and grapefruit; the palate is medium bodied with superb quality of fruit.*

**DOMAINE PASCAL HENRY CHABLIS** €32.00  
Bergundy, France 2017 (Bottle)

*Very fresh, lively and mineral and citrus nose. On the palate hints of linden, mint and acacia.*

**PHILIPP WITTMANN DRY REISLING** €33.00  
(ORGANIC) Rheinhessen, Germany 2017 (Bottle)

*Decanter "Five Star" Award Winner. One of Germany's top Producers.*

**DOMAINE ROLAND TISSIER SANCERRE** €36.00  
Loire Valley, France 2017 (Bottle)

*This wine is supple and fresh on the palate, characterised by the minerality of the soil and its lovely floral notes.*

## SPARKLING WINE & CHAMPAGNE

**LA RIVA DEI FRATI PROSECCO** €31.00  
DI VALDOBBIADENE DOCG (Bottle)  
Veneto, Italy NV

*Italy's most prestigious classification for Prosecco. Recommended and four-time previous Wine of the Week in the Irish Times.*

**LOUIS ROEDERER BRUT PREMIER** €65.00  
Champagne, France NV (Bottle)

*A beautifully integrated Champagne that shows richness.*

## RED WINE

**DOMAINE GRAUZAN MERLOT** €6.50 €24.00  
Languedoc, France 2018 (Glass) (Bottle)

*Soft rich plummy fruits with some smoke and spices. Well integrated tannins with a nice balance and smooth finish.*

**DOMAINE GRAUZAN PINOT NOIR** €6.50 €24.00  
Languedoc, France 2018 (Glass) (Bottle)

*Plump, elegant blueberry fruits on the nose, with hints of raspberries and spices on the palate. Really moreish.*

**VIGNES D'OC CABERNET SAUVIGNON** €25.00  
Languedoc, France 2018 (Bottle)

*Lovely rich, rounded bilberry and blackberry fruit with some spices and fine tannins from the nicely integrated oak ageing. Supple, long and harmonious.*

**DONNA MARZIA PRIMITIVO** €27.00  
Puglia, Italy 2017 (Bottle)

*Deep ruby red colour and an open, floral bouquet layered with fragrances of wild red berries, red plums and a lovely smooth finish.*

**CHATEAU LOS BOLDOS CARMENÈRE** €27.00  
Central Valley, Chili 2018 (Bottle)

*Scents of ripe red fruit, dark chocolate, cinnamon and a touch of black pepper on the nose. Lush, rich and fruit forward, with silky, soft tannins.*

**CHATEAU GUILLEBOT PLAISANCE BORDEAUX** €27.00  
Bordeaux, France 2016 (Bottle)

*An excellent modern-styled Bordeaux. A ripe palate with smokey black fruits and a floral, perfumed edge with hints of pepper and blackcurrants on the rounded finish.*

**ALDO DEGANI VALPOLICELLA CLASSICO** €28.00  
Veneto, Italy 2017 (Bottle)

*In John Wilson's Top 120 wines of The Year and is very popular. Deliciously smooth. Piquant, dark cherry fruit with light spice and a persistent finish.*

**BODEGAS LAN CRIANZA** €29.00  
Rioja, Spain 2015 (Bottle)

*Wonderful structure and importantly, fleshiness of fruit, leading to long elegant tannins.*

**BODEGAS ARZUAGA "LA PLANTA"** €29.00  
Ribera del Duero, Spain 2016 (Bottle)

*Aromas of fresh red fruit (raspberry and blueberries) combined with hints of spices, liquorice, cloves and pepper.*

**BECKER FAMILY PINOT NOIR** €33.00  
Pfalz, Germany 2015 (Bottle)

*Pure damson fruits with a svelte touch of class and excellent length. "Red Wines of the Year", Irish Times.*

**ALDO DEGANI AMARONE DOCG** €49.00  
Veneto, Italy 2014 (Bottle)

*Complex aromas and flavours of prunes, dried apricots, almonds, and figs. Velvety on the palate.*

**CHATEAU DUFORT VIVENS MARGAUX** €65.00  
Bordeaux, France 2013 (Bottle)

*Aged in 20% new oak for 12 months, this wine is fleshy and ripe, yet with an abundance of dark, earthy notes and a smooth, long finish.*

## ROSÉ WINE

**LES VIGNES D'OC ROSÉ** €24.00  
Languedoc, France 2018 (Bottle)

*An elegant, refreshing assemblage of Grenache and Syrah. Deliciously light, crisp and clean.*