

DINNER MENU



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STARTERS

SOUP OF THE DAY GF	€5.95	SALMON, COD AND POTATO FISH CAKES	€7.95 €14.00 MAIN
Freshly made and served with house made brown soda bread (available with Gluten Free bread) *1,7,9,12		Tomato chili jam, (hand cut chips served with main option) *1,2,3,4,6,7,8,12,14	
WILD MUSHROOM, BABY SPINACH AND GOATS CHEESE VOL AU VENT	€7.95	CRISPY SMOKED SALMON SPRING ROLLS	€7.95
served with a Madeira sauce *1,3,5,6,7,8,11		Mango and chili sauce *1,3,4,6,8	
WARM CHICKEN CAESAR SALAD GF	€7.95 €14.00 MAIN	SMOKED MACKEREL AND SALMON TERRINE GF	€7.95
Cos lettuce, bacon lardons, Caesar dressing, croutons (omit for Gluten Free option), parmesan shavings *1,3,4,7,8		Potato salad, chili jam, toasted focaccia bread (available with Gluten Free bread) *1,2,4,7,12	
CONFIT OF SILVERHILL DUCK LEG GF	€8.95	YOUGHAL BAY SEAFOOD CHOWDER	€9.50
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 toasted focaccia bread *1,2,4,7,12,14	
		KATAIFI WRAPPED TIGER PRAWNS	€7.95
		Roast pepper and walnut sauce, chili jam *1,2,3,7,8	

PIZZAS

PIZZA BIANCA	€9.00	PEPPERONI PIZZA	€14.00
House made pizza base topped with extra virgin olive oil, sea salt flakes, garlic and fresh rosemary leaves *1,5,6,7,8,11,13 (add grated mozzarella €2.00)		House made pizza base topped with freshly made tomato sauce, grated mozzarella cheese and sliced pepperoni *1,5,6,7,8,11,13	
PIZZA MARGHERITA	€12.00	MEAT FEAST PIZZA	€14.00
House made pizza base topped with freshly made tomato sauce, grated mozzarella cheese, fresh basil and extra virgin olive oil *1,5,6,7,8,11,13		House made pizza base topped with freshly made tomato sauce, grated mozzarella cheese, smoked bacon, pulled pork and pepperoni *1,5,6,7,8,11,13	
VEGETARIAN PIZZA	€14.00		
House made pizza base topped with freshly made tomato sauce, grated mozzarella, goats cheese, roasted peppers, mushroom and red onion *1,5,6,7,8,11,13			

3 COURSE DINNER OPTION €32.00

Select any starter, main course (supplement for Ballycotton Cod €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

AMERICANO	€3.20	ESPRESSO	€3.20
LATTE	€3.40	BARRY'S TEA (BLENDED IN CORK)	€3.00
CAPPUCCINO	€3.40	HERBAL AND SPECIALITY TEAS	€3.40
		Green, Peppermint, Camomile, Earl Grey	

*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 €21.50

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

CHICKEN SALSANO €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 €29.00

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 *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

SIDES

Hand Cut Chips *12, Sweet Potato Fries, Seasonal Vegetables *7, Sauté Wild Mushrooms, Creamed Potato *7,12 €3.50

French Fried Onions *1,7 €4.00

DESSERTS

WARM APPLE CRUMBLE €7.00

Vanilla ice cream, crème anglaise *1,3,7,8

RASPBERRY MERINGUE ROULADE GF €7.00

Mixed berry compote *3,7

STICKY TOFFEE PUDDING €7.00

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

ETON MESS €7.00

Fresh Irish Strawberries, crushed meringue, fresh cream and mixed berry compote *3,7

DUET OF VEGETARIAN BURGER GF €16.50

Green pea & mint burger, sweet potato and cumin burger, red onion marmalade, cherry tomato white wine sauce, gratin potato, seasonal vegetables *1,2,4,7,12,14

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 toasted focaccia bread *1,2,4,7,12,14

BALLYCOTTON BAKED ATLANTIC COD €22.50

Spiced cauliflower puree, creamed potato, salmon roe with a champagne beurre blanc sauce *2,4,7,12,14

BAKED FILLET OF FRESH SALMON GF €17.95

Creamed potato, fresh peas, smoked bacon, white wine cream sauce *2,4,7,10,12,14

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

CREME BRULEE GF €7.00

*1,3,7

DOUBLE CHOCOLATE CHIP BROWNIE €7.00

Vanilla ice cream, chocolate sauce *1,3,5,7,8 (almond)

BAILEY'S CHEESECAKE €7.00

Chocolate sauce *1,3,7

DESSERT TASTER PLATE €7.00

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

GLUTEN FREE DISCLAIMER

If you are a Celiac and/or highly sensitive, please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process. Therefore your chosen items may not be suitable if you are highly sensitive to gluten.

WINE LIST

WHITE WINE

DOMAINE GRAUZAN SAUVIGNON BLANC €7.00 €27.00
Languedoc, France 2020 (Glass) (Bottle)

Vibrant, crisp and fresh with well defined zesty gooseberry and tropical fruits and a clean citrus finish. "Best House White in Ireland" - Tom Doorley

DOMAINE GRAUZAN CHARDONAY €7.00 €27.00
Languedoc, France 2020 (Glass) (Bottle)

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

AZIENDA FATTORI PINOT GRIGIO "GREGORIS" €7.50 €29.00
Veneto, Italy 2020 (Glass) (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 €30.00
Languedoc, France 2020 (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 €30.00
(ORGANIC), Bergerac, France 2019 (Bottle)

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

PRADIO "SOBOJA" SAUVIGNON BLANC €32.00
Friuli, Italy 2020 (Bottle)

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

YOU AND ME ALBARINO €35.00
Rias Baixas, Spain 2019 (Bottle)

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

WALTER GRUNER VERTLINER €35.00
Wagram, Austria 2020 (Bottle)

A young winemaker, an upcoming region Wagram and a grape variety currently ubertrendy. This is great stuff - zippy, fruity and gently spicy. Wine of the week in Irish Times.

PHILIPP WITTMANN DRY REISLING (ORGANIC) €35.00
Rheinhessen, Germany 2017 (Bottle)

Pure Riesling with great extract and length. Lovely floral nose and stylish fruit on the palate. Delicious Decanter "Five Star" Award Winner. One of Germany's top Producers.

BON AUGURE "JONCS CELLA" CHARDONNAY €38.00
(BIODYNAMIC), Languedoc, France 2017 (Bottle)

"Mountain wine" from the hills high above the Languedoc plains. This is almost Chablis-like in style, but with a rounder, more supple fruit character. Very impressive. Top Wines of 2021 - "Wilson on Wine"

CHATEAU FAVRAY POUILLY FUMÉ €41.00
Loire Valley, France 2017 (Bottle)

Pouilly Fumé is a great insider secret for top quality - and value - Sauvignon Blanc from the Loire Valley. Citrus bouquet with a hint of white flowers. Fresh and lively on the palate.

SPARKLING WINE & CHAMPAGNE

LA RIVA DEI FRATI PROSECCO €33.00
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.

PIERRE MONCUIT CUVÉE H COULMET NV €65.00
Champagne, France NV (Bottle)

There's a quiet revolution taking place in Champagne - small, quality conscious, determined Grower Producers crafting some very fine examples - and getting the hype and attention from critics and consumers alike. This Blanc des Blancs - 100% Chardonnay - and has a lovely rich complexity balance by freshness and a lovely toasty finish.

RED WINE

DOMAINE GRAUZAN MERLOT €7.00 €27.00
Languedoc, France 2020 (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 €7.00 €27.00
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 €7.00 €27.00
Languedoc, France 2018 (Glass) (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 €31.00
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 CARMENÉRE €31.00
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 €32.00
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 €32.00
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.

KAIKEN MALBEC CLASSICO €32.00
Mendoza, Argentina (Bottle)

Red fruit aromas like plum and blackberries supplement notes of chocolate and tobacco. On the palate, this wine reveals an extraordinary freshness and soft tannins.

BODEGAS LAN CRIANZA €33.00
Rioja, Spain 2015 (Bottle)

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

BODEGAS ARZUAGA "LA PLANTA" €33.00
Ribera del Duero, Spain 2016 (Bottle)

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

DOMAINE LA GROSSE PIERRE FLEURIE €42.00
"BEL AIR" (ORGANIC) (Bottle)

Beaujolais, France 2019

A tiny parcel in Fleurie's best vineyard gives a taut, beautifully elegant wine, with smooth dark blackcurrant fruit, chocolatey tannins and a lifted raspberry note on the finish.

CHATEAU DUFORT VIVENS MARGAUX €85.00
Bordeaux, France 2015 (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 €28.00
Languedoc, France 2020 (Bottle)

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