



### **Starters and small bites to share:**

Harissa hummus with grilled sourdough focaccia. (1,11)

Mixed salad with pickled cucumber, heirloom tomato, red onion, kalamata olives and St. Tola's cheese. (7\*, 10)

Fish Tacos with avocado, mango salsa, sour cream, and lime. (1\*,4,7\*)

Squash, ginger and coconut soup with homemade sourdough baguette. (1\*, V)

Heirloom tomato and kalamata olive focaccia with garlic bean spread and St. Tola's ash cheese. (1,7\*,8,11)

Mussels cooked in miso and chilli broth with coriander garlic and ginger. (1\*,6,14) ~ Starter/Main with Chips

Thai flavoured Flaggy Shore oysters. (14) ~ Three or Half dozen

### **Large plates for main course:**

Cheeseburger with lettuce, tomato, onion, pickle ketchup and dijon mayo, served with beef dripping fries. (1\*,3,7,10)

Doonbeg seafood bake with salmon, smoked haddock, langoustine, and mussels. (1,2,3,4,7,10,14)

Marinated chicken skewers on flatbread, with rocket, tabbouleh, and tahini yogurt sauce. (1,7,11)  
(Vegan skewers option also available)

Braised beef short rib with rosemary polenta, roasted tomato, butternut squash and buffalo ricotta cheese. (1,7)

Classic beer battered fish and chips with tartare sauce, pea purée, and lemon. (1,3\*,4,7\*)

Tomato and kalamata olive rigatoni with roast aubergine, capers, Macroom buffalo ricotta cheese and basil. (1,3,7\*)

Poached halibut with aubergine and smoked almond purée, herb potato, vierge dressing. (4,8,11)

### **Dessert:**

Lemon posset, toasted pine nuts, raspberry curd, basil syrup, and vanilla shortbread (1,3,7)

Anam coffee affogato, sea salted caramel, vanilla ice-cream, with chocolate and hazelnut biscotti (1,3,7,8)

Fresh honey marinated strawberries in a vanilla cream tart (1,3,7)

JJ Corry Irish whiskey parfait with almond praline and plum compote (3,7)

Irish cheese board served with accompaniments (1,7,8,)