Dinner Gluten Free Menu

Starters

CLASSIC FRENCH ONION SOUP -€11.5
Gruyère Cheese, GF Croûton

SWEET POTATO & FALAFEL BRUSHETTA- €14
Roasted Sweet Potato, Beetroot Hummus, Falafels,
Garlic Yoghurt, Pickled Red Onion, Dukka Spices

PRAWN PIL PIL -€15
Chilii & Garlic Prawns, Warm GF Bread, Aioli

Main

ROTISSERIE CHICKEN -€27
Rotisserie Breast & Leg, Braised Carrot and Leek, Mustard Cream, Carrot Purée, Gruyère Gratin Potatoes, Chicken Jus

ROTISSERIE PORK BELLY PORCHETTA* -€27.5
Roast Garlic Mash, Tender Stem Broccoli, Sage & Apple Purée, & Rotisserie Jus

**{Our Signature, 48 hours seasoned, 3 hour roasted Porchetta is very special and sells out fast. We slow roast our Porchetta's for every service but due to the long cooking time, when it's gone its gone. Order early to avoid disappointment.}*

NORTH CORK SIRLOIN BEEF BURGER-€25
Aged Red Hereford Sirloin Beef Burger, Cashel Blue Cheese, Crispy Bacon, Cheddar Cheese, Baby Gem, Gherkin, Relish, Garlic Aioli, GF Bun, Mash Potato

PAN ROASTED HAKE - €28
Green Beans & Samphire, Mash Potato, Salsa Verde

ROTISSERIE CHICKEN CAESAR SALAD -€23
Baby Gem, Crispy Bacon, Rotisserie Chicken, Parmesan, Homemade Caesar Dressing

ROTISSERIE ROASTED CHICKEN BURGER -€24
West Cork Chicken Breast, Cheddar Cheese, Baby Gem, Tomato, Pickled Red Onion, Garlic Aioli, GF Bun, Creamy Mash Potato

Vegetarian

HALLOUMI BURGER-€24
Grilled Halloumi, Crushed Avocado, Baby Gem, Grilled Red Peppers, Relish, Aioli, GF Bun

WARM GOATS CHEESE SALAD - €24
Honey Glazed Goats Cheese, Peach, Tomato, Leaves, Cucumber, Red Onion

Meat

10oz SIRLOIN STEAK - €39.9 **(€17 Supplement**)**
10oz Jack Mc Carthy Sirloin Steak, Mashed Potatoes, Garlic Butter, Peppercorn Sauce

Dessert

VANILLA CRÈME BRULÉE €9.99
Chantilly Cream

MIXED FRUIT SALAD €9.99
Seasonal Mixed Fruit, Mango Sorbet

Sides - €5.50

Caesar Salad | Roast Garlic Mash | Seasonal Vegetables