

STARTERS

Soup of the Evening | €9.00

Homemade Soda Bread, Salted Irish Butter (1w,3,7)

Roasted Heirloom Beetroot | €12.95

Marinated Ardsallagh Goat's Cheese, Candied Walnuts,
Beetroot Coulis (1w,7,8w)

Oyster Haven Rock Oysters | €18.00

Raspberry Mignonette, Lemon (12,14)

*€4 supplement on inclusive dinner packages

Clonakilty Whiskey Cured Salmon | €15.50

Pickled Mussels, Cured Egg Yolk Emulsion, Crisp Onion,
Radish, Salmon Caviar (1w,4 Salmon,10,12,14)

Locally Sourced Crispy Pork Belly | €15.50

Celeriac Remoulade, Burnt Apple Puree (3,12)

Union Hall Scallops | €17.00

Pea Puree, Crispy Pancetta, Apple & Apricot
Salsa, Lemon Oil (7,14)

*Supplement on inclusive dining packages



MAIN COURSE

Union Hall Hake | €28.50

Roaring Water Bay Black Mussel & Castletownbere Shrimp Ragù, White Bean, Grilled Baby Leeks, Goat's Bridge Caviar
(2,4 Hake,7,9,12,14)

Herb Crusted Lamb Cannon | €37.00

Confit Lamb Belly, Smoked Aubergine Purée, Sautéed Cavolo Nero, Chardonnay White Wine Sauce (1w,7,9,11,12)

8oz Fillet of Hereford Beef | €45.00

Confit Shallot, Grilled King Oyster Mushroom

Choice of Green Peppercorn Sauce, Red Wine Jus or Garlic Butter (7,9,12)

*Supplement of €8 on dinner inclusive packages

Charred Hispi Cabbage | €23.50

Umami-Rich Miso Butter, Warm Hazelnut Romesco Sauce (6,7,8h)

Stuffed Union Hall Dover Sole Fillets | €38.00

Spinach & Seafood Mousse, Champagne Velouté, Crispy Capers (3,4,7,9,12)

*Supplement of €6 on dinner inclusive packages

Wild Mushroom Pappardelle | €21.00

Olive Oil, Garlic, Macroom Burrata, Sundried Tomato, Pesto, Fresh Basil (1w,3,7)

Locally Sourced Chicken Supreme | €24.00

Gubbeen Cheese Farce, Pearl Barley, Crisp Chicken Skin

Chicken Velouté (1b,3,7,9,12)

SIDES

French Fries | €5

Seasonal Salad (10) | €5

Parmesan & Truffle Fries (7,12) | €7.50

Seasonal Greens with Herb Butter (7) | €5