

Helena's

RESTAURANT

STARTERS

Soup of the Evening | €9.00

Homemade Soda Bread, Salted Irish Butter (1w,3,7,9) (V)

Smoked Chicken and Hegarty's Cheddar
Cheese Croquette | €15.50

Roasted Red Pepper and Candied
Pecan (1w,7,14)

Oyster Haven Rock Oysters | €18.00

Raspberry Mignonette, Lemon (12,14)

*€4 supplement on inclusive dinner packages

Golden Seared Union Hall Scallops | €17.00

Curried Parsnip, Pomegranate Seeds, Crispy Pancetta,
Lemon Oil (3,12)

Classic Chicken Parfait | €13.50

Date Jam, Grilled Sourdough, Pickled Onions
(1w,7,12,14)

Locally Sourced Braised Irish Pork Check | €17.00

Crispy Ham Hock Bon Bon, Burnt Apple
Puree, Crusted Seaweed (7,14)

Roasted Heirloom Beetroot | €12.95

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

*Supplement on inclusive dining packages



Allergen Information Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free. Please let us know if you suffer from allergies or have special dietary requirements

| 1w WHEAT | 1b BARLEY | 1o OATS | 1r RYE | 2 CRUSTACEANS | 3 EGG | 4 FISH | 5 PEANUT | 6 SOYBEAN | 7 MILK | 8a ALMOND | 8b BRAZIL | 8c CASHEW | 8ch CHESTNUT
| 8h HAZELNUT | 8m MACADAMIA | 8pc PECAN | 8ps PISTACHIO | 8w WALNUT | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR | 13 LUPIN | 14 MOLLUSC

MAIN COURSE

Union Hall Hake | €28.50

Roaring Water Bay Black Mussel & Castletownbere Shrimp Ragù,
Creamy White Beans (2,4 Hake,7,9,12,14)

Wild Irish Game Ballotine of Quail | €38.00

Cauliflower Purée, Roasted Heritage Carrots, Quail Leg,
Hash Brown, Jus (1w,7,9,11,12)

8oz Fillet of Irish Beef | €45.00

Crispy Shallot Rings, 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

Pan Fried Potato Gnocchi | €21.00

Butternut Squash puree, Sage Butter, Pan Fried Girolle Mushroom
(6,7,11) (V)

Union Hall Halibut Fillet | €38.00

Sautéed Savoy Cabbage, Champagne and Goat's Bridge Caviar Sauce,
Crispy Capers (1a,3,7,9,12)

*Supplement of €6 on dinner inclusive packages

Gubbeen Chorizo Rigatoni | €21.00

Bluebell's Goats Cheese, Caramelised Red Onion, Black
Olives, Sundried Tomato & Roasted Red Pepper (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

Mixed Leaves, Roasted Beetroot, Pickled
Onions, Sundried Tomatoes, Red
Peppers, House Dressing

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

Seasonal Greens with Herb Butter (7) | €5

DESSERTS

Cinnamon and Apple Crumble | €9.50

Soft Apple Compote, Bourdon Caramel Sauce,
Vanilla Ice Cream (1,3,7)

Warm Sticky Toffee Pudding | €9.50

Rich Butterscotch Sauce, Chantilly Cream,
Fresh Berries (1,3,7)

Baked Cheesecake | €9.50

Strawberry Compote, Chocolate Shards (1,3,7)

Chocolate Chip Cookie Pan | €10

Vanilla Ice-cream, Fresh Berries (1,3,7)

*Please allow 15 minutes

Munster Cheese Plate | €14

Ardsallagh whipped Goat Cheese,
Carrigaline, Gubbeen, Sheridan's Crackers, Apple
Chutney, Celery & Grapes (1w,3,7,9,12)



WHITE WINE

Ama Veneto

Pinot Grigio

ITALY | € 10 GL, € 39 BTL

Round and fruity white with citrus flavours; long in the finish with a lovely balance (12%) (12)(V)

Deux Moulins

Sauvignon Blanc

FRANCE | €10.50 GL, € 40 BTL

Bright and dry with fresh acidity that lead to a crisp and crunchy palate (11%) (12)(V)

O Profundo

Albarino

SPAIN | €11.50 GL, €44 BTL

Very approachable with dense stone fruit flavours and a refreshing saline finish (12.5%) (12)(V)

Moko Black Marlborough

Sauvignon Blanc

NEW ZEALAND | €12.50 GL, €48 BTL

Gooseberry and passionfruit underpinned by bracing acidity and leafier aromas. (13%) (12)(V)

Carl Kock Sacktrager Loes

Riesling

GERMANY | €12.50 GL, €48 BTL

Lovely aromas of citrus with underlying smoky and steely notes. Long, complex and ripe (12.5%) (12)(V)

Roche De Bellene

Chardonnay

FRANCE | €13.50 GL, €52 BTL

A modern take on Burgundy - fresh and vital, with white fruits and citrus flavours and a persistent, mineral finish (12.5%) (12)(V)

RED WINE

Caruso & Minini

Nero D'Avola

ITALY | € 10 GL, € 38 BTL

A gloriously bright organic red packed with crunchy berry and licorice flavours (13%) (12)(V)

Puente De Rus

Tempranillo

SPAIN | €10.50 GL, €39 BTL

Savoury and dark fruit aromas, with a long, deep, chocolatey and plummy finish (13.5%) (12)(V)

P&A Languedoc

Pinot Noir

FRANCE | € 11 GL, €41 BTL

Smooth, ripe and fruity with complex undertones of earth and spice (12.5%) (12)(V)

Cordero Con Piel De Lobo

Malbec

ARGENTINA | €11.50 GL, €42 BTL

Dense and fruity with tons of plum and blackberry flavours (13%) (12)(V)

Letargo

Rioja Crianza

SPAIN | €12.50 GL, €45 BTL

A beautiful Rioja Crianza with extended ageing to balance the oak and fruit flavours (14.5%) (12)(V)

Serraluna

Sangiovese Toscana

ITALY | €13 GL, €50 BTL

A decadent blend of Sangiovese, Cabernet and Merlot from Corkman Ray O'Connor (13.5%) (12)(V)

Chateau Ciassac

Cabernet Sauvignon

FRANCE | €15 GL, €57 BTL

Classic Bordeaux with a deep, rich core of fruit and a high quality, long finish (13.5%) (12)(V)

ROSÉ WINE

Esperance

Rosé of Pinot Noir

FRANCE | €10 GL, €39 BTL

Bright, fresh and crunchy style of Rosé,
- cranberry, rose and leaf aromas.
(11.5%) (12)(V)

Bota Bota

Garnacha Rosado

SPAIN | €11.50 GL, €45 BTL

Corkman Ray O'Connor's Spanish rosé
project bursts with wild strawberry,
pomegranate aromas & a creamy soft
palate (13%) (12)(V)

SPARKLING

Vini Stocco

Frizzante

ITALY | €10.50 GL, €42 BTL

An elegant, aromatic Prosecco with
delicious white flower, acacia and apple
aromas supported by a lightly sparkling,
delicate mousse (10.5%) (12)(V)

Valle De San Jamie

Cava

SPAIN | €12.50 GL, €57 BTL

Organic Cava with a full palate of
brioche, yellow stone fruits and baking
spices, this has expressive bubbles and
length (11.5%) (12)(V)

Vini Stocco

Prosecco Spumante Rosato

ITALY | €14GL, €61 BTL

A beautiful blend of Pinot Noir and Glera
with balance, poise and lovely depth of
summer fruit flavours (11.5%) (12)(V)

CHAMPAGNE

Moët & Chandon

Brut Imperial NV

FRANCE | €20.50 GL, €120 BTL

White fruit with floral touches,
notes of brioche and fresh nuts
(12%) (12)(VG)

Moët & Chandon

Rosé NV

FRANCE | €27.50 GL, €135 BTL

Lively scent of wild strawberries,
zestful and assertive fruitiness
(12.5%) (12)(VG)

Moët & Chandon

Brut Imperial Vintage

FRANCE | €36.50 GL, €182 BTL

Creamy light biscuit aroma and
excellent fruit, delicate and balanced
(12%) (12)(VG)

Moët & Chandon

Tasting Flight

FRANCE | €40

A luxurious treat. Experience a Brut
Impérial, Rosé Impérial, and a Grand
Vintage (12.5%) (12)(VG)

Raise a glass with our elegant Moët & Chandon
Champagne Flight.

We have partnered with Moët & Chandon to create our
champagne flight board. The tasting board is the first of
its kind in Ireland and consists of three tasting glasses of
champagne.

