



## Soup of the day

### French Onion Soup

With a floating cheese crouton

(allergens 1, 7)

### Tabbouleh Salad & Goats cheese

Couscous, peppers, Onion, Cucumber & Fresh mint on seasonal leaves

(allergens 1,7, 5, 8, 9, 10, 13)

### Sauté Duck liver

Flambé in cognac served with sourdough toast

(allergens 1, 3, 4, 5, 6, 7)

### West Cork Black Pudding & Quail Eggs

Served on caramelised apples with sweet peppers salsa salad

(allergens 1, 3, 5, 6, 8, 9)

### Fresh Crevettes

On a bed of crunchy salad and bloody Mary Sauce

(allergens 2, 3, 4, 9)

### Roaring Water Bay Oysters ½ Doz

Served with Lemon, Shallot red wine Vinaigrette

(allergens 2)

### “Nolan’s” Unionhall Smoked Irish Salmon

With sweet red onion, capers and lemon

(allergens 1, 2, 4, 5, 7)

### King Scallops “flambé”

Seared in butter flambé with cognac and cream

(allergens 2, 4, 7, 11, 13)

**Please Note! We do not cater for Allergies, we will however do our utmost to accommodate food intolerances:** Our dishes may contain traces of the following, 1 Cereals (Gluten), 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanut (Nuts), 6 Soybean, 7 Milk (Lactose), 8 Celery, 9 Mustard, 10 Sesame seeds, 11 Molluscs, 12 Lupin. 13 Sulphites.



### **Rack of “Irish Lamb”**

With fresh rosemary, garlic, grilled cherry tomato on fresh minted peas & red wine rosemary sauce (allergens 7, 13,)

### **Wild Irish Venison Steak**

With braised red cabbage, poached pear & Rolfs fruit compote (allergens 9, 13,)

### **Irish Fillet Steak 9oz**

Butter crusted seared steak, a choice of pepper sauce, Red wine Jus, sauce bearnaise.

(allergens 7, 13,)

### **Fillet of Irish Pork**

Flambe with cognac, Mushroom & cream sauce

(allergens 7,13)

### **Fresh Plaice with caper butter**

(allergens 4,7)

### **Grilled Cod & herb crust on wilted spinach & cherry tomato**

With Hollandaise Sauce

Allergens ( 2,4,11,7)

### **Rolf’s Bouillabaisse**

Traditional French fish Stew with rustic baguette

Allergens (1/4/7/11)

### **King Scallops “flambé”**

Seared in butter flambé with cognac, cream, and spring onion mash

(allergens 2, 4, 7, 11, 13)

### **Braised Mediterranean Lentils**

Asparagus, grilled cherry tomato & Harissa Aubergine served with warm Tabouleh.

(allergens 1, 5,8,12,13)

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**Classic Crème Brûlé**  
with caramel ice cream  
(allergens 1,3,5,7)

**Gertrud's Dark Swiss chocolate tart**  
with vanilla ice cream and hot chocolate sauce  
(allergens 3,5,7)

**Affogato**  
Espresso coffee, Vanilla Ice-cream and homemade Shortbread  
(allergens 1,3,5,7)

**Tiramisu**  
(allergens 3,5,7)

**Blackforrest Gateaux in a Glass**  
The real gateaux lots of Kirch  
(allergens 3,7)

**Selection of Irish Cheese**  
3 of your choice. Cashel Blue, Gubbeen, Ballineen Cheddar  
Served with home-made sourdough bread  
(allergens 1,7)

**Espresso Martini Cocktail**  
Espresso coffee, Tia Maria and vodka  
(allergens 7)

**Irish/French/Calipso Coffee**

**Our finest Port selection**  
Osborne fine Ruby 7.50 glass  
Osborne 10-year-old tawney 10.50 glass  
Osborne 20yr Port 12.50 glass  
Osborne Fine White Port 8.50 glass

### **Dessert Wine**

Chateau Haut Rain 2021 Cadillac AOC organic      Bt.44.00      Gl. 9.00  
The wine benefits from the "botryising" giving marmalade sweetness.

All Tips are shared between all staff based on roata basis weekly.

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