

# BREAKFAST

SERVED DAILY 9 AM - 11:45 AM

SUNDAY 10 AM - 12 PM

## **Creamy Flahavan's Oats** €10.00

*Citrus and cinnamon poached pears, Winter berry compote, Nutsbed peanut butter, Granola*

## **West Cork Irish Breakfast** €16.00

*Free range fried eggs, Free range smoked bacon, Sausage, and pudding from Caberbeg Farm, Grilled tomato, Sourdough toast, Butter*

## **Shakshuka** €14.50

*Free range poached eggs, Cumin spiced tomato and roasted bell pepper sauce, Garlic Focaccia, Feta, Pickled red onion*

## **Eggs Benedict** €14.50

*Free range poached eggs, Caberbeg dry cured free range smoked bacon, Sourdough toast, Hollandaise sauce*

## **Frank Hederman's Smoked Salmon Plate** €17.50

*Free range scrambled eggs, Frank Hederman's smoked salmon, Grilled cherry tomatoes, Soda bread*

## **Breakfast Bowl** €14.00

*Free range fried eggs, Rosemary and garlic roasted potatoes, Smashed Avocado, Red pepper relish, Red onion pickle, Mixed seeds*

## **Fluffy Buttermilk Pancakes** €12.00

**Choose from:**

- *Smoked Caberbeg Free Range Bacon & Pure Canadian Maple Syrup*
- *Vanilla & Cinnamon Poached Pear, Whipped Cream*
- *Hazelnut Chocolate & Fresh berries*

\*GF - GLUTEN FREE

SHOULD YOU HAVE ANY ALLERGIES / DIETARY REQUIREMENTS, PLEASE NOTIFY A MEMBER OF STAFF

# LUNCH

SERVED DAILY 12:30 PM - 3:30 PM

**Chef's Specialty Soup €8.95**

*Served with homemade brown soda bread*

**Ballycotton Seafood Chowder €10.50**

*Cream based chowder sourced from Ballycotton seafood  
served with homemade brown soda bread*

**Black Angus Beef Burger €17.95**

*Caherbeg smoked bacon, Vine tomato, Dubliner cheddar cheese,  
Dijon and garlic dressing, Homecut fries*

**Nut Crusted Cooleeney Farm Brie €18.50**

*Sweet potato wedges, Horizon organic leaves, Red pepper relish, Pickled onion*

**Pappardelle Pasta €17.95**

*Forest mushroom broth, Vine ripened tomatoes & Broccoli florets,  
Basil & parmesan crostini*

**Frank Hederman's Smoked Salmon (GF) €24.95**

*Grilled organic beechwood smoked salmon, Broiled seasonal greens,  
Shaved fennel & orange salad, Pinenut & lemon oil*

**Pan Roasted Local Cod (GF) €21.95**

*Provencale vegetables, Creamy mash, Wilted spinach, Salsa verde*

**Oven Roasted Minted Chicken (GF) €18.95**

*Celeriac and pea puree, Pomme lyonnaise, Shallot confit, Parsley veloute*

**Daily Special**

*Please ask server for details*

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# SANDWICHES

SERVED DAILY 12:30 PM - 3:30 PM

## **Prime Sirloin Steak Sandwich €17.95**

*Pan roasted prime Hereford sirloin, Caramelised onion,  
Vine tomato, Whipped horseradish cream cheese,  
Roast garlic and chilli, Tossed Horizon salad leaves, Crusted sourdough, and Fries*

## **Moroccan Salmon Flatbread €16.50**

*Pan seared spiced salmon, Guacamole, Mixed pickles,  
Red pepper relish, Dressed Horizon leaves*

## **BLT Bagel €15.95**

*Sesame crusted homemade bagel, Crispy Caberbeg Streaky Bacon,  
Vine tomato, Sliced avocado, Cos lettuce and Chive aioli*

## **Chicken and Bacon Salad Ciabatta €12.00**

*Roasted chicken and Caberbeg bacon, Apple, Celery, Red onion,  
Walnut, Red wine and Dijon vinaigrette, Horizon leaves*

*Our sandwiches can be made on gluten free bread, please ask your server for details*

## **Sausage Roll €6.95**

## **Vegetarian Roll €5.95**

## **Corkish Pasty €7.95**

## **Ham & Cheese Croissant €7.50**

*All served with Horizon leaves & Ballymaloe relish*

## **Accompany with:**

## **Creamy Mash €4.95**

## **Chef's Salad €4.95**

## **Hand Cut Chips €4.95**

# DESSERTS

## **Brioche Bread and Butter Pudding €7.95**

*Pavilion bread and butter, Belgian chocolate pieces, Turkish raisins,  
Apple, Citrus zests, Creme anglaise, Vanilla ice cream*

## **Bakewell Tart €7.95**

*Shortbread butter base, Local raspberry jam, Blackberries,  
Frangipani flaked almonds, Freshly whipped cream*

## **Rhubarb Shortbread €6.95**

*All butter shortbread tartlet, Sweet vanilla frangipane,  
Poached pink rhubarb, Creme anglaise, Glenown luxury dairy ice cream*

# BAKERY

<i>Almond Croissant</i>	€4.00
<i>Pain Au Chocolat</i>	€4.00
<i>Fruit Scone</i>	€3.25
<i>Cinnamon Bun</i>	€3.75
<i>Chocolate Brownie</i>	€3.75
<i>Triple Chocolate Cookie</i>	€3.00
<i>Chocolate Éclair</i>	€5.00
<i>Carrot Cake</i>	€5.00
<i>Elephant's Foot (Giant Coffee Choux Pastry)</i>	€6.00
<i>Hazelnut Meringue (Smashed Praline and Chantilly Cream)</i>	€5.00
<i>Strawberry Tart (Shortbread base, Creme Patissiere)</i>	€5.00

*All of the above items can be served with freshly whipped cream or crème anglaise, please let your server know your preference.*

# BEVERAGES

## Coffees

<i>Americano</i>	€3.30
<i>Cappuccino</i>	€3.50
<i>Latte</i>	€3.50
<i>Flat White</i>	€3.50
<i>Espresso</i>	€2.90
<i>Double Espresso</i>	€3.20
<i>Mocha</i>	€4.20
<i>Macchiato</i>	€3.50

## Teas

<i>Breakfast Tea</i>	€3.00
<i>Green Tea</i>	€3.20
<i>Mint Tea</i>	€3.20
<i>Turmeric &amp; Ginger Tea</i>	€3.20
<i>Blueberry Tea</i>	€3.20
<i>Earl Grey Tea</i>	€3.20
<i>Chamomile Tea</i>	€3.20

## O Conaill's Hot Chocolate

<i>Milk Hot Chocolate</i>	€4.00
<i>White Hot Chocolate</i>	€4.00
<i>Dark Hot Chocolate</i>	€4.00

*Alternatively we can do a combination, please let your server know*

# REFRESHMENTS

## WHITE WINE

**Bosco Organic Pinot Grigio (Italy)** Glass Bottle  
€7.50 €29.00  
*A fresh & crisp wine, aromas of roasted almonds and citrus*

**Montford Estate Sauvignon Blanc, Marlborough (NZ)** Glass Bottle  
€8.50 €32.00  
*Crisp citrus flavours of lime & mandarin with an exotic touch*

## ROSÉ WINE

**Fontareche Corbières Rosé, Languedoc (France)** Glass Bottle  
€7.80 €29.00  
*A pale salmon rosé that is elegant and fragrant*

## RED WINE

**Santoline Cabernet Sauvignon, Languedoc (France)** Glass Bottle  
€7.50 €29.00  
*Aromas of ripe Blackcurrants & flavours of juicy bramble fruits*

**Madrigal Malbec, Mendoza (Argentina)** Glass Bottle  
€8.00 €30.00  
*This wine has rich, chocolatey dark fruit intensity and hints of spice*

## PROSECCO

**Bosco Prosecco Frizzante (Italy)** Glass Bottle  
€9.50 €35.00  
*Aromas of flowers, apples and pears with delicate fruit flavours*

**Mimosa** €10.50  
*Beautiful & refreshing breakfast cocktail*

**Aperol Spritz** €10.50  
*Citrus cocktail ideal for lunch in the sun*

## NON-ALCOHOLIC BEER

**Heineken 0.0% 330ml** Bottle  
€5.00

## SOFT DRINKS

**Coke, Coke Zero, Diet Coke, 7up, Club Orange,  
Club Lemon & Blood Orange (San Pellegrino)** Can  
€3.00

## JUICES

**Wild Orchard Apple & Orange Juice** Bottle  
€3.00