

## **Starters**

Ardsallagh goat's cheese croquettes, organic leaves, roasted red pepper & tapenade dressing 9.95

Tempura of Atlantic prawns with chilli aioli 9.95

Terrine of Clonakilty black & white pudding with a tomato chutney sauce 9.95

An Súgán chicken liver pâté infused with garlic & brandy, served with red currant marmalade & toasted sour dough 9.95

Macroom Burrata with heritage tomatoes & basil oil 10.00

West Cork seafood chowder with local fish, shellfish & fresh herbs served with An Súgán brown bread 10.50

Hummus, Muhamara – spiced red pepper dip, olives & focaccia 12.00

½ Dozen Carlingford oysters, freshly opened and served au natural 15.00

## Main Courses

Filo parcels with roast butternut squash, feta & caramelised onion served with red pepper sauce & house salad (V)18.50

Home-made An Súgán chicken gougons, garlic dip & a choice of fries or salad 19.00

Our own home-made beef lasagne with dressed organic salad leaves, & fried 19.00

Allshire's 8oz Angus burger, Rosscarbery bacon, Round Tower cheese, tomato, lettuce, house mayo, crispy onions, & twice cooked fries 19.00

Fresh Union Hall haddock in batter, home-made tartare sauce & hand-cut fries 19.90

An Súgán seafood pie - fresh cod, salmon & prawns, cooked in a white wine & cream sauce on a bed of mashed potato, topped with breadcrumbs, served with salad 21.90

Pan-fried wild Irish hake on a bed of crushed potato with Gubbeen chorizo, seafood velouté & salsa verde 28.00

10oz aged Hereford sirloin steak, Portobello mushroom, crispy fried onions & fries 29.90

Fresh Dublin Bay prawns coated in breadcrumbs, deep fried & served with home-made tartare sauce & 2 side dishes 32

Pan-fried Castletownbere Black Sole on the bone, lemon, caper & herb butter + 2 sides 34.00

All 14 Allergens are openly used throughout our kitchen. Trace amounts may be present of all stages of cooking.

Allergen folder available on bar counter

## Side Order

Twice cooked fries 5.00/Gratin Potato 4.50/Seasonal Vegetables 4.50/Large house salad 6.00

Omissions certainly, but no substitutions. No split cheques please.