




## Starters

- Hummus, roasted chickpea, paprika oil & flat bread  **10**
- Terrine of Clonakilty black & white pudding with a tomato chutney sauce **10**
- Ardsallagh Goat's Cheese Croquettes, Warm Local Honey, Garlic & Chilli **10.50**
- Portobello Mushrooms, blue cheese, parmesan breadcrumb  **10.50**
- Seafood spring roll, Asian dipping sauce **12**
- Pan-fried Atlantic prawns Pil-pil, garlic chilli & nduja oil, chargrilled sour dough **14**
- West Cork seafood chowder with local fish, shellfish & fresh herbs served with An Súcán brown bread **12**
- ½ Dozen Carlingford oysters, freshly shucked to order **16** (subject to availability)

## Main Courses

- Risotto of Ardsallagh goat's cheese, leeks, garden peas & toasted hazelnuts  **20**
- Home-made An Súcán chicken gougons, garlic dip & hand-cut fries **21**
- Our own home-made beef lasagne with hand-cut fries **21**
- 8oz chargrilled Angus burger, bacon, Round Tower cheese, tomato, lettuce, house mayo, onion rings, house mayo & hand-cut fries **21**
- Traditional battered Union Hall haddock, home-made tartare sauce & hand-cut fries **22.95**
- Prawn linguine, red chilli, roasted garlic & cream sauce **24**
- An Súcán seafood pie - fresh local cod, salmon & prawns, cooked in a white wine & cream sauce on a bed of mashed potato, topped with garlic & herb breadcrumbs, dressed organic salad leaves **24**
- Pan-fried salmon, herb mash, garden green beans, lemon butter sauce **28**
- Roasted Union Hall monkfish, butternut squash puree, baby potatoes, dill pesto **30**
- Dublin Bay prawn scampi in breadcrumbs, hand-cut fries, salad & tartare sauce **35**
- Chargrilled 10oz aged Hereford sirloin steak, Portobello mushroom, onion ring, a choice of peppered sauce or garlic & herb butter, hand-cut fries **37**
- Local Lobster Thermidor (Cooked to order) **MARKET PRICE**

*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*