



Home-made seasonal soup of the day with An Sùgán brown bread

West Cork crab crème Brulé, pickled cucumber & toasted sour dough

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

An Sùgán chicken liver pate infused garlic & brandy; red currant marmalade & toasted sour dough

10oz Irish Rosscarbery Hereford sirloin steak, Portobello mushroom, crispy onions served with a choice of garlic butter or peppered sauce

Roast half Silverhill duck with potato & herb stuffing and an orange & Cointreau sauce

An Sùgán seafood basket – monkfish, prawns, salmon & scallops in a white wine, cream & dill sauce in a filo basket

Fresh Pan-Fried Hake on a bed of crushed potato with Gubbeen Chorizo & Salsa verde

*All are served with potatoes & seasonal vegetables
All steaks are cooked rare, medium or well-done*

White Chocolate & Raspberry Cheesecake

Crème Caramel

Chocolate & Orange Brownie with Vanilla bean ice cream

Home-made lemon curd, meringue, whipped cream & seasonal berries

Omissions Certainly, but no Substitutions.
No separate cheques

T&C: Available for groups of 10 and over and must be prebooked.