



LISS ARD

Starters

Soup €6.50

Truffle-creamed Braised Asparagus (1, 7)

Smoked Duck Terrine €10.50

Black sesame smoked duck terrine, spiced plum compote, pickled carrot ribbons (11)

Orange Soaked Macroom Mozzarella €9.50

Burnt figs, oregano leaves, candied walnuts (7, 8)

Mains

8oz Beef Fillet €29.00 ***

Sweet roast Chantenay carrots, spinach gel, crispy onions, red wine jus

Guinea Fowl Supreme €26.50

Smoked pancetta lardon, braised leg, corn puree, grilled asparagus, guinea fowl jus (7)

Baked Cod Medallion €29.00 ***

Sautéed samphire, mussels, cumin cauliflower puree, pickled cauliflower, curry infused olive oil (4,7,14)

Wild Mushroom Risotto €22.50

Truffle oil, crispy onions (7)

*** Supplement of € 7 on Set Dinner Menu

Desserts €6.50

*Strawberry and Lime Crème Patisserie Tart
with Raspberry Foam (1,7,12)*

*Dark Chocolate Pistachio Brownie
with chocolate soil and vanilla ice-cream (1,7,8)*

*Vanilla Crème Brulée
with fennel seed shortbread and crispy raspberry pieces (1,3,12)*

Cheese Board €7.50

Selection of Local Cheeses served with Homemade Confit Red Onion Marmalade, Cucumber Pickle and Apple Chutney (1, 7)

Post Dinner Indulgence €7.50

Irish Coffee

French Coffee

Bailey's Coffee

Calypso Coffee

** All our breads, sauces and desserts are prepared in house.*

** Wherever possible our produce is locally sourced in West Cork.*

*Menu Allergen codes for your information, The Numbers below contain the following Allergens
(1)Cereals containing gluten (2) crustaceans (3)Eggs (4) Fish (5) Peanuts (6) Soya beans (7)Milk (8) Nuts
(9) Celery (10) Mustard (11) Sesame Seeds (12) Sulphur dioxide & Sulphites (13) Lupin (14) Molluscs*