



ALL DAY MENU

Starters

An Sughan home-made soup of the day with our own brown bread

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

Gubbeen Cheese Croquettes, Tomato & Chilli Jam

Salt & Pepper Calamari with an Asian Dipping Sauce

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

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

½ Dozen Carlingford oysters, freshly opened and served au natural

Main Courses

Steamed local mussels in a white wine, shallot & cream sauce with An Sughan brown bread

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

Home-made An Sughán chicken goujons, garlic dip & hand-cut fries

Our own home-made beef lasagne, & hand-cut fries

Allshire's 8oz chargrilled Angus burger, Rosscarbery bacon, Round Tower cheese, tomato, lettuce, house mayo, onion ring, & hand-cut fries

Traditional battered Union Hall haddock, home-made tartare sauce & hand-cut fries

An Sughán 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

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

Chargrilled 10oz aged Rosscarbery Hereford sirloin steak, Portobello mushroom, onion ring, a choice of peppered sauce or garlic & herb butter, hand-cut fries

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

Roast ½ Silverhill duck with potato & thyme stuffing, orange & brandy sauce

*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*