



All Day MENUStarters

Seasonal soup of the day with An Súgán brown bread

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

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

Tempura prawns with chilli aioli

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

Harissa roasted cauliflower, chickpea & onion puree with warm flat bread

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

Moules Mariniere, Bantry Bay mussels sautéed in a cream, white wine, shallot & herb sauce

Main Courses

Our own home-made beef lasagne, with a choice of fries or salad

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

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

Allshire's 8oz Angus burger, Rosscarbery bacon, Round Tower cheese, tomato, house mayo, crispy onions & hand-cut fries

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

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

Breast of Irish chicken stuffed with Clonakilty black pudding mousse, tomato chutney sauce, whipped potato & roasted root vegetables

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

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

½ Roasted Silverhill duck with a potato & herb stuffing, orange & Cointreau sauce & 2 sides

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

*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*