



COURTMACSHERRY HOTEL  
& COASTAL COTTAGES

À LA CARTE MENU

STARTERS | MAINS | DESSERTS

## STARTERS

*West Cork Wagyu Tartare with Sour Onions & Smoked Mayonnaise 20*

*Castletownbere Scallops, Roe Emulsion & Apple 19*

*Free Range Chicken & Rosscarbery Black Pudding Terrine with Tomato & Chilli Jam  
served with Toasted Brioche 16*

*Beetroot & Vodka Cured Salmon with House Pickles & Saffron Emulsion 16*

*St. Tola Goat Cheese with Baby Beetroot, Red Onion Jam & a Puff Pastry Crisp 15*

## MAIN COURSES

*Skeaghmore Duck Breast with Grilled Savoy Cabbage, Spiced Carrot & Duck Jus 34*

*Saddle of Wild Venison, Braised Red Cabbage, Caramelised Orange & Juniper Jus 38*

*Fillet of Union Hall Turbot, Wild Mushrooms and a Jerusalem Artichoke & Truffle Veloute 34*

*Pan Fried Halibut & Tiger Prawns, Braised Fennel & a Parsley Emulsion 38*

*Potato Gnocchi, Grilled Tenderstem Broccoli & a Macroom Buffalo Ricotta Cream 26*

## DESSERTS

*Longueville Cider Custard & Bramley Apple with a Burnt Sugar & Apple Sorbet 12.50*

*Milk Chocolate & Poached Pear Mille-Feuille with Oat Granola 12.50*

*Sea Salted Caramel Tart with Banana Sorbet 12.50*

*Selection of Irish Farmhouse Cheeses from our Trolley 12.50*

*Selection of Ice Creams & Sorbets 12.50*

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## ALLERGY INFORMATION (AI)

*If you are unsure about anything or need any further information just ask one of our staff and we'll be happy to help.*

-  1. GLUTEN  2. CRUSTACEANS  3. EGGS  4. FISH  5. PEANUTS  6. SOYBEANS  7. MILK
-  8. NUTS  9. CELERY  10. MUSTARD  11. SESAME SEEDS  12. SULPHITES  13. LUPIN  14. MOLLUSC