

TO SHARE

Bread with dips.....	€6.50
Marinated olives (v).....	€3.00

STARTERS

Soup of the day with homemade farmhouse bread (v).....	€5.80
Duck liver pâté with fig and lime chutney.....	€8.00
Smoked haddock croquettes, poached egg, tarragon hollandaise.....	€8.00
Spring vegetable & pecorino galette, apple & pickled fennel salad & raspberry balsamic (v).....	€8.00
Local mussels, tarragon, bacon, white wine and whiskey broth.....	€8.50
Duck Carpaccio, orange and toasted walnut salad.....	€8.50

MAIN COURSES

Seafood pappardelle pasta, mussels, prawns, smoked haddock, tomato and marjoram.....	€17.00
Roast hake, toasted almond crumb, boulangère potatoes, curly kale, onion cream sauce.....	€17.00
Roast squash and cheddar quiche, spinach and caramelised shallots, sautéed potatoes, local leaves, mustard dressing (v).....	€12.00
Lamb tagine, sweet potato, pearl couscous, tzatziki and homemade flat bread.....	€17.00
Beetroot risotto, cashew nuts, shooting peas, mushrooms, chilli & Oisín goat's cheese shavings (v).....	€15.00
Roast marinated chicken, thyme and apricot stuffing, braised red cabbage, creamy mash and gravy.....	€14.50
Fish & Chips, served with tartare sauce and pea purée.....	€13.50
Seared steak sandwich on a crusty baguette with caramelised onions, dijon mayo, rocket and chunky chips.....	€12.50
Spiced aubergine and smoked Gubbeen bake, blackbeans, chickpeas, roast tomatoes, toasted seeds (v).....	€14.00

SALADS

Buffalo mozzarella, pearl couscous, courgette, asparagus, tomato, basil, roast pepper dressing (v).....	€11.50
Salad of seared beef fillet in maple, chilli & lime, chickpeas, sundried tomatoes, local leaves.....	€15.50
Sesame and ginger chicken, roast cashews, snow peas, carrots, scallions, bok choy, soy and lime dressing.....	€11.50

PIZZA

Margherita with tomato, mozzarella and oregano (v).....	€12.00
Chorizo and smoked gubbeen with mushrooms and sun-dried tomatoes.....	€13.00
Slow cooked sticky pork, jalapenos, fresh tomato, mozzarella, rocket and parmesan.....	€14.00
Calzone with slow cooked beef, wild mushroom, tomato, mozzarella, rosemary, fontina cheese.....	€14.00
Gorgonzola, red onion, garlic and parsley oil, mozzarella, crisp potatoes (v).....	€13.00

SANDWICHES

Crispy Crowe's Farm bacon, lettuce, cherry tomato and mayo on white pave loaf.....	€7.50
Slow cooked brisket with shredded red cabbage, scallion and apple slaw on a brioche bun.....	€8.00
Homemade pitta bread, melting brie, roast pepper escalivada, salsa verde (v).....	€7.50
Cayenne chicken, corn and tomato salsa, buttermilk chive mayo on bucheron sourdough.....	€7.50
Choice of soup and half sandwich.....	€9.00

Lunch offer Monday-Friday. Choice of soup and half sandwich with chocolate pot and tea/coffee . . . €11.00

Brunch

Served 9:30-12 every day

Corn and feta cakes with cumin and tarragon, poached eggs and salsa verde.....	€8.00
Ricotta pancakes with crispy bacon and maple syrup.....	€8.00
or with burnt pineapple, toasted almonds and crème fraiche.....	€7.00
Veggie bean and egg bake with tomatoes, smoked Gubbeen, spiced chickpeas and toasted sourdough (v).....	€8.00
with chorizo.....	€9.00
Homemade creamy porridge with cinnamon, fresh berries and honey.....	€4.00
Poached egg with Rosscarbery bacon, black pudding & sausage with toasted sourdough.....	€8.00
Cork producer's breakfast of Rosscarbery bacon, black pudding and sausages with poached egg, grilled tomatoes, mushrooms and toasted sourdough.....	€10.50
Hazelnut Granola with natural yoghurt, berry compote, bananas and honey.....	€5.00
Kiddie Breakfast - 2 sausages with a slice of sourdough toast.....	€3.80
Fruit salad.....	€4.00
Extra breakfast item.....	€1.50

SIDE ORDERS

Home cut chips.....	€3.50
- with celery salt & smoked garlic aioli.....	€4.00
Side salad.....	€4.30
Creamy mash.....	€3.50
Buttered vegetables.....	€3.50
Roast sweet potato wedges.....	€4.20
- with blue cheese dip.....	€4.70
Steamed greens.....	€4.00

Blackrock Castle is the oldest surviving structure still in use in the city of Cork; a 16th century fort turned robotic observatory and visitor centre with panoramic views of Cork Harbour.
Receive 10% off admission with this menu.

DESSERTS

Chocolate and vanilla mousse cake with Barbados Cream.....	€6.50
Strawberry glory with crushed meringue, crème anglaise & vanilla ice cream.....	€6.50
Coffee pannacotta, vanilla mousse, hazelnut and cinnamon brittle.....	€6.50
Warm apple and hazelnut streusel cake with caramel ice cream.....	€6.50
Blondie and chocolate ice cream sundae with salted caramel popcorn.....	€6.50
Marmalade and vanilla bread & butter pudding with crème anglaise and cream.....	€6.50
Mango & passionfruit sorbet with fresh fruits.....	€6.50
Liqueur coffee / liqueur hot chocolate.....	€7.00
Mini chocolate cup.....	€2.30

WATER & JUICE

Today's Juice.....	€3.50
Pressed Apple juice.....	€3.00
Sparkling Apple juice.....	€3.00
Large Still / Sparkling Water.....	€4.60
Fentimans Curiosity Cola.....	€3.00
Fentimans Ginger Drink.....	€3.00
Homemade lemonade /	
Pink lemonade.....	€2.50
Steamed Apple Juice.....	€2.50

PASTRIES

Please see our display as selection changes daily

COFFEE & TEA

Coffee, Espresso.....	€2.40
White Coffee.....	€2.50
Cappuccino.....	€2.90
Latté.....	€2.80
Mocha.....	€2.90
Hot Chocolate.....	€2.80
Barrys Tea.....	€2.20
Herbal Tea.....	€2.20

In partnership with our supplier, Greenbean we have formulated an exclusive roast that can only be found in our four restaurants. We believe that this soft roasted blend of 5 Arabica beans is an excellent product. We hope that you enjoy.

Our sausages are from Caherbeg Pork and are made exclusively for us. Our bacon and pudding come from Rosscarberry recipes.

Please inform your server of any allergies/dietary requirements. Allergens folder available.

Please ask your server for details on our Daily Specials.

We have a Full Bar and an exciting Wine & Cocktail List.

All our food is homemade & sourced locally where possible. All our beef, pork, chicken and ham is Irish.

Olives may contain stones. Game may contain shot

Coeliac & dairy free options available.

TO SHARE

Bread with dips	€6.50
Marinated olives (v)	€3.00
Schiacciata, a thin crispy pizzabread with a fresh vine tomato, lemon and garlic dip (v)	€6.00

STARTERS

Soup of the day with homemade farmhouse bread (v)	€5.80
Duck liver pâté with fig and lime chutney	€8.00
Smoked haddock croquettes, poached egg, tarragon hollandaise	€8.00
Spring vegetable & pecorino galette, apple & pickled fennel salad & raspberry balsamic (v)	€8.00
Local mussels, tarragon, bacon, white wine and whiskey broth	€8.50
Duck Carpaccio, orange and toasted walnut salad	€8.50

MAIN COURSES

Seafood pappardelle pasta, mussels, prawns, smoked haddock, tomato and marjoram	€18.00
Roast marinated chicken, thyme and apricot stuffing, braised red cabbage, creamy mash and gravy	€15.50
Pan-fried monkfish, morteau sausage, crushed potatoes, sprouting broccoli, sorrel beurre blanc	€20.00
Beetroot risotto, cashew nuts, shooting peas, mushrooms, chilli & Oisín goat's cheese shavings (v)	€15.00
Lamb tagine, sweet potato, pearl couscous, tzatziki and homemade flat bread	€18.00
Braised haunch of wild boar, bacon and kale colcannon, heritage carrots, cider jus	€18.00
Spiced aubergine and smoked Gubbeen bake, blackbeans, chickpeas, roast tomatoes (v)	€15.00
Sirloin steak, 10oz, with sautéed mushrooms, onions and spinach, home cut chips, choice of horseradish aioli, garlic butter or pepper sauce	€23.00
Fillet steak, 8oz, with sautéed mushrooms, onions and spinach, home cut chips, choice of horseradish aioli, garlic butter or pepper sauce	€26.50

SALADS

Buffalo mozzarella, pearl couscous, courgette, asparagus, tomato, basil, roast pepper dressing (v)	€12.50
Salad of seared beef fillet in maple, chilli & lime, chickpeas, sundried tomatoes, local leaves	€16.00
Sesame and ginger chicken, roast cashews, snow peas, carrots, scallions, bok choy, soy and lime dressing	€12.50

PIZZA

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WHITE WINE

	Bottle	Pichet	Glass
Andantino Pinot Grigio/Garganega (IT)	€24.00	€8.00	€6.00
Kapuka Sauvignon Blanc (NZ)	€29.90	€9.90	€7.90
Tooma Chardonnay (AU)	€27.90	€9.30	€6.90
Cheval Sauvignon Blanc (FR)	€24.90	€8.30	€6.20
El Muro Macabeo (SP)	€22.90	€7.60	€5.70
Butterfly Ridge Riesling (AU)	€28.40	€9.50	€7.10
Salterio Albarino (SP)	€32.00	€10.60	€8.20

ROSÉ

	Bottle	Pichet	Glass
Honoré de Berticot Rosé (FR)	€28.00	€9.30	€7.00

RED WINE

	Bottle	Pichet	Glass
Character Santa Ana Malbec/Shiraz (AR)	€24.60	€8.00	€6.00
Madregale Montepulciano/Sangiovese (IT)	€28.00	€9.30	€7.00
Godou Malbec, Cahors (FR)	€29.90	€9.90	€7.50
Valdepalacios Rioja (SP)	€26.90	€8.90	€6.30
Nordoc Cabernet Sauvignon (FR)	€28.50	€9.50	€7.20
El Muro Tempranillo/Garnacha (SP)	€22.90	€7.60	€5.70
Percheron Shiraz/Mourvedre (SA)	€29.50	€9.80	€7.40

SPARKLING

	Bottle	Pichet	Glass
Prosecco Spumante (IT)	€38.00	-	€9.00
Elderflower Pip	-	-	€8.50
Bellini	-	-	€9.30

ELBOW BEERS

We're really proud of the beers that we brew next door in our tiny brewery. We've formulated them specifically to work with food and we're proud to say that they contain only natural ingredients. We named them after the old lanes and alleyways that made up medieval Cork.



ELBOW LAGER... glass €2.70pint €5.30

WISDOM ALE.... glass €2.70pint €5.30

ARROW WEISSE..... bottle €5.60

JAWBONE PALE ALE bottle €5.60

BEERS AND CIDERS

Heineken glass	€2.90	pint	€5.50
Murphys glass	€2.90	pint	€5.40
Budweiser / Coors / Sol / Bulmers			€5.00
Non- Alcoholic Paulaner			€5.40
Stonewell Irish Cider			€7.00
Warm Apple Cider			€6.00

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