

Fáilte go dtí

Bialann an Garda Cóstá

Here at the Coastguard Restaurant
Our Kitchen team use only seasonal ingredients &
Locally sourced Irish meat, fish, poultry & game wherever possible.

If you have any dietary requirements
please feel free to speak to a member of our
team & we will endeavour to meet your request

Báin taitneamh as do bhéile!

Allergens

G – Gluten, P – Peanut, N – Nuts, M – Milk,
C – Crustacean, Mo – Mollusc, E – eggs, F – Fish,
CL – Celery, L – Lupin, S – Sesame,
MD Mustard, SY- Soya

3 Course Dinner with Tea/Coffee €45
2 Course Dinner with Tea/Coffee €37
Main Course with Tea/Coffee €29

Ballygowan Still Water 750ml €6.50
Ballygowan Sparkling Water 750ml €6.50
Skellig Sparkling Water 750ml €2.00

Starters

Duckling Roulade, Sweet Plum Relish,
Toasted Brioche **(G,E,M,CL)**

Heirloom Tomato Salad, Watermelon,
Tomato Essence, Olive Dust

Chefs Seasonal Soup of the Day **(G)**

Bruschetta of Wild Mushrooms, Smoked Buffalo Mozzarella,
Rocket Leaves, Watercress Dressing **(G,E,M,MD)**

Chefs Seafood Chowder
(C,G,E,M,MO,F,CL)

Salad of Annascaul Black Pudding,
Celery, Apple, Candied Walnuts **(G,E,M,CL,N)**

Dingle Bay Crab, Cake Pickled Cucumber,
Baby Leaves, Remoulade **(G, M, MD, E, C)**

Main Courses

Grilled Fillet of Beef, Celeriac Puree, Roast Carrot,
Chorizo, Red Wine Jus **(M,E,CL,MD)**
(€8 supplement)

Pan Fried Supreme of Chicken, Honey Glazed Parsnip,
Wilted Spinach, Wild Mushroom Crème **(M,CL,MD)**

Seared Spicy Salmon Fillet,
Stir Fried Crispy Vegetables, Tomato Fondue **(MD)**

Aubergine Roll, Sunblush Tomato & Spinach,
Cauliflower Rice, Basil Oil

Baked Dorne of Hake, Spicy Crushed Potato,
Sorrel, Pancetta & Lemon Crème **(F,E,M,CL)**

Braised Shank of West Kerry Lamb,
Roast Parsnip, Chorizo & Port Jus **(M,C,MD)**

Please select your choice of potato and vegetable
to accompany your main course:

Spring Onion Mash
Chefs Potato Selection

Chefs Vegetable Selection
Green Salad

Desserts

Passion Fruit & White Chocolate Cheesecake **(G,M)**

Warm Apple Pie, Sauce Anglaise,
Vanilla Ice Cream **(G,M,E)**

Trio of Dairy Ice Creams,
Shortbread Biscuit **(G,N,M,E,S)**

Chocolate Truffle Cake, Fresh Cream,
Honeycomb, Raspberry Essence **(G,N,M)**

Rhubarb & Orange Crème Brulee, Viennese Biscotti **(G,M,E)**

Strawberry Meringue Nest, Cream, Lemon Curd **(E,M)**

Selection of Irish Farmhouse Cheese,
Eve's Sweet Tomato & Chilli Relish **(G,N,M,E,CL)**

Freshly Brewed Tea or Coffee

After Dinner Drinks

Irish Coffee 6.90	Remy Martin 6.90
Calypso Coffee 6.90	Graham's Vintage Port 7.10
French Coffee 6.90	Red Breast 12 Year Old 8.00
Bailey's Coffee 6.90	Middleton Dair Ghaelach 32.50
	Winters Tale Sherry 4.90