



THE COASTGUARD RESTAURANT

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.

3 Course Meal with Tea/Coffee €55.00 | 2 Course Meal with Tea/Coffee €45.00
750ml San Pellegrino Sparkling Mineral Water €6.50 | 750ml Ballygowan Still Natural Mineral Water €6.50

TO BEGIN

Chef's Freshly Made Soup of the Day
(1a,4,9)

Skellig Creamy Seafood Chowder
(1a,4,5,6,8,9,14)

Seared Bay Scallops
Celeriac Purée, Ham and Apple Rissole
(1a,4,6,7,14)

Roast Beets, Fennel and Orange Salad
Walnut Crumb (3,4)

Parfait of Duck Liver
Red Onion Jam, Toasted Brioche (1a,4,7,9,10,14)

Dingle Gin and Vanilla Cured Salmon
Pickled Cucumber, Caper and
Lime Crème Fraiche (4,8)

MAIN COURSES

Roast Monkfish
Colcannon, Creamed Celeriac,
Long stem Broccoli, White Wine Cream
(4,8,9,14)

Pan Fried Prime Fillet of Irish Beef
Wild Mushrooms, Roast Root Vegetables,
Fondant Potato, Port Reduction (4,9,14)
€9.00 supplement

Pan Fried Supreme of Chicken
Spring Onion Mash, Confit Sweet Garlic,
Wild Mushrooms, Champagne Cream (4,9,14)

Grilled Fillet of Hake
Chorizo, Spicy Crushed Potato,
Garden Peas, Confit Lemon (4,8,9,14)

Slow Braised Shank of West Kerry Lamb
Creamed Potato, Carrot, Parsnip,
Pancetta & Pearl Onions (4,9,14)

**Butterbean, Tomato &
Smoked Paprika Casserole**
Mediterranean Vegetable Cous Cous
(1b,9)

ALLERGENS

1. Gluten (a) Wheat (b) Semolina 2. Peanut 3. Nuts 4. Dairy 5. Crustacean 6. Mollusc

7. Eggs 8. Fish 9. Celery 10. Mustard 11. Sesame 12. Soya 13. Lupin 14. Sulphate

Please let your server know if you have an allergy which is not listed above.