

DINNER

Locally Sourced, Seasonally inspired



SHARING BOARDS

Momo sharing board-min 2 ppl sharing- selection of momo dishes
sauté garlic potatoes, salad €25pp

Sharing board special
sharing board for 2, 2 desserts, 2 glasses of house wine €65.00

STARTERS

* **Momo soup of the day** Seagull bakery bread (1) €4.80

* **Smoked cod & white fish fishcake**, smoked Knockanore cheese,
julienne vegetables, tarragon cream sauce (4,9) €8.50

Smoked salmon paté, seaweed & seed cracker,
blackberry chutney (4,12) €9.00

* **BBQ chicken drumsticks**, apple cider vinegar &
wholegrain mustard red cabbage slaw (11, 13) €8.00

Beef & horseradish arancini, beetroot ketchup,
pickled beetroot (1,9) €8.50

Chestnut mushroom, thyme, Parmesan cream bruschetta,
chestnut crumb (1, 8, 9) €8.00

* **Falafel balls**, pickled vegetables, hummus
dukkah, tahini (7,8,12) €7.50

Antipasto selection of Irish meats, cheeses, olives and
sundried tomato, served with crostini (1,9) 2 Sharing €15.00

SIDES €3.50 each

chips, mash, garlic saute potatoes, patatas bravas (€4, add chorizo +€1), seasonal vegetables, side salad,
vegetable tempura (€4), garlic crostini (€2.50, add cheese + €1), bread plate (€1 per portion), sweet potato wedges, dips €1

DESSERTS:

Pistachio frangipane tart
creme anglaise (1,3,8,9) €8.00

* **Apple & plum spiced crumble**
vanilla ice cream (vegan available) (9) €7.50

* **Hazelnut brownie**,
creme anglaise, chocolate soil, vanilla ice cream (3,8,9) €7.50

* **Selection of homemade ice cream**, (3,9) €6.50

MAINS

* **10oz O'Flynn's striploin steak**
baked lemon thyme mushrooms, crispy shallots.
Choose side order & sauce (brandy peppercorn/red wine jus)(9, 13) €25.00
+ €5 supplement

Slow cooked beef rib, parsnip puree, braised carrot
mash potato, port wine jus, gherkin & caper gremolata (9, 13) €21.50

* **Comeragh lamb stew**, puy lentil, root vegetable,
mash potato (9) €20.00
+ €2 supplement

Confit duck leg, braised red cabbage, roast walnut,
apple & cranberry jus, potato herb flat bread (1, 8) €22.50

* **Herb marinated chicken supreme**, chestnut mushroom
cream sauce, crispy leek, garlic rosti potato, parmesan crisp(9) €19.50

Fish of the day see board

* **Thai yellow curry**, papadum, basmati rice Vegetable €17.00

Chicken €18.30

Seafood (2,5,4) €20.50

Monkfish & prawn linguini,
chorizo, basil & sun dried tomato white wine broth (1,2,4) €20.00

Sage potato gnocchi, butternut squash
winter kale, mix seeds (12) €18.00

* **Mexican style black bean patty**, sweet potato chips,
corn puree, jalapeno gremolata, dips (13) €17.50

* **Pavlova**, banana, chantilly cream
seaweed caramel, almond flakes (vegan available) (3,8,9) €7.50

Blackberry cheesecake,
Italian meringue, candied nuts (3,8,9) €7.50

Sticky toffee chocolate fondant,
spiced ice cream (1,3,8,9) €8.50

Irish cheese board, red onion marmalade, crostini (1,9) €9.00

THE SUNDAY TIMES
Ireland's 100 Best Restaurants
The McKenna's Guide



Our Local Suppliers: O'Flynn's Butchers, Comeragh Mountain Lamb, Knockanore Cheese, Seagull Bakery, Dunphys of Anestown, Ballybeg Greens, Tom Cleary Veg, Seatrade Fish, The Sea Gardener, Aurelia Foods, Metalman Brewery, Dungarvan Brewery.

* **Early Bird Tuesday to Saturday 5-6:30pm/ All day Sunday**
2 Courses €23.50 3 Courses €28.50

If you have any special dietary requirements or needs, please let your server know. Allergens listed on reverse.