

# DINNER

Locally Sourced, Seasonally inspired



## SHARING BOARDS

**Momo sharing board-min 2 ppl sharing- selection of momo dishes**  
sauté garlic potatoes, salad €22pp

### Sharing board special

sharing board for 2, 2 desserts, 2 glasses of house wine €60

## STARTERS

\* **Momo soup of the day** Seagull bakery bread (1) €4.50

\* **Natural smoked cod pie**  
topped with mashed potato and Knockanore cheese (4,9,10,13) €8.50

**Crab & white fish wonton**, enoki mushroom,  
Thai bisque sauce, bok choy, chilli (1,2,3,4,9) €10

**Smoked, cured & aged Gubbeen pork loin carpaccio**, lambs lettuce,  
walnuts, parmesan cheese, horseradish cream (8,9) €10

\* **Slow cooked pork belly**, black pudding, crackling,  
glazed apples, apple purée, dukkah (1,7,8,9) €8.50

\* **Crispy brie cheese**, pickled beetroot, spiced plum,  
beetroot ketchup (1,9) €8

\* **Falafel**, pickled vegetables, hummus,  
herb tahini sauce (7,8,12,14) €7.50

**Stuffed portobello mushroom with courgette**, thyme ratatouille  
halloumi cheese, pine nuts, truffle herb pesto (8,9) €7.50

## SIDES €3.50 each

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

## DESSERTS:

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

\* **Sticky toffee cake**  
toffee sauce, caramelized orange, Italian meringue, ice cream (3,9) €7.50

**Pavlova with flambé pineapple**, pineapple caramel  
roasted coconut (vegan option available) (8,9) €7.50

## MAINS

\* **10oz O'Flynn's striploin steak** parsnip purée,  
baked lemon thyme mushrooms, crispy shallots.  
Choose side order & Sauce (6,9) €25

**Slow cooked lamb shank**, Mediterranean vegetable  
couscous, Madeira sauce (1,9) €21  
**+ €5 supplement**

**Confit duck leg**, glazed fresh figs, cardamom carrots,  
spiced plum sauce, sweet potato fondant (9) €21.5

\* **Beef ribs bourguignon**, pickled shallots, smoked,  
Gubbeen bacon, carrots, mash potato, confit leek (6,9) €20  
**+ €2 supplement**

**Pan roasted marinated guinea fowl**, wild mushroom, spinach  
roast parsnip and potato gnocchi, truffle oil (9,13) €21

\* **Chargrilled lemon thyme chicken breast**, in a piccata cream  
sauce, brussels sprouts, broccoli, sauté potato (9) €17.50

**Fish of the day** see board

**Monkfish and tiger prawns pappardelle pasta**  
sun-dried tomato, smoked paprika cream sauce, chilli (1,5,4,9) €19

\* **Thai yellow curry**, papadum, basmati rice  
Vegetable €16.50  
Chicken €17.50  
Seafood (2,5,4) €19.50

**Pearl barley, celeriac, carrot & pea risotto**  
sherry vinegar caramel, vegetable crisps (1,13) €17.50

\* **Chargrilled sticky spiced cauliflower pilaf rice**, yogurt dip,  
crispy onion, almond flakes, flat bread (1,8,9,14) €17.50

\* **Spiced apple and plum crumble**, vanilla ice cream (8,9) €7

**Chocolate fondant**, Honeycomb,  
Baileys ice cream, glazed cherries (1,3,8,9) €8.50

\* **Selection of homemade ice cream**, (3,9) €6

**Irish cheese board**, red onion marmalade, crostini (1,9) €8.50

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



**Our Local Suppliers:** O'Flynn's Butchers, Knockanore Cheese, Seagull Bakery, Dunphys of Annewstown,  
Ballybeg Greens, Seatrade Fish, Aurelia Foods, Metalman Brewery, Dungarvan Brewery.

\* **Early Bird Tuesday to Saturday 5-6:30pm/ All day Sunday**

**2 Courses €21**

**3 Courses €26**

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