



Collins Bar

BAR MENU

Starters

- **Soup of the Day**
Served with Homemade Brown Bread (1a)(1d)(7)(9) **€6.95**
- **Carrigcourt Seafood Chowder**
Melange of Fresh Fish & Brounoise of Vegetables Cooked in a Creamy Dill Velouté, Accompanied by Homemade Brown Bread (1a)(4)(7)(9)(12)(13) **€11.50**
- **Homemade Duck Liver Pate**
Rolled in a Pistachio and Fresh Herb Crumb, Accompanied by Sweet Brioche, and a Fig & Orange Chutney (1a) (1c)(1d)(3)(7)(8g)(9)(12) **€9.25**
- **Clonakilty Black Pudding & Panko Coated Free-range Soft Egg**
Served with Crisp Endive, Bacon Bites, Focaccia Croutons & a Hollandaise Dressing (1a)(1d)(3)(7)(12) **€9.50**
- **Golden Fried Spiced Cauliflower Bon Bon**
with Melted Mozzarella Cheese Sauce (Vegan Option Available) Accompanied by a lightly dressed Mixed Seed Salad and Basil Oil (1a)(3)(7)(11) **€8.95**
- **Crispy Chicken Wings**
with Carrot and Celery Sticks and a Blue Cheese Dip Hot Louisiana Sauce (1a)(7)(9)
BBQ Sauce (1a)(6)(7)(9)
Hoisin Sauce (1a)(6)(7)(9)
€10.25 Starter / €19.50 Main

Salads

- **Goats Cheese Salad**
With Orange Segments, Parisienne of Cantaloupe Melon, Roast Beetroot, Dressed Leaves with a Balsamic Cranberry Dressing (7)(12)
Starter €9.50 / Main Course €18.50
- **Chicken Caesar Salad**
Served with Crisp Baby Gem Leaves, Crisp Bacon, Sourdough Croutons, Caesar Dressing (1a)(3)(4)(7)(12)
Starter €9.95 / Main Course €19.95
- **Grilled Halloumi and Broad Bean Salad**
with Organic Lentils and Roasted Butternut Squash, Rocket Leaves & Toasted Walnuts (7)(8c)(9)(12)
Starter €9.25 / Main Course €18.50

Main Course

- **Pan- Fried Fillet of Salmon**
Served with a Chickpea, Chorizo & Baby Potato Cassoulet (4)(7)(9)(12) **€21.95**
- **Chargrilled Double 4oz Hereford Beef Burger**
Carrigaline Smoked Cheese, Streaky Bacon, Crisp Baby Gem, Pickled Gherkins & Homemade Ranch Sauce in a Soft Brioche Bun with Salad, Fries & Coleslaw (1a)(3)(7)(9)(12) **€19.95**
- **Slow Braised Confit Duck Leg**
Shredded Duck Leg with Egg Noodles, Wilted Baby Pak Choi, Shredded Vegetables, in a Light Sesame Asian Broth (1a)(3)(6)(7)(9)(11)(12) **€22.95**
- **Stuffed Pork Steak**
Wrapped in Parma Ham, Served on a Bed of Cider Infused Spring Cabbage, Confit Potatoes (1a)(6)(7)(9)(12) **€23.95**
- **Steak Sandwich**
Seared Sliced Sirloin with Sticky Harissa Onions, in a Warm Ciabatta with Dressed Rocket Leaves, Garlic Mayonnaise Served with Fries & Coleslaw (1a)(6)(7)(9)(12) **€22.95**
- **Traditional Fish & Chips**
Fillet of Fresh Haddock in a Crisp Beer Batter, Salad, Fries, Mushy Peas, and Tartar Sauce (1a)(3)(4)(7)(12) **€21.95**
- **Southern Fried Buttermilk Chicken**
Locally Made Carrigaline Smoked Cheese, Crisp Baby Gem, Pickled Gherkins, Homemade Ranch Sauce in a Soft Brioche Bun with Salad, Fries and Coleslaw (1a)(3)(7)(9)(12) **€21.95**
- **8oz Rib Eye Steak**
Served with Grilled Portobello Mushrooms, with a Choice of Garlic Butter or Peppercorn Sauce Served with Chunky Chips (6)(7)(9)(12) **€29.95**
- **Chicken Korma**
with Sauteed Green Beans & Mushrooms in a Mild Korma Sauce with Toasted Almonds and Fresh Coriander served with a Garlic Naan Bread & Saffron Infused Basmati Rice (1a)(7)(8a)(9)(12) **€21.95**
- **Falafel Burger**
Served in a Vegan Brioche Bun with Crisp Baby Gem, Beef Tomato, Pickled Gherkins, Tahini Dressing & Sweet Potato Fries (1a)(10)(11)(12) **€18.95**

Pizza

Stone Baked Focaccia Base

- **Pizza Margherita €13.50**
- **Pepperoni Pizza €13.95**
- **Smokin' BBQ:** Chicken, Red Onion, Roast Red Peppers **€14.95**
- **Meatfest:** Bacon, Clonakilty Black Pudding, Salami, Pepperoni **€14.95**
(1a, 7, 9, 12)

Sides

- **Onion Rings - €4.50** (1a, 3, 7)
- **Corn on the Cob - €4.50** (7)
- **Portobello Mushrooms - €4.50** (7)
- **Side Salad - €4.50** (7)
- **Chunky Chips - €4.95**
- **Sweet Potato Fries - €4.95**
- **Skinny Fries €4.50**
- **Pepper Sauce €2.00** (6)(7)(9)(12)
- **Gravy €1.50** (6)(7)(9)(12)
- **Coleslaw €1.50**

ALLERGENS

1. Cereals (a) Wheat (b) Rye (c) Barley (d) Oats
2. Crustacean
3. Egg
4. Fish
5. Peanuts (ground nuts)
6. Soybeans
7. Milk & products thereof, Lactose.
8. Nuts (a) Almonds (b) Hazelnuts (c) Walnuts (d) Cashews (e) Pecan (f) Brazil (g) Pistachio (h) Macadamia (tree nuts).
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur Dioxide/Sulphites
13. Molluscs
14. Lupines.