

STARTERS

Cream of Tomato and Basil Soup With garlic crutons and a crusty roll	£3.50
Wild Mushroom Rissotto with aged Parmesan A creamy rissotto flavoured with parmesan cheese, garlic and finished with Clonakilty black pudding and herb crostini	£6.50
Golf Inn Ceasar Salad Crisp coss lettuce bound together in our own ceasar dressing with basil crutons, parmesan shavings and topped with warm smoked chicken and bacon	£5.25 MC £8.25
Shallowed Fried Cod Goujons In a crispy batter, drizzled with a tomato and chervil salsa with mixed leaves and aged balsamic	£6.25
Sauteed Smoked Duck Fillet Mounted on spiced beansprouts, monge tout and drizzled with a five spice and port reduction	£5.95
Marinated Crispy Chicken Goujons Drizzled with a pepper mayonnaise with mixed leaves	£4.95 MC £8.50
Buffalo Mozzarella and Parma Ham Salad With baby spinach, lamb lettuce, rocket and bound together in our own house dressing with a light herb oil	£5.50

MAIN COURSES

Grilled New Season Lamb Cutlets Mounted on crushed garden peas with garlic thyme and surrounded in pan juices	£13.95
10oz Premium Select Irish Sirloin (Cooked to your liking) Set in a creamy peppercorn sauce and topped with crispy onions	£16.50 16oz £19.50
Pan Seared Salmon Fillet with Sauteed Crab Claws Set on butter spimach and drizzled with a lemon and chive cream	£13.50
Braised Duck Breast With honey roasted parsnips, fine beans and set in a pool of pan juices	£11.95
Golf Inn Seafood Grill Chefs selection of daily seafood, grilled with wilted spinach, wild mushrooms and finished with a chilli and lemon butter	£18.95
Oven Baked Chicken Supreme Mounted on a smoked bacon and thyme rissotto with Clonakilty black pudding, sundried tomatos and drizzled with a red wine jus	£11.95
Seared Vennison Fillet with Pink Peppercorns Flash fried tender venison with cumin, roasted shallots and surrounded in a thyme jus	£14.95
8oz Fillet of Beef Medallions of Fillet Steak (cooked to your liking) set on roasted shallots with button mushrooms and pan juices	£18.95
Grilled Hallibut with Creamed Leeks Hallibut fillet grilled in a herb butter with lemon, chives and drizzled with a balsamic reduction	£14.95

MAIN COURSES

Fish of the Day These change daily according to market availability	(Price Varies)
Breaded Chicken Maryland Fillet of chicken served on a bacon and banana mash with pineapple fritter and homemade chips	£9.50
Grilled New Season Lamb Cutlets Mounted on crushed garden peas with garlic thyme and surrounded in pan juices	£13.95
10oz Premium Select Irish Sirloin (Cooked to your liking) Set in a creamy peppercorn sauce and topped with crispy onions	£16.50 16oz £19.50
Pan Seared Salmon Fillet with Sauteed Crab Claws Set on butter spimach and drizzled with a lemon and chive cream	£13.50
Braised Duck Breast With honey roasted parsnips, fine beans and set in a pool of pan juices	£11.95
Pan Fried Fillet of Cod Surrounded in a chowder broth with herb mash and baby onions	£13.50

All above are served with a choice of chunky homemade chips or creamy champ

Spicy Chicken Stirfry With red Thai vegetables and safron rice	£8.50
Chicken and Bacon Tagliatelle Poached chicken fillet with bacon in a white wine and basil cream sauce and topped with garlic bread	£8.95

SWEET MENU

Warm Apple and Cinnamon Crumble Set in a pool of sauce anglais and topped with fresh cream	£4.25
Malteser Flavored Cheesecake Drizzled with sauce anglais and vanilla ice cream	£4.25
Trio of Ice Creams In a brandy snap basket with wild berry coulis	£4.25
Chefs Sherry Trifle Topped with sauce anglais and vanilla cream	£4.25
Meringue Stack With mixed fruit, raspberry coulis and peach schnapps sauce	£4.25

Please note that there is no split bills. Thank you for you custom



ALL OUR STEAKS ARE CERTIFIED PREMIUM SELECT IRISH SIRLOINS