

Soups

- Ⓒ Homemade Soup of the Day 4.90
- Ⓒ Freshly made Seafood Chowder 7.80

From the Sea

Local Fresh Crabmeat Sandwich 15.50
served on homemade brown bread

- Ⓒ Half or Whole Grilled Kinsale Lobster 17.50/34.00
olive oil, garlic & fresh herbs,
homemade mayonnaise and local leaves

Crispy Marinated Calamari Salad 11.50
lime & chilli mayonnaise

Fish and Chips 14.50
beer battered crispy Haddock, minted pea puree,
chips and homemade tartar sauce

- Ⓒ Oysterhaven Mussels 11.50/18.50
smoked bacon, spring cabbage, thyme & cream broth
(chips served with large portion)

From the Land

Chicken, Sunblushed Tomato & Basil Wrap 9.50
seasonal leaf salad

- Ⓥ Ⓒ West Cork Buffalo Mozzarella Salad 9.50
with tomato, beetroot, grilled almond,
tender stem broccoli and olive oil

- Ⓒ Thai Green Curry
 - Chicken 16.50
 - Ⓥ -Vegetarian 14.50
served with jasmine rice

Ⓟ Pumpkin Gnocchi 16.50
with Cashel blue cheese and grilled asparagus

Ⓞ Slow Cooked Stauntons Pork Ribs 14.50
house BBQ sauce, chips and leaf salad

Bulman Burger and Chips 13.50
-Irish Cheddar Cheese
-Crispy Streaky Bacon
-Fried Egg 1.00 each

Childrens Portions

Fish and Chips 8.50

Chicken Goujons and Chips 7.95

Side Orders

Ⓟ Ⓞ Truffle or Wasabi Mash 3.00

Ⓟ Ⓞ Organic Leaf Side Salad 3.50

Ⓟ Ⓞ Chips 3.00

Ⓟ Ⓞ Crunchy Green Vegetables 3.00

Ⓞ BBQ Dipping Sauce 2.00

Oyster Bar Menu

Ⓞ 6 Cold Rock Oysters 12.50
-Organic Sheep's Yoghurt, Chive & Goatsbridge Trout Caviar
-Teriyaki
-Shallot Vinaigrette

Ⓞ Bloody Mary Rock Oyster Shots 14.00

6 Hot Rock Oysters 14.00
-Leek & Gruyere
-Courgette, Lime & Parmesan

Home-Made Desserts

Ⓢ Lime & Vanilla Crème Brûlée 5.95
vanilla ice cream

Baked Passion Fruit Cheese Cake 5.95
raspberry coulis and raspberry sorbet

Sticky Toffee Pudding 5.95
toffee sauce and vanilla ice cream

Warm Chocolate Brownie 7.95
amaretto chocolate sauce and vanilla ice cream

Ⓢ Irish Farmhouse Cheese Board 9.50
(Durrus, Milleens, Cashel Blue, Cooleeney, Smoked Gubbeen)

Tea & Coffee

Barry's Gold Blend 2.25 Herbal Teas 2.50

Coffee 2.55 Espresso 2.35

Cappuccino / Latte 2.95 Hot Chocolate 3.20

Irish Coffee 6.70 Baileys Coffee 6.70

Tia Maria Coffee 6.70 French Coffee 6.80

White Wines

Les Oliviers Sauvignon Blanc, Languedoc 5.90

Les Roucas Chardonnay, France 5.90

Real Compania Verdejo, Spain 6.60

Lucci Pinot Grigio, Veneto Italy 6.80

Fortant Terroir de Collines Viognier, Pays d'Oc 8.00

Red Wines

Les Oliviers Merlot, Languedoc 5.90

Estivalia Cabernet Sauvignon, Chile 5.90

La Corte Rosso, Merlot/Corvina, Veneto Italy 6.20

Torrelongares Tempranillo, Cigales Spain 6.60

Rosé

Fortant de France, Merlot Rosé 7.50