



## To Start

Soup of the Day- In-house baked brown soda bread

Seafood Chowder- smoked fish, salmon, mussels, hake finished with dill & fresh cream

Crispy Mushrooms- Stuffed with mascarpone & chorizo, pesto & garlic mayonnaise

Crispy Calamari - lemon & garlic aioli & tossed organic salad

Slow Cooked Pork belly- cucumber & red chilli salad

## Mains

Traditional Beer Battered Fish & Chips- tartar sauce, mushy peas, lemon wedge

Barry's Char-grilled Burger - pickled cucumber, tomato, onion, lettuce, coleslaw, burger sauce & hand cut fries

Wild Mushroom Risotto - slow cooked arborio rice with local wild mushrooms, spinach & parmesan crisp, basil oil

Grilled Fillet of Salmon -spring onion champ, buttered seasonal greens, Lemon Beurre Blanc

Half Roast Chicken – Thyme roasted West Cork chicken with stuffing, chicken jus, roasted vegetable & potato champ

Barry's Curry- chicken or vegetable, Pilaf rice

## Desserts

Cheesecake of the Day – fresh fruit compote & fresh cream

Mixed Berry Roulade – red berry compote

Sticky Toffee Pudding- caramel sauce & vanilla ice-cream

Chocolate Brownie – chocolate sauce, vanilla ice-cream

Barry's Tea/Bewley's Coffee