

Ala Carte 2014

5.30-9.30 pm

Soup Of the day CV 4.50

O Connors rustic seafood chowder with poached salmon, cod and smoked haddock in a pernod and fennel infused cream sauce. C 6.90

Flash fried calamari with a garlic and lime aioli and a tossed seasonal mixed leaf salad. C 6.90

Honey roasted ham hock terrine with a fresh cucumber pickle and a Stonewell Cider and apple reduction. C 8.90

Ton Bridge feta, blanched green bean, red onion and lime pickle salad with roasted butternut squash puree. CV 7.50

O Connors mixed seafood in a creamy lemongrass sauce and topped with a smoked sundried tomato crumble with garlic and sea salt croutons. 7.90

Hand-dived Bantry Bay Scallop and De Roiste black and white pudding and a smoked cauliflower puree. 12.50

O Connor's Seafood platter for two (Chowder, calamari, garlic and herb mussels and seafood crumble) 14.00

Butchers Block

10oz Black Angus beef sirloin topped with pearl onion and button mushroom in a Bourguignon sauce. C 23.90

10oz Bone out rib of Black Angus Beef with pearl onion and button mushroom in a Bourguignon sauce. C 20.00

Rosemary and thyme crusted Kerry Hill lamb rack with honey and sesame roasted baby vegetables and red wine reduction. C 27.50

Slow roasted Jack Mc Carthy pork belly with wild boar black pudding soaked in an apple cider served on a curried colcannon mash. C 18.90

Free range Shannon Vale chicken breast served on a Cashel Blue cheese, chorizo and white wine cream reduction tagliatelle. C 19.90

Fisherman's Catch

Fisherman's bucket-Traditional Dungarvan beer battered cod, smoked haddock and southern crumbed hake goujons, chunky home cut chips served with pea and mint puree and homemade tartar. C 20.00

Medallions of monkfish, Bantry Bay prawn and mussels in a red Thai coconut curry served with basmati rice and home-cut chips. 26.00

Pan roasted Castletownbere Cod topped with Toon Bridge feta cheese, smoked sundried tomato and coriander drizzled with truffle oil. 24.00

Hand-Dived Bantry Bay scallops with honey roasted Ham hock and garden pea risotto. C 26.50

Paupiette of plaice stuffed with a mango, roast red pepper and mint salsa served with a seasonal mixed leaf salad and Cajun home-cut chips. C 24.00
