

# DINNER AT BLACKROCK COTTAGE

Sample Menu - Subject To Change And Availability

## As A Snack

**WHOLE MIXED GORDAL OLIVES €4.50 \***

**SMOKED NUTS AND WASABI €5.00**

**OUR OWN TREACLE BROWN BREAD AND ORGANIC FOCACCIA €5.00**

With Whipped Butter

## As A Starter

**BLACKROCK CHOWDER €9.00 \***

Leek, Potato, Smoked Bacon, Poached Fish and Mussels

Served with Our Treacle Soda Bread

**GARRYHINCH MUSHROOMS AND CHICKEN "VOL AU VENT" €12.50**

Creamy Tarragon Sauce, Baby Leaves

**SPRING PEA VELOUTE €11.50 \***

Poached Quail Egg, Crème Fraiche, Crouton

**PRAWN PIL PIL €13.00 \***

Crispy Garlic, Focaccia, Chorizo

**SLOW BRAISED SHORT BEEF RIB €13.50 \***

Parsnip, Beer Onion & Redcurrant Glaze

**LIGHTLY SMOKED SEA TROUT €12.00 \***

Buttermilk Ranch, Lemony Fennel, Brown Bread Crumble

**ALL DISHES FOLLOWED BY A \* ARE OR CAN BE GLUTEN FREE**

**IF YOU HAVE ANY ALLERGIES PLEASE ASK US TO SEE OUR ALLERGEN LIST THANK YOU**

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## Our Main Course

**ANDARL FARM RACK OF PORK ON THE BONE €28.00\***

Adobo Style, Crisp Crackling, Elote Corn

**PAN ROASTED COD €28.00\***

Roasted Garlic Gnocchi, Red Pepper and Anchovies

**HEREFORD AGED 8OZ RIBEYE STEAK €34.50 \***

Burnt Baby Broccoli, Parmesan Potato gratin, Truffle Jus

**SWEET AND SOUR BEETROOTS AND BRAISED FREEKEH €24.00 \***

Polenta, Harissa, Queso

**KOREAN CHICKEN POKE BOWL €20.00\***

House Kimchi, Wakame, Cured Soy Egg

**MONKFISH MASAMAN €32.00\***

Ras El Hanout Potato, Lemon fennel, Riata, Killary Harbour Mussels

## Sides

**HOME CUT FRIES €4.90 \***

**BUTTERY MASH €4.90 \***

**ORGANIC IN SEASONS VEGETABLES €4.90 \***

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## Sweet Treats

### **HOT COOKIES AND ICE CREAM €9.00**

Warm Baileys Cream

### **SALTED CARAMEL AND MILK CHOCOLATE TART €9.00**

Crème Fraiche, Chocolate Tuile

### **PASSION FRUIT AND PINEAPPLE PAVLOVA €9.00\***

Porn Star Martini Sorbet, Hazelnut Crisp

### **OUR DUO OF IRISH CHEESE €14.00**

Young Buck Blue, Ballylisk Brie With Chutney And Rye Cracker

### **BLACKROCK AFFOGATO €12.00\***

House Biscotti, Shot Of Espresso, Vanilla Ice Cream And Shot Of Baileys

## Our Special Coffees

### **BAILEYS COFFEE, FRANGELICO COFFEE, SPANISH COFFEE €9.50**

All Served with Dillisk and White Chocolate Fudge

### **BLACKROCK BAILEYS ESPRESSO-TINI €12.00**

Baileys, Kahlua, Double Espresso

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## Chef's Favourites

### As A Starter

**HALF DOZEN OF DOONCASTLE CONNEMARA OYSTER €14.00\***

Served Raw with Shallot & Sea Truffle Dressing

Or

Served Hot with Gratinated & Glazed Béarnaise

### Our Main Course

**ACHILL ISLAND SALT AGED 30OZ COTE DE BOEUF €80.00\***

**TO SHARE FOR 2 PEOPLE**

With Chimichurri Salsa, Béarnaise, Truffle Parmesan fries

**ALI'S CATCH OF THE DAY M.P.\***

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