

GOUGANE BARRA HOTEL

DINNER MENU

STARTERS

Starter of the Evening

Freshly Made Soup of
the Evening **1**

Grilled Clonakilty Black Pudding,
potato cake, smoked lardons of
bacon, stewed apple **2 4 7 9 14**

Seasonal Sweet Melon,
fruit sorbet, gin & lime syrup

Dingle Bay organic Smoked Salmon,
Damien's local organic baby leaves,
citrus & Dijon dressing **5 9**
(Supplement €2.50)

Warm Ardsallagh Farmhouse Goats
Cheese on puff pastry, caramelised
red onions, cherry tomatoes,
balsamic dressing **2 7 14**
(Supplement € 1.50)

Sautéed Sizzling Prawns in garlic &
parsley butter, garlic bread
(Supplement €2.50) **3 7 13 14**

MAIN COURSES

*All our main courses are served with
potatoes & seasonal vegetables*

Fish Dish of the Evening from
Unionhall **5**

Free-range Clonakilty Chicken Dish of
the Evening **1 7**

Vegetarian Dish of the Evening

Rolf's Posh 8oz Irish Burger, Arbutus
Bun, red onion jam, Coolea cheese,
chilli mayo, slaw & fries **2 4 7 9 14**

Grilled 8oz. Irish Angus Sirloin Steak,
mash, roast mushroom,
2 onion rings, pepper & whiskey sauce **1 2 3 4 7**
*Add Surf to your Turf- Prawns in garlic
butter (€5 supplement) **3 14***

Katy's Fancy Fish of the Evening
(Supplement € 6.90) **5**

Twice Roasted Irish Crispy Half
Duck, traditional savoury potato
stuffing, Caramelised orange sauce
(Supplement € 6.90) **7**

DESSERTS

All of our desserts are made here, except the ice-cream which is from 'Boulabán Farm' in Tipperary

Dessert of the Evening

Brownie Sundae: wheat-free Chocolate Brownie, vanilla ice-cream, chocolate fudge sauce, cream **4 7 13**

Classical Vanilla Crème Brulée **4 7**

Aga-Baked Apple Crumble, homemade custard + vanilla ice-cream **2 7**

Gougane Mess: vanilla ice-cream, mini meringues, raspberry coulis + cream **4 7**

3 scoops of 'Boulabán Farm' Ice-cream, cream **4 7**

Munster Cheese Plate- Cashel Blue, local Gubbeen Cheese + Hegarty's Cheddar, Sheridan's Mixed Seed Crackers & our tomato and apple relish (Supplement €1.50) **1 2 7 12**

Barry's Gold blend Tea
or
Maher's Fairtrade Dark Roast Organic Colombian Coffee

HOUSE WINES

Prices for Glass (175ml) / Carafe (500ml) / Bottle

White Wine

Sauvignon Blanc, Santa Ana, Argentina

€6.30 / 17.75 / 23.95

Pinot Grigio, Gabriella, Italy

€6.65 / 18.25 / 24.50

Chardonnay, Champs de l'Hort, Languedoc, France

€6.75 / 19.00 / 25.95

Sauvignon Blanc, Terres Cortal, Pays d'Oc, France

€7.00 / 19.25 / 26.50

Red Wine

Cabernet Sauvignon, Santa Ana, Argentina

€6.30 / 17.75 / 23.95

Marcel Malbec, Château du Cedre, Cahors, France

€6.95 / 19.50 / 26.95

Merlot 'Éclat d'Oc', Benovie, Languedoc, France

€6.75 / 19.00 / 25.95

Rosé

Domaine de Menard, Côtes de Gascogne, France

€7.50 / 21.00 / 27.75

Bubbles by the Glass (175ml)

Prosecco di Valdobbiadene NV, Veneto, Italy

€8.50

PRICES

Without supplements

Starter + Main Course €27.50

Main Course + Dessert €27.50

Starter + Main + Dessert + Tea / Coffee €35

1 Celery	2 Cereals containing gluten
3 Crustaceans	4 Eggs
5 Fish	6 Lupin
7 Milk	8 Molluscs
9 Mustard	10 Nuts
11 Peanuts	12 Sesame seeds
13 Soya	14 Sulphites

We source our ingredients as locally as possible.

If you have any dietary requirements, please talk to a member of our team and we will be happy to look after you. All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking