

GOUGANE BARRA HOTEL

DINNER MENU

STARTERS

Starter of the Evening

Freshly Made Soup of
the Evening

Grilled Clonakilty Black
Pudding, local smoked & cured
Gubbeen bacon, stewed apple

Seasonal Sweet Melon,
fruit sorbet, gin & lime syrup

Ballycotton Smoked Salmon,
prawns in cocktail sauce, Damien's
organic baby leaves, caper berries,
citrus & Dijon dressing
(Supplement €2.50)

Slow Roast Irish Confit Duck,
potatoes with bacon lardons &
rosemary, Damien's organic baby
leaves, orange & balsamic dressing
(Supplement € 2.50)

Sautéed Sizzling Prawns in garlic
& parsley butter, garlic bread
(Supplement €2.50)

MAIN COURSES

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

Fish Dish of the Evening from
Unionhall

Free-range Clonakilty Chicken Dish of
the Evening

Vegetarian Dish of the Evening

Rolf's Posh 8oz Burger, Arbutus Bun,
red onion jam, Gubbeen bacon,
Coolea cheese, chilli mayo, baby salad
& fries

Grilled 8oz. Irish Angus Sirloin Steak,
Mash, roast mushroom,
2 Onion rings, pepper & brandy sauce
*Add Surf to your Turf- Prawns in garlic
butter (€5 supplement)*

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

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

DESSERTS

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

Dessert of the Evening

Warm Wheat-free Chocolate Brownies, vanilla ice-cream, chocolate fudge sauce, Bailey's cream

Gougane Mess: vanilla ice-cream, mini meringues, raspberry coulis, and cream

Aga-Baked Apple Crumble, homemade custard and vanilla ice-cream

Classical Vanilla Crème Brulée

Selection of Boulabán Ice-cream

Irish Cheese Plate- Cashel Blue, Gubbeen and Round Tower Herb and Nettle, Sheridan's Mixed Seed Crackers & tomato and apple relish (Supplement €1.50)

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

We try our best to make everything here in the kitchen. When it isn't possible, we source our food 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

HOUSE WINES

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

White Wine

Santa Ana Sauvignon Blanc, Argentina

€6.30 / 17.75 / 23.95

Gabriella Pinot Grigio, Italy

€6.65 / 18.25 / 24.50

Benovie Chardonnay, Pays d'oc, France

€6.75 / 19.00 / 25.95

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

€7.00 / 19.25 / 26.50

Red Wine

Santa Ana Cabernet Sauvignon, Argentina

€6.30 / 17.75 / 23.95

Santa Ana Malbec Mendoza, Argentina

€6.30 / 17.75 / 23.95

Benovie Merlot, Pays d'Oc, 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, Veneto, Italy NV

€8.50

PRICES

Without supplements

Starter + Main Course €26.50

Main Course + Dessert €26.50

Starter + Main + Dessert + Tea / Coffee
€34.50