

GOUGANE BARRA HOTEL

DINNER MENU

STARTERS

Starter of the Evening

Freshly Made Soup of
the Evening **1 14**

Grilled Clonakilty Black Pudding,
bacon & red onion potato cake,
apple purée **2 4 7 9 14**

Sweet Melon, Boulabán fruit sorbet,
Beara gin & lime syrup

Ballycotton Smoked Salmon,
Damien's local organic leaves,
citrus & Dijon dressing **5 9 14**
(Supplement €2.50)

Warm Ardsallagh Farmhouse Goats
Cheese on puff pastry, red onion jam,
sautéed courgette, cherry tomatoes,
warm balsamic & orange dressing
(Supplement € 2.50) **2 7 14**

Sautéed Sizzling Prawns in garlic &
parsley butter, garlic bread
(Supplement €3.00) **2 3 7 13 14**

MAIN COURSES

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

Fish Dish of the Evening from
Unionhall, West Cork **5**

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

Vegetarian Dish of the Evening

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

Katy's Fancy Fish of the Evening
from Union Hall, West Cork **5**
(Supplement € 7.90)

3 bone Rack of Irish Muskerry Lamb,
Rosti Potato, red wine & redcurrant **1 4 7 14**
Gravy (Supplement € 7.90)

Twice Roasted Irish Crispy Half
Duck from Skeaghanore West Cork,
traditional savoury potato stuffing,
Caramelised orange sauce **7 14**
(Supplement € 7.90)

DESSERTS

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

Sylvia's Seasonal Cheesecake
& homemade Macaron,
Boulabán sorbet **2 4 7**

Wheat-free warm Chocolate Brownie
& white chocolate chips, vanilla
ice-cream, chocolate fudge sauce **4 7 13**

'The Classic' Vanilla Crème Brulée,
hazelnut sablé (French biscuit) **2 4 7 10**

Aga-Baked Warm Apple Crumble,
homemade custard + vanilla ice-cream **2 4 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 +
Ballinrostig Organic Cumin (Gouda
style), Carraignamuc Semi hard raw
milk cheese, Sheridan's Mixed Seed
Crackers & our tomato and apple
relish (Supplement €3.00) **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 / 18.40 / 25.00

Chardonnay, Champs de l'Hort, Languedoc, France
€7.00 / 19.25 / 26.95

Sauvignon Blanc, Destinea, Joseph Mellot, Loire, France
€7.60 / 20.70 / 29.00

Red Wine

Cabernet Sauvignon, Santa Ana, Argentina
€6.30 / 17.75 / 23.95

Merlot 'Éclat d'Oc', Benovie, Languedoc, France
€7.00 / 19.25 / 26.95

Marcel Malbec, Château du Cedre, Cahors, France
€7.85 / 21.45 / 30.00

Rosé

Touraine Rosé, Domaine du Haut Perron, Loire, France
€8.95 / 25.00 / 35.00

Bubbles by the Glass (175ml)

Prosecco di Valdobbiadene 1542 Jeio Brut NV,
Veneto, Italy
€8.75

PRICES

Without supplements

Starter + Main Course €28.50

Main Course + Dessert €28.50

Starter + Main + Dessert + Tea / Coffee €36

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