

# *The Bell Tower* at Castlemartyr

## Gourmet Menu

### *Starter*

*Terrine of Ham Hock & Foie Gras, Celeriac,  
Green Bean Shallot and Caper Raisin Purée*

€11.50

*Slaney Rose Pan Fried Veal Sweet Breads, Jerusalem Artichoke  
Parmesan Gnocchi, Wholegrain Mustard*

€13.95

*Black Pepper Seared Tuna, Warm Potato Salad, Slow Cooked Garlic,  
Ratatouille Dressing*

€13.95

*Ballycotton Smoked Salmon, Pickled Beetroot, Mascarpone Mousse,  
Spring Onion and Crab Beignet*

€13.50

*Risotto of Treviso, Walnut, Green Grape, Cashel Blue Cheese,  
Red Wine Reduction*

€10.50

*Pan Fried Irish Scallops, Celeriac & Apple Purée,  
Apple and Roast Walnut Butter*

€14.95

*St. Tola Goats Cheese Mousse, Red Pepper Purée, Fennel Salad, Roast  
Pepper Dressing*

€9.50

### *Middle*

*Soup of the Evening*

€6.95

*Or*

*Sorbet of the Evening*

€5.00

## *Main*

*Roy Kingston's Fillet of "Irish Hereford" Beef, Potato Terrine,  
Spinach & Garlic Puree, slow cooked Turnip,  
Beef Cheek Beignet & Red Wine Jus.*

*€29.95*

*Glen Valley Roast Breast of Chicken, Thyme Stuffing, Creamed  
Cabbage, Salt Baked Celeriac, Truffle Jus*

*€21.95*

*Slaney Valley Roast Rump of Lamb, Slow Cooked Belly,  
Baby Artichokes, Garden Chard, Olive Jus Gras*

*€23.95*

*Roast Breast of Skeaghanore Duck, Stem Broccoli,  
Roast Sunchokes, Orange Curd*

*€26.50*

*Pan Fried Brill, Cauliflower Purée, Samphire,  
Asparagus & Leek, Mussel Velouté*

*€27.95*

*Pan Fried Sea Bass, Buttered Curly Kale, Spring Onion  
& Almonds, Olive Oil Poached Potato, Red Wine*

*€25.00*

*Pappardelle Pasta, Confit Potato, Deep Fried Hens Egg,  
Wild Mushroom Velouté (V)*

*€18.95*

*(All Mains Served with Creamed Potato)*

*We are proud to work in partnership with Heaney Brothers for beef, the Walsh family in Ballycotton Seafood, Keelings who provide our Irish Fruit & Vegetables, the Byrne family for Middleton Eggs, La Rousse Artisan Food Suppliers and finally Pallas Foods in Limerick for our Irish Chicken & Duck*