

# CANOPY

RESTAURANT & BAR

## DINNER MENU



THE HOTEL  
CASTLEMARTYR  
RESORT

# CHEF'S MENU

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## AMUSE BOUCHE

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### ENTRÉES

*(choice of)*

#### **Crisp Leaves**

Apple, Black Radish (SF, M)

#### **Guinea Fowl Terrine**

Caesar Dressed Cos Lettuce, Brioche Crouton, Bacon (G, D, F, E, SF, M)

#### **Ballycotton Smoked Haddock**

Crispy Egg, Smoked Velouté (F, SF, E, G, D)

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## SOUP

### **Sweet Potato Soup**

Wild Garlic Pesto, Wild Mushroom Bruschetta (D, G, SF)

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## CHAMPAGNE SORBET

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## MAINS

*(choice of)*

### **West Cork Chicken**

Crispy Leg, Sweetcorn, Bread Crumb, Madeira Jus (D, SF, G)

### **Barbequed Castletownbere Monkfish**

Mussels, Kohlrabi, Asparagus, Chard, Samphire (F, M, D, SF)

### **Beef Fillet**

Oyster Mushroom, Bacon, Smoked Celeriac (G, D, SF)

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## DESSERTS

*(choice of)*

### **Paris Brest**

Hazelnut, Guinness Ice Cream (G, N, D, E)

### **Chocolate Marquis**

Poached Pear, Pearl Barley Sorbet (N, G, E, D)

### **Waterford Strawberries**

Basil Sorbet, Olive Oil Meringue (E, D)

***Selection of Teas and Coffees, served with Petit Fours***

**€69 per person**

Allergens: (C) Celery, (D) Dairy, (F) Fish, (M) Mustard, (E) Egg, (G) Gluten, (N) Nuts, (CR) Crustaceans, (MO) Molluscs, (SY) Soybeans, (SS) Sesame Seeds, (SF) Sulphites, (PN) Peanuts

# A LA CARTE MENU

## ENTRÉES

### Ballycotton Smoked Haddock

Crispy Egg, Smoked Velouté (F, SF, E, G, D) €14

### Oysterhaven Oysters

Red Chilli, Celery, Apple (MS, SF) €12

### Crispy Chicken Wings

Jerusalem Artichoke, Hazelnuts, Chicken Jus (D, SF, N) €12

### Prawn Salad

Tomato, Sourdough, Anchovy Butter (G, CR, D, F, G) €16

### Sweet Potato Soup

Wild Garlic Pesto, Wild Mushroom Bruschetta (D, G, SF) €9

### Guinea Fowl Terrine

Caesar Dressed Cos Lettuce, Brioche Crouton, Bacon (G, D, F, E, SF, M) €14

## MAINS

### Beef Rossini

Beef Fillet, Foie Gras, Shaved Black Truffle, Creamed Cabbage (D, SF) €47

### Chargrilled Celeriac

Orzo Pasta, Sweet Potato, Spring Onion (D, E, G) €18

### West Cork Chicken

Crispy Leg, Sweetcorn, Bread Crumb, Madeira Jus (D, SF, G) €25

### Poached and Roasted Lamb Rump

Fennel, Mint Salsa Verde, Jus Gras (D, SF, M, F) €29

### Veal Schnitzel

Nut Brown Butter, Capers, Shallot, Parsley (D, E, G) €31

### Barbequed Castletownbere Monkfish

Mussels, Kohlrabi, Asparagus, Chard, Samphire (F, MO, D, SF) €32

### Poached Halibut

Bacon, Mushroom, Smoked Celeriac Puree, Chicken Jus (F, D, SF) €32

### Caherbeg Pork Tomahawk on the Bone

Pomme Dauphine, Roast Shallot (E, G, D, SF) €28

### Chargrilled 10 oz Rib Eye

Pomme Dauphine, Roast Shallot (E, G, D, SF) €37

Sauces: Peppercorn, Wild Garlic Butter, Béarnaise Sauce

### Side Dishes €5.50 per dish

### Crisp Leaves

Apple, Black Radish (SF, M)

### Rainbow Carrots

Glenilan Yoghurt, Curry, Oil (D)

### Triple Cooked Chips

Roast Garlic Aioli

### Spring Onion Mash

(D)

## DESSERTS

### Paris Brest

Hazelnut, Guinness Ice Cream (G, N, D, E) €11

### Lemon Posset

Apple, Biscotti, Lemon Curd (G, D) €11

### Chocolate Marquis

Poached Pear, Pearl Barley Sorbet (N, G, E, D) €12

### Baked Alaska for 2

Poached Rhubarb, Roasted Nuts (E, D, G, N) €20

### Waterford Strawberries

Basil Sorbet, Olive Oil Meringue (E, D) €12

### Irish Cheeses

Crackers and Chutney from the Trolley (D, G, SF) €14

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# BEVERAGES

## DRAFT BEERS

Heineken	€6.20
Moretti	€6.40
Coors	€6.20
Orchard Thieves	€6.40
Murphy's	€6
Lagunitas IPA	€6.40
Carlsberg	€6.20
Guinness	€6

## BOTTLED BEERS

Heineken	€5.50
Corona	€5.50
Coors	€5.50
Peroni	€6
KPA (Kinsale Pale Ale)	€7.50
Stonewell Cider - <i>medium dry</i>	€7.10
Heineken 0%	€5.50

## WHISKIES

### Irish

Jameson	€5.90
Jameson Black Barrel	€10
Red Breast 12y	€11
Green Spot	€8.80
Yellow Spot 12y	€12.80

### Scotch

Johnny Walker Red	€4.80
Johnny Walker Black	€5.90

### Bourbon

Jack Daniel's	€5.60
Bulleit Bourbon	€8
Bulleit Rye	€14.50

## WINE BY THE GLASS

### White Wine

Domaine des Chezelle, Sauvignon Blanc, France	€10
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Il Bucco,	€9
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Pinot Grigio, Italy

Simone Joseph,	€9.50
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Chardonnay, France

### Red Wine

Domaine Bousquet,	€13
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Malbec, Argentina

Rondan,	€10.50
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Rioja, Spain

Chateau Penin,	€12
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Merlot, Bordeaux Superieur,

France

### Rosé

Domaine de Millet,	€11.50
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Egiodola, Cabernet Franc,

Cote de Gascogne, France

### Champagne & Sparkling Wine

Prosecco Frizante,	€10.50
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Corte delle Calli

Champagne Charpentier,	€22
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Brut Réserve

## VODKA

Smirnoff	€5.90
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Grey Goose	€7.50
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Belvedere	€7.50
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## GIN

Gordon's	€5.90
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Beefeater	€5.70
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Beefeater Pink	€6
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Bombay Sapphire	€5.90
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Dingle	€7
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Gunpowder	€7.50
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Hendrick's	€7.60
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## RUM

Bacardi	€5.70
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Captain Morgan	€5.80
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Havana Club 7y	€10.50
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## COGNAC

Hennessy	€6
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Remy Martin VSOP	€8.50
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Remy Martin XO	€18
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## SOFT DRINKS

Fever Tree	€3.40
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Coca Cola	€3.10
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7up	€3.10
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Club Orange/Lemon	€3.10
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## JUICES

Selection of Juices	€3.10
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## COFFEE / TEA

Coffee	€4
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Cappuccino	€4
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Latte	€4
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Espresso	€4
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Tea	€3.70
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*Full drinks and wine list also available*