

CANOPY

RESTAURANT & BAR

MENU



THE HOTEL
CASTLEMARTYR
RESORT

Canopy is nature inspired dining;
uniquely set in a spacious indoor/outdoor setting.

At Canopy, Executive Chef Kevin Burke brings the best
of contemporary Irish cuisine to the table.

Set in the heart of Ireland's gourmet capital, here you will indulge
in a unique dining experience with a menu showcasing
the best of local, seasonal produce.

Canopy Restaurant space brings the sense of outdoor dining inside
no matter the season. Guests enjoy chic casual dining overlooking
the extensive terrace with mature trees providing the
ultimate natural canopy.

CHEF'S MENU

Amuse Bouche

STARTER

Smoked Riccotto

Baby Beets, Red Onion, Tomato (D, M, SF)

Shanagarry Smoked Salmon

Mustard and Dill, Fennel, Apple (F, M, SF)

Ham Hock & Foie Gras

Celery, Hazel Nut, Pain Depice (D, G, E, N, SF)

Oysterhaven Oysters

Cucumber, Buttermilk Gazpacho, Chilli (MO, D)

Crispy Egg

Pickled Wild Mushroom, Parma Ham, Black Truffle (E, D, G)

Cauliflower Velouté

Salted Cod Crouton (D, G, F)

Sorbet

MAIN COURSE

B O'Connell's Beef Fillet

Brown Turnip, Stem Broccoli, Red Wine Jus (D, SF)

Skeaghanore Duck Breast

Brasied Leg, Slow Cooked Endive, Carrot and Anise (D, G, E, SF)

Pan Fried Bass

Salsify Braised in Maderia, Sea Vegetables, Fennel Butter (F, D)

Castletownbere Monkfish

Butternut Squash, Sweet Cider Velouté (F, MO, D)

West Cork Chicken

Oyster Mushroom, Calvo Nero, Chicken Jus (D, SF)

BBQ Celeriac

Orzo Pasta, Roast Onion, Celeriac Sauce (G, D)

DESSERTS

Carrot Cake

Candied Orange, Castlemartyr
Resort Honey Ice Cream (G, D, E)

Coconut and Mango Tart

Mango and Basil, Pineapple (G, D, E, N)

Lemon Posset

Apple, Biscotti, Lemon Curd (G, D)

Baked Alaska for 2

Mixed Berries, Roasted Nuts (E, D, G, N)

Chocolate Marquis

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

Irish Cheeses

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

Petit Fours

Selection of teas and coffees

Chef's Menu €75

Selection of two courses €50

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

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 - medium dry €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 €10
Sauvignon Blanc, France
Il Bucco, €9
Pinot Grigio, Italy
Simone Joseph €9.50
Chardonnay, France

Red Wine

Domaine Bousquet €13
Malbec, Argentina
Rondan €10.50
Rioja, Spain
Chateau Penin €12
Merlot, Bordeaux Superieur, France

Rosé

Domaine de Millet €11.50
Egiodola, Cabernet Franc,
Cote de Gascogne, France

Champagne & Sparkling Wine

Prosecco Frizante €10.50
Corte delle Calli
Champagne Charpentier €22
Brut Réserve

VODKA

Smirnoff €5.90
Grey Goose €7.50
Belvedere €7.50

BRANDY & COGNAC

Hennessy €6.5
Hennessy XO €23.5
Remy Martin VSOP €8.5
Remy Martin XO €18
Martell VSOP €9
Brandy and Port €8.5

GIN

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

RUM

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

COGNAC

Hennessy €6
Remy Martin VSOP €8.50
Remy Martin XO €18

SOFT DRINKS

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

JUICES

Selection of Juices €3.10

COFFEE / TEA

Coffee €4
Cappuccino €4
Latte €4
Espresso €4
Tea €3.70

Full drinks and wine list also available