

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

TO START

West Cork Crab

Buckwheat Tart, Pear,
Sea Purslane (E,M,CR,G)

Shanagarry Smoked Salmon

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

Ham Hock And Foie Gras Terrine

Broad Beans, Tomato, Truffle Mayonnaise,
Sourdough (D,E,M,G)

Oysterhaven Oysters

Cucumber, Buttermilk Gazpacho, Chilli (MO, D)

Crispy Egg

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

Pea and Mint Velouté

Carrot Remoulade, Puff Barley (D,G,E,M)

Sorbet

MAIN COURSE

Beef Fillet

Potato Terrine ,Creamed Bacon and Cabbage ,Red Wine
(D,SF) (€10 Beef Supplement)

Spring Lamb

Grelot Onion, Sheep's Cheese ,
Slow Cooked Shoulder, Jus Gras (D,G,E,SF)

Pan Fried Bass

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

Scorched Cod

Squid and Red Pepper Bolognese,
Saffron, Aioli (D,E,M,MS,F)

Roast Guinea Fowl Breast

Spiced Leg, Butternut, Honey,
Pumkin Seeds (D,SF,G)

BBQ Celeriac

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

DESSERTS

Strawberry Mousse

Lime Meringue, Strawberry Sorbet
(G,D,E)

Baked Alaska for 2

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

Coconut and Mango Tart

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

Chocolate Marquis

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

Lemon Posset

Apple, Biscotti, Lemon Curd
(G, D,E)

Irish Cheeses

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

Petit Fours

Selection of teas and coffees

Chef's Menu €80

Selection of two courses €55

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 Chezele €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

Full drinks and wine list also available

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**