

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

West Cork Crab

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

Shanagarry Smoked Salmon

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

Caherbeg Pork Shoulder Beignet

Onion Soubise, Crackling
(D, E, G)

Crosshaven Oysters

Spiced Gazpacho, Cucumber, Spring Onion
(MO, SS)

Crispy Egg

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

Butternut Velouté

Guinness & Cheddar Welsh Rarebit
(D, E, G)

Sorbet

MAIN COURSE

Beef Fillet

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

Wicklow Venison

Smoked Root Vegetables, Brussels Sprouts, Bacon,
Gamekeepers Pie (D, SS)

Pan Fried Sea Bass

Roasted Jerusalem Artichoke, Artichoke Cream,
Soused Kohlrabi (F, D, SS)

Scorched Cod

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

Roast Guinea Fowl Breast

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

Roasted Cauliflower

Cauliflower Marmatite Purée, Pearly Barley Risotto,
Black Truffle (D, G)

DESSERTS

Strawberry Mousse

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

Coconut and Mango Tart

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

Lemon Posset

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

Baked Alaska for Two

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

Chocolate Marquise

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

Irish Cheeses

Crackers, Chutney
(D, G, SF)

Petit Fours

Selection of Teas and Coffees

Chef's Menu €80

Selection of Two Courses €55

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



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BEVERAGES

DRAFT BEER

Orchard Thieves €6.40
Murphy's €6.40
Guinness €6.40
Lagunitas IPA €6.50
Heineken €6.80
Coors €6.80
Carlsberg €6.80
Moretti €7

BOTTLED BEER

Heineken €6.50
Corona €6.50
Coors €6.50
Peroni, Peroni Gluten Free €6.50
KPA (Kinsale Pale Ale) €7.50
Stonewell Cider - medium dry €7.50
Heineken 0%, Moretti 0%,
Stonewell Cider 0% €5.50

WHISKEY

Irish
Jameson €6.50
Green Spot €8.80
Jameson Black Barrel €10
Red Breast 12y €11
Yellow Spot 12y €13

BOURBON

Jack Daniel's €6.50
Bulleit Bourbon €8.50
Woodford Reserve €9
Bulleit Rye €14.50

WINE BY THE GLASS

White Wine

Il Bucco, €11.50
Pinot Grigio, Italy
Simone Joseph €11.50
Chardonnay, France
Domaine des Chezelles €12
Sauvignon Blanc, France

Red Wine

Rondan €12
Rioja, Spain
Chateau Penin €12.50
Merlot, Bordeaux Superieur, France
Domaine Bousquet €13
Malbec, Argentina

Rosé

Domaine de Millet €12
Egiodola, Cabernet Franc,
Cote de Gascogne, France

Champagne & Sparkling Wine

Prosecco Frizante €11.50
Corte delle Calli
Champagne Charpentier €22
Brut Réserve

VODKA

Absolut €6
Blackwater Vanilla €7.50
Grey Goose €8.50
Belvedere €8.50

BRANDY AND COGNAC

Hennessy €6
Remy Martin VSOP €8.50
Brandy & Port €8.50
Remy Martin XO €18
Hennessy XO €24

GIN

Cork Dry Gin €6
Bombay Sapphire €6.50
Beefeater €7
Beefeater Pink €7.50
Dingle €7.50
Blackwater €7.80
Blackwater Strawberry €7.80
Gunpowder €7.80
Hendrick's €8.50
Monkey 47 €8.50

RUM

Captain Morgan €5.80
Bacardi €6.50
Havana Club 7y €10.50

TEQUILA

Jose Cuervo €8.00
Patron Reposado €11.50
Patron XO €14
Don Julio €14.95

SOFT DRINKS

Poachers Range €3.60
Soft Drinks €3.70
Selection of Juice €3.70

TEA AND COFFEE

Tea €4
Hot Chocolate €4
Coffee €4.70
Irish Coffee €9
French Coffee €9
Baileys Coffee €9

Full drinks and wine list also available