

# CANOPY



THE HOTEL  
CASTLEMARTYR  
RESORT

## ENTRÉES

**Soup of the Day**  
(1A,4) €9

**Irish Chunky Seafood Chowder**  
Mussels and Salt Cod Crostini (4,1A,8,6) €12.50

**Rainbow Carrot Salad**  
Yoghurt Dressing, Purple Endive, Pickled Carrot (4,12,3) €13

**Ballycotton Smoked Salmon**  
Horseradish and Caper Berries  
(4,1A,12,6,13) €16

*Wine recommendation: Sauvignon Blanc, Domaine des Chezelles, Touraine France*

**Aloo Tikki**  
Spiced Potato Cakes, Mint Sauce, Tamarind Sauce  
(4,1A,12,7) €11.50  
*Wine recommendation: Chenin Blanc, South Africa*

## MAIN COURSE

**Monkfish Taco**  
Avocado, Smoked Paprika Mayo, Crispy Shallot, Confit Baby Potato, Pickled Red Onion (1A,7,8) €27.50  
*Wine recommendation: Pinot Noir, New Zealand or Massaya, Lebanon*

**East Cork Tasting Plate of Gubbeen Chorizo and Salami**  
Smoked Cheese, Connemara Air Dried Lamb, Hughes Smoked Black - Pudding Beignet, Crackers (For 2 Guests) (1A,13,7,4) €28  
*Wine recommendation: Rioja, Spain or Merlot, Chateau Penin, Bordeaux, France*

**Butter Chicken Curry**  
Cashew Nut Basmati Rice with Pickled White Raisin, Coriander (1A,3C,4,7,12) €26  
*Wine recommendation: Chardonnay, France and Secateur Red, South Africa*

**Crispy Spiced Cod**  
Crushed Peas, Tartar Sauce, Skinny Fries (1A,4,7,8,12) €24.50  
*Wine recommendation: Chenin Blanc, South Africa*

**Roast Hispi Cabbage**  
Kimchi, Puff Wild Rice, Hummus, Mixed Leaf, Endive and Pomegranate Salad (Vegan) (10,12) €16.50  
*Wine recommendation: Pinot Noir, Stoneleigh, New Zealand*

**Pan Fried Salmon**  
Butternut Risotto, Roasted Cherry Tomato, Balsamic Pumpkin Seeds (4,8,10,13) €27.50  
*Wine recommendation: Pinot Grigio, Italy*

**Murphy's Midleton Beef Burger**  
Brioche, Smoked Bacon and Cheese, Fries (1A,4,13,12) €21  
*Wine recommendation: Malbec, Argentina*

## DESSERTS

**Selection Of Bouillon Ice Cream**  
Honeycomb, Strawberry's (4,7,1A,3) €11.50

**Bramble Apple and Sticky Treacle Cake**  
Tonka Bean Curd, Apple, White Chocolate Ice Cream (4,7,1A) €11.50

**Passionfruit and Mango Meringue**  
Jelly, Passion Fruit Sorbet (7) €11.50

**Selection Of Irish Farmhouse Cheese**  
Homemade Chutney, Walnut Bread (4,1A,13,3) €16.50

## DAYTIME SPECIALS (12.30-17.00)

**Ms Quinn's Picnic**  
Chicken, Rocket, Wholegrain Mustard on Brown, Soup and Something Sweet (4,12,7,1A,13) €17

**Toons Bridge Mozzarella**  
on Grilled Sourdough, Pesto (Salad, Fries) (4,12,7,1A,13) €17

**Spiced Beef**  
On Grilled Sourdough, Pickled Cabbage (Salad, Fries) (4,12,1A,7) €17

Allergens: 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Prawn), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin



Wine pairings have been carefully selected and can be purchased by the glass or bottle, please ask our sommelier for our wine list for pricing.