

Lighthouse Bistro Dinner Menu

Served 5pm – 8.45pm

Grilled Garlic Bread	4.00
Soup of the Day  with Our Own Brown Bread	6.00
Lighthouse Chowder , Creamy Chowder with Smoked Haddock Leeks & Dill,  with our Brown Bread.	9.00
Garryvoe's Famous Prawn Cocktail , Fresh Castletownbere Prawns with Crisp Gem Lettuce, Sauce Marie-Rose  & Brown Bread	15.00
Ballycotton Smoked Salmon Plate , with Pickled Red Onion, Capers, Seasonal Salad  & Brown Bread	11.00
Caesar Salad with Chicken, Gem Lettuce, Parmesan, Boiled Egg, Bacon, Caesar Dressing  & Garlic Croutons	9.50/14.50
Sweet Potato Falafels , Beetroot & Coriander Hummus with Soy Tzatziki &  Lebanese Flatbread (V)	9.00
<u>Main Courses</u>	
"Garryvoe's Fish & Chips" in a Crispy Beer Batter, Skinny Fries, Mushy Peas & Tartare Sauce.	18.00
Our Traditional Homemade Scampi , Fresh Prawns in Crispy Batter, Fries, Tarter Sauce & Seasonal Salad.	32.00
Daily Catch from Ballycotton Pier , Pan Seared with Lemon and Herb Butter served with Fine Beans, Samphire & Skinny Fries 	Market Price
Grilled Marinated Chicken Supreme , Flat Capped Mushrooms, French Fries, Jameson Pepper Sauce &  Caesar Salad.	18.00
Madras Curry , (Medium Spiced) with Tomato, Coconut Milk, Spices, Spinach and Butternut Squash and Steamed Basmati Rice, Poppadum.  (V) Choose From: O'Farrell's Lamb 17.50 Tiger Prawns 19.00 Vegetarian 14.00	
Cajun Chicken Fillet Burger with Lettuce, Tomato & Cocktail Sauce, served in a Brioche Bun served with Chips. 	16.00
8oz Prime Irish Beef Burger , Glazed Bun, Lettuce, Cocktail Sauce, Mature Cheddar Cheese, Smoky Bacon with Fries. 	18.00
Tom Kelly's Sirloin Steak with Flat Capped Mushrooms, French Fries Jameson Pepper Sauce &  Caesar Salad.	28.00




Does not contain Gluten Ingredients.

Please inform your waiter if you have any allergies as many of our dishes can be costumed to your liking.

All Sides


4.00

Skinny Fries 

Creamy Potato Puree 

Sauté Seasonal Greens 

Seasonal Salad with Honey Mustard Vinaigrette 

Flat Capped Mushrooms with Garlic Butter 

Garlic Bread

"Life is uncertain, eat dessert first!"

All desserts are made in house

All Desserts

6.50

Warm Apple Tart with fresh Cream.

LEGENDARY Squidgy Chocolate Log with
Chocolate & Cream Filling, Fruit Coulis 

Raspberry & Vanilla Ice-Cream Sundae with
Chocolate Sauce.

Chefs Dessert of the Day

Where are proud to support local approved suppliers.

Ballycotton Seafoods - Fish

East Ferry - Chicken

Total Produce - Fruit & Veg

Liam O'Brien - Dairy

O'Farrells - Lamb

Tom Kelly - Butcher

Shellfish Ireland - Shellfish

O'Crualaici - Butcher



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**Original
Irish
Hotels**

