

THE LIGHTHOUSE

BISTRO MENU

Lunch Special

(Served Daily 1pm to 3pm)

19.50

Please ask server for Daily Specials

Sandwiches & Salads

(Served 1pm to 5pm)

SAUTÉ CHESTNUT MUSHROOMS

13.00

Garlic Butter, Toasted Cuthberts Sourdough, Smashed Avocado, Balsamic, Parmesan

2,11

LIGHTHOUSE B.L.T.

15.00

Smoked Streaky Bacon, Lettuce Mayo, Confit Heirloom Tomatoes, Cuthberts Sesame Brioche Roll, Red Onion Marmalade

1,2,7,9,11,,13

OPEN BALLYCOTTON SMOKED SALMON

14.00

on our Treacle Brown Bread, Crispy Capers, Pickled Cucumber & Watercress

1,5,8,9,11,13

QUINOA SALAD

14.00

with Ardsallagh Greek Style Feta, Pickled Beets, Pomegranate, Toasted Pumpkin Seeds

2,9,13

CAESAR SALAD

Small | Large

12.00 15.00

Crispy Bacon, Croutons, Parmesan Shavings & Caesar Dressing

1,2,5,9,11,12,13

Add Chicken

16.00 19.50

Original
Irish
Hotels



DISHES CAN BE TAILORED TO ACCOMMODATE ALLERGEN REQUIREMENTS

Allergen Guide 1.Egg 2. Milk 3. Crustaceans 4. Molluscs 5. Fish 6. Peanuts 7.Sesame Seeds 8. Soya 9. Sulphites 10. Nuts 11. Cereals containing Gluten 12. Celery 13. Mustard 14. Lupin

THE LIGHTHOUSE

BISTRO MENU

To Start...

MOULES MARINIERE

White Wine, Cream, Garlic & Parsley, Cuthberts 13.50
Crusty Bread
2,4,9,11

CRISPY PORK BELLY

Crackling, Kimchi, Cucumber Salad, 13.50
Korean BBQ Sauce
5,7,8,9,11,13

MONKFISH FLATBREAD

Gubbeen Chorizo, Roast Red Peppers, Rocket & 14.00
Garlic Aioli
1,2,5,9,11,13

SEARED LEMON & GARLIC PRAWNS

Smashed Avocado & Hot Sauce, Cuthberts 14.00
Sourdough
3,9,11

BALLYCOTTON SEAFOOD CHOWDER

Fresh Local Fish & Mussels with Herbs & 13.00
Samphire, Homemade Brown Bread
2,9,10,11,12

PANKO CRUMBED CALAMARI RINGS

Watercress, Pickled Red Onions & Chipotle 12.50
Dipping Sauce
1,2,5,9,11,13

MACROOM BUFFALO BURRATA

Hot Honey & Croutons, Pickled Heritage Beets & 13.00
Rocket
2,9,10,11,13

SOUP OF THE DAY

with our Homemade Brown Bread 8.00
2,9,10,11,12

Main Courses...

“GARRYVOE’S FISH & CHIPS”

Ballycotton Haddock in a Crispy Batter, 23.50
Minted Pea Puree, Tartar Sauce & Fries
1,2,5,9,11,13

THE VEGETARIAN BEYOND BURGER

Sesame Brioche Bun, Ballymaloe Pepper Relish, 21.00
Lettuce, Tomato & Cocktail Sauce, Fries
1,2,7,9,11,11

PAN SEARED SEABREAM

Cannellini Beans, Fennel, Chorizo, Spinach, 30.00
Capers, Saffron & Herbs
5,9

SACHIN’S CURRIED CHICKEN KYIV

Potato & Squash Saag Aloo, Coriander Oil 24.00
1,2,11

PAN-FRIED IRISH HEREFORD 250g SIRLOIN STEAK

Chestnut Mushrooms, Chimichurri Sauce, Fries 38.00
& Caesar Salad (Supp. 7.50)
1,2,9,11,13

PRIME IRISH BEEF BURGER

Seeded Brioche Bun, Tomato, Lettuce, Cocktail 22.50
Sauce, Mature Cheddar Cheese, Smoked Streaky
Bacon & Fries
1,2,7, 9,11

SRI LANKAN SPICED CAULIFLOWER STEAK

Coconut, Barley, Butternut Squash “Risotto” 23.50
Curry Leaf Pesto, Shimeji Mushrooms
11

BAKED SALMON FILLET

Pinenut-Herb Crust, Tenderstem Broccoli, 26.00
Romesco, Potato & Courgette Rosti
2,5,9,10

OUR HOMEMADE SCAMPI

Dublin Bay Prawns in a Crisp Batter, Tartar 38.00
Sauce, Fries & Green Salad (supp 7.50)
1,3,8,11,13

AUTHENTIC CASSOULET

Slow Cooked Stew with White Beans, Duck 27.00
Confit, Pork & Spiced Sausage, Warm Baguette
9,11,12

Sides

Herb Roast Potatoes with Aioli 1,9,12,13
Rocket & Parmesan Salad with Balsamic 2,9,13
Creamy Champ Potato 2,9
Tender stem Broccoli & Spinach with Almond Butter 2,10

Caesar Salad 1, 2,9,11,13
Fries 9
Garlic Bread 2,11 4.80

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THE
GARRYVOE

It's better.
by the sea.

BISTRO DESSERTS

To Finish....

CRÈME BRULÉE with Biscotti 1,2,10,11	9.50
SQUIDGY CHOCOLATE LOG Raspberry Compote & Vanilla Ice Cream 1,2	8.50
WARM STICKY TOFFEE PUDDING Salted Caramel Sauce & Vanilla Ice Cream 1, 2,11	8.50
CHERRY FRANGIPANE TART Vanilla Ice Cream 1,2,10,11	8.50
IRISH FARMHOUSE CHEESE BOARD Chutney, Fruit & Crackers	12.00
Board for two	18.00

Our Selection of Teas/Coffee's

Irish Breakfast Tea	3.90
Herbal Tea's	4.00
Iced Tea	4.50
Americano	3.90
Cappuccino	4.00
Flat White	4.00
Iced Coffee	4.50
Flavoured Syrup	0.50
Shot	3.50
Espresso	4.20
Double Espresso	4.50
Hot Chocolate	4.00
Café Latte	4.00
Mocha	4.00

White Wines by the Glass

RENEDIO, Pinot Grigio, Italy	9.00
MONTES ALPHA, Sauvignon Blanc, Chile	9.00
PA ROAD, Sauvignon Blanc, New Zealand	9.50
ALLO, Alvarinho & Loureiro, Portugal	9.70
VON WINNING, Pinot Blanc, Germany	9.70
IZARDI LAROSSA, Rioja Blanca, Spain	9.50

Red Wines by the Glass

MONTES ALPHA, Cabernet Sauvignon, Chile	9.00
VINA REAL, Crianza Rioja, Spain	9.00
TRINCA BOLOTAS, Alentejo, Portugal	9.70
LOR DU SUD, Merlot, France	9.00
LA FLORENCIA, Malbec, Argentina	9.50
UMANI RONCHI, Montepulciano Abruzzo, Italy	9.00

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