

## OUR SAMPHIRE DINNER MENU

Welcome one and all to Samphire @ Garryvoe Hotel. We aim to please and want you leaving us better than you came in, having relaxed, soaked up the atmosphere and enjoyed the bounty of our local menu, which has been carefully planned by our Head Chef, Kevin O'Sullivan.

We source as much of our fresh produce as possible close to home taking advantage of local provenance. Sit back, relax and let us Wine & Dine you for the evening!

Nibbles .....

**Marinated Greek Olives 4**

**Tiger Prawn Pil-Pil 6**

**Chorizo Al Vino 6**

Beginnings .....

**Crispy Tempura Calamari 12**

Yellow Pepper Sauce, Red Chilli and Coriander

**Ballycotton Beetroot Salmon Gravalax 12**

Citrus ponzu dressing, Watercress and capers

**Slow Cooked Pigeon 14**

Cauliflower Caper Olive Salsa, Corn purée with Parmesan Cream

**Ardsallagh Goats Cheese & Tomato Salad 11**

Tomato, Basil, Marinated Tomato and Pea Shoots

**Soup of the Day 9**

Chef Special of the Day

Main Event

**Beef Fillet 36**

Chargrilled Beef Filet, Duck Fat Potatoes, Kale, Wild Mushrooms, Jameson Pepper Sauce

**Pan Roast Duck Breast 34**

Barley "Risotto", Celeriac Puree, Baby Rainbow Carrots, Grain Mustard Velouté

**Pan Seared Cod 31**

Celeriac and Spinach gratin, Tenderstem Broccoli, Samphire, Salsa Verde

**Mexican Style Fish & Chips 28**

Monkfish Goujons, Guacamole, Tortilla Chips, Pickled Red Cabbage, Jalapeno Tartar Sauce

**Risotto 28**

Roasted Pumpkin Risotto, Sage, Pumpkin Puree, Roasted Butternut Squash and Wild Mushrooms

To Finish.....

**Crème Brulée 10**

Dark Chocolate Cremeux, Mango Gel

**Chocolate Mousse 10**

Strawberry Gel, Toasted Meringue, Coffee and Chocolate chip ice cream

**Cheeseboard for One 12**

Selection of 3 different cheeses, crackers & Fruit Chutney