

Time spent at The Bayview Hotel gives you the opportunity to shutoff from the turmoil of our modern lives and reconnect with nature and our beautiful surroundings. Our food is directed and inspired by our surroundings the local producers who work the land & fish the seas. We treat our ingredients with the upmost respect & admiration with an emphasis of waste and

In sustaining our future. We champion the preservation of classical techniques & skills, teaching & celebrating the process of whole animal & Fish butchery. We aim to preserve the cultural traditions & heritage of fruits, vegetables and rare breeds livestock. We are grateful to be in an area of land & sea where we can spend some time foraging the hedgerows & coastline.

Sample Dishes

To Begin

Cured Pork Cheeks, Pork Fat Turnips, Beamish & Treacle Glaze, Potato Foam, Toasted Spelt, Smoked Black Pudding

Salt Baked Celeriac & Custard, BBQ Hen of the woods, Crispy Chicken Skin, Confit Egg Yolk, Roast Chicken Jus (Clancy's Ballycotton)

Olive Oil Poached Organic Salmon, Spring Peas, Cucumber, Apple, Wasabi, Lemon Gel, Foraged Sea Greens

Cream of Asparagus Soup, Spring Vegetables, Foraged Herbs & Flowers, Morel Dust

Poached and Seared Quail, Raisin & Sherry , Seared Little Gem, Sand Carrots Pickled, Gel, Syrup & Puree

Scorched Cured Fillet of Mackerel, Cucumber, Pickled Mushroom, Wasabi, Avocado, Miso Dressing

Honey & Thyme Goats Cheese Macaroon, Smoked Goats Cheese Parfait, Marjoram & Wild Watercress salad, Beetroot, Fig Marmalade

Eel

Charred new season Leek, Smoked Lough Neagh Eel, Gremolata, Egg & Potato Salad

Cauliflower & Cumin Puree, Piccalilli, Carrot, Seed & Nut Crumble, Pea shoots

Roaring Water Bay Mussels & Chargrilled Octopus, Saffron Veloute, Ballycotton Potato, Nduja

Crab Meat, Smoked Haddock & Ballycotton Potato Topped with Jellied Tomato & Saffron Consommé, Heritage Tomato & Herb Salad

Pot Au Feu of Tom Clancy's (Ballycotton) Free range Chicken, Crispy Hens Egg, Seaweed & Caper relish, Wild Garlic Mayonnaise.

Seared Local Dublin Bay Prawns, Pigs Head Brawn, Blood Orange Shellfish Bisque

Roast Cauliflower, Sheppards Store Cheese Veloute, Polanaisse Garnish of Fried Brioche Crumb, Grated Boiled Egg & Parsley

Whipped St Tola Goats Cheese Curd, Morello Cherry Jelly, Caramelised Walnuts, Beetroots & Fig

Mains

Roast Loin & slow cooked shoulder of Comeragh Mountain Lamb, Potato Terrine, Confit Carrot, Velvet Cloud Sheeps Yogurt, Aubergine Caviar

Roast Ling, Cauliflower & Cumin Puree, Glazed BBQ Eel, Piccalilli, Apple

Roast Fillet of Beef, Caramelised Short Rib, Onion & Tarragon Jam, Salt Baked Celeriac, King Oyster Mushroom

Seared fillet of Turbot, Jerusalem Artichoke, Glazed Salsify, Panfried Cepe, Smoked Almond, Rhubarb

Megrin sole fillet, Lobster Bisque sauce, Cauliflower Cheese Croquette, Buttered Spinach

Roast Gigot of Monkfish, Mussel & Saffron Veloute, Cucumber, Confit cheek, Vadouvan spices

Char - Grilled Turbot, Smoked Bone Broth, Spring Garden Vegetables, Sea Spinach, lemon Rind foam.

Roast Pollock, Caramelised Potato, Smoked Eel, Buttermilk Wild Garlic

Roast Cod, Broccoli Puree, Smoked Sheeps Yoghurt, Vadouvan Beurre Noisette

Spiced Silverhill Duck Breast, Kohlrabi, Pistachio & Rhubarb, Duck Fat Brioche, Duck Jus