

# THE BAYVIEW

AT BALLYCOTTON ★★☆☆

Seared Fillet of Salmon  
Asian Greens, Pickled Mooli & Trumpet  
Mushrooms, Sweet Soy & Mirin €25.00

Pan-Fried Fillet of Cod  
Summer Cabbage, Bacon, Smoked Potato  
€28.00

Roast Fillet of Hake  
Butter Emulsion of Early Garden  
Vegetables, Brioche, Herb & Crab Crust  
€26.00

King Fish (Market Price)  
€34.00

Pan –Fried Fillet of Monkfish  
Romesco Sauce, Char-Grilled Purple  
Sprouting Broccoli, Toasted Almond €30.00

Slow Roast Pork Belly & Confit Pork Cheek  
Roast Ruby Beetroot, Butternut Squash, Grilled  
Peach, Orange & Honey Glaze €26.00

Slow Cooked Short Rib of Beef  
Cooked in Stout served with Salt Baked Celeriac,  
Roscoff Onion, King Oyster Mushroom €26.00

Breast of Chicken  
Sautéed Girolle Mushrooms, Char-Grilled Corn,  
Baby Leeks, and Red wine Reduction €24.00

Pan Roast Polenta  
Flavoured with Sun-Dried Tomato and Basil served  
with Sautéed Spinach, Wild Mushroom, (Vegan /  
Vegetarian) €22.00

Breast of West Cork Skeaghanore Aylesbury Duck,  
Scannel's White Turnip, Parsnip & Orange, Jeffares  
Blackcurrants, €28.00

## Cooked Over Coals

Kassler  
Brined & Smoked O'Connor's Pork Chop  
Pan Roast & served with Cassoulet of Beans, Wilted Greens, Gubbeen Chorizo Butter  
€26.00

Irish Sirloin Steak 283 g,  
Cooked over coals with Mushroom Duxelle, Confit Beef Tomato, Parsley & Lemon Green Beans,  
Pepper Sauce €29.00

Fresh Ballycotton Lobster, Linguini Pasta, Tomato, Creamy  
Lobster Sauce €40.00

## Potato Sides

Lyonnais Potatoes	€5.00
Twice cooked Chunky Chips	€4.50
Potato Puree	€5.00

## Vegetable/Salad Sides

Green Beans	€5.00
Tender stem Broccoli	€5.00
Buttered Mixed Vegetables	€5.00
House Salad	€4.50
Gem, green beans, shaved fennel, dill cucumber, Homemade salad cream	