

Tapas

Why not try something from
our new Oyster Menu

House Dressed Iberian Mixed Olives (V) (GF)	€4.00
Patatas Bravas or Aioli (V) (GF) Deep fried potato pieces seasoned with our special seasoning finished with spicy tomato sauce or garlic aioli	€3.80
Rustic Bread & Hazelnut Hummus Finished with aged balsamic & extra virgin olive oil (V)	€4.50
Hand Stretched Pizzetta St Tola goats cheese, rocket & red onion jam (V)	€5.50
Smoky Polenta Chips with Cashel blue cheese mayonnaise & sea salt (V)	€6.50
Arancini Risotto rice flavoured with sundried tomatoes, buffalo mozzarella and basil, finished with a panko crumb (V)	€7.50
Fish Taco Mexican style beer battered fish with home-made Pico de Gallo salsa, spicy dill dressing, sliced red cabbage & pickled chillies all loaded onto freshly made taco with micro coriander	€7.50
Salt Cod Croquettes Piquillo pepper puree & lemon aioli	€7.50
Baby Mussel Pot Oysterhaven mussels, white wine garlic cream sauce & garlic crostini	€7.50
Iberico Serrano Ham Croquettes Charcoal mayonnaise & aged parmesan	€7.50
Calamari Tempura Served with garlic aioli, lemon & rocket (GF)	€8.50
Sardinian Style Slaney Valley Meatballs (GF) Infused with thyme & finished with cracked black olives & roasted tomatoes	€8.50
Pan Fried Iberico Chorizo Rioja reduction, Rosscarbery white pudding bon bon & smoked paprika mayonnaise	€8.50
Harissa Marinated Lamb Skewers Spiced giant chickpea cous cous, cucumber, mint & yoghurt	€8.90
Aperitif Chicken Liver Pâté Flavoured with tarragon & cognac, dressed rocket, red onion jam & ciabatta crostini	€9.50
Mini Fish & Chips Served with homemade tartar sauce & mushy peas	€9.50
Panko Crumbed Kinsale Scampi Served with garlic & lemon aioli & three tomato salad	€9.50
Confit Pork Belly Garlic & rosemary butter beans, cauliflower puree & crisp sage (GF)	€9.90
Braised Hereford Ox Cheek Carrot & cumin puree, horseradish mash, watercress & char-grilled onion oil	€11.50
West Cork Crab Crumble (GF) Tomato beurre blanc, Hegarty's farmhouse cheddar, hazelnut & almond soft herb crumb	€13.50
Jamies Clay Pot Prawns & Iberico Chorizo Iberico chorizo & pan fried king prawns with garlic, shallots & parsley, served with garlic crostini	€13.50
Pan Seared Atlantic Scallops & Rosscarbery Black Pudding Cauliflower purée, apple textures & pea shoots	€13.50
Charcuterie Board Chorizo Iberico, Imperial Salchicon, Serrano ham Reserva Duroc Breed, Cacio Cavallo Piccante Cheese from Toons Bridge Dairy, Florin peppers stuffed with cream cheese, roasted tomatoes & dressed Iberian mixed olives, crostini & hazelnut hummus	€13.50
Wild Atlantic Way Cheese Board Selection Cashel Blue (Semi-soft from Beachmount, Co. Tipperary), Durrus Farmhouse (Semi-soft from Coomkeen, West Cork), Hegarty's Cheddar (Hard from White Church, North Cork), Pear & apple chutney, salt & pepper celery ribbons & artisan savoury biscuits. Why not add a glass of our house port for €4.50?	€12.50
Side Orders	€3.50 each
- Rocket & Parmesan Salad with Sun Blushed Tomatoes	- Ratatouille
- French Beans with Smoked Bacon Butter	- Pan Fried Okra with Garlic & Roasted Cumin Butter
- Buttered Asparagus	

Desserts

Affogato Double espresso, vanilla bean ice cream & biscotti	€5.00
Churros with Cinnamon Sugar With warm rum & dark chocolate sauce & praline dipping crystals	€6.00
Peanut Butter & Belgian Chocolate Brownie Cheesecake Finished with peanut brittle, salted caramel sauce, praline crystals & caramel ice cream	€6.50
Warm Flourless Chocolate Mudcake Vanilla bean ice cream & chocolate sauce (GF)	€6.50
Matcha Green Tea & Coconut Panacotta Pistachio & banana bread crumb, toasted salted sesame seed brittle & pistachio ice cream	€6.50
Ice Cream & Sundaes try something from our new menu - perfect to share!	

*All our breads & pastries are baked in house by our team of chefs.
All of our Beef, Chicken, Lamb, Duck, Pork, Bacon, Potatoes & Eggs are 100% Irish origin
& sourced from Members of Quality Assurance Schemes & Local Suppliers*

(H) Healthy Option (V) Vegetarian (GF) Contains no flour in the recipe, but flour is used in the kitchen. Our Kitchen contains nuts please be aware.

Please ask your server for our list of allergens

Apéritif

WINE & TAPAS BAR

@ BLUE HAVEN

IRISH FUSION TAPAS

Ethos

We have carefully selected this wine list with our suppliers, who work directly with wine growers in all of the worlds classic wine regions. We have chosen a range of wines which both match our food menu or simply to enjoy a glass on its own. The wines we have selected are exclusively supplied to us in this area so that we have a unique and boutique choice for you to savour. We hope you enjoy our selection.

Menu

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