

Tapas

Why not try something from
our new Oyster Menu

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| House Dressed Iberian Mixed Olives (GFA) | €4.00 |
| Rustic Bread & Hazelnut Hummus Finished with aged balsamic & extra virgin olive oil | €5.50 |
| Hand Stretched Pizzetta St Tola goats cheese, rocket & red onion jam | €5.50 |
| Arancini Made with Rissoto rice, porcini mushrooms, smoked scamorza and finished with a panko crumb & a truffle mayo | €8.00 |
| Fish Taco Mexican style beer battered fish with Pico de Gallo salsa, spicy dill dressing, sliced red cabbage, jalepenos & pickled chillies, all loaded onto freshly made tacos with micro coriander, served with sea salt potato skins | €8.00 |
| Baby Mussel Pot (GFA) Oysterhaven mussels, white wine garlic cream sauce & garlic crostini | €7.50 |
| Pan Seared Calamari (GFA) Served with garlic and lemon chili butter finished with herbs. Served with Garlic Crostini (GFA) | €9.50 |
| Sardinian Style Slaney Valley Lamb Meatballs (GFA) Infused with thyme & finished with cracked black olives, roasted tomatoes & garlic crostini. Served with Dressed Salad | €9.00 |
| Aperitif Chicken Liver Pâté Flavoured with tarragon & cognac, dressed rocket, red onion jam & crostini | €9.50 |
| Mini Fish & Chips Served with homemade tartar sauce & mushy peas | €10.00 |
| Panko Crumbed Kinsale Scampi Served with garlic & lemon aioli & three tomato salad | €11.50 |
| Spanish Fries With Jalapeno Peppers, Black Olives, our own spicy seasoning, Melted Cheddar & Mozzarella | €7.50 |
| 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 | - Beer Battered Onion Rings |
| - French Beans with Smoked Bacon Butter | - Sea Salt Crispy Potato Skins with Chipotle Sauce |
| - Sea Salt Chips (GF) | |

Desserts

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| Passion Fruit Panacotta Served with passion fruit gel, berry coulis & raspberry sorbet | €6.50 |
| Sticky Toffee, Walnut & Date Pudding With butterscotch sauce, ginger crumb, rum & raisin ice cream | €6.50 |
| Apple & Plum, Cinnamon, Hazelnut Oat Crumble Jameson whiskey ice cream, vanilla bean custard | €6.50 |
| Churros with Cinnamon Sugar Served with garlic & lemon aioli & three tomato salad | €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 (GFA) Vanilla bean ice cream & chocolate sauce | €6.50 |
| Sundaes Blue Haven Signature Chocolate Ice Cream Sundae, Mothers Sundae, Warm Apple Sundae, Nuts & More Sundae, Strawberry Eton Mess. | €7.50 |

Dessert Cocktails

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| Espresso Martini Tia Maria, Smirnoff Vodka, Coffee & Sugar Syrup | €10.00 |
| French Martini Chambord Liqueur, Smirnoff Vodka & Pineapple Juice | €10.00 |
| Aperitif's Chocolate Delight Ron Zacapa Rum, Disaronno, Milk, Chocolate Sauce & Caramel Syrup | €10.00 |

*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*

(GFA) Gluten Free Option Available

Please be aware our kitchen contains Nuts, Gluten & Dairy. 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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