## STARTERS

- **Seasonally Inspired Soup of the Day (GFA)**
  - Served with Daily Baked Soda Bread
  - €6.50

- **Blue Haven Seafood Chowder (GFA)**
  - 1, 2, 8, 13
  - Made with Salmon, Hake, Smoked Haddock and Served with Daily Baked Soda Bread
  - €10.50

- **Homemade Lemon & Thyme Hummus (V)(GFA)**
  - 4a, 7, 9, 10, 13
  - With Feta Crumbs, Pickles and Croutes
  - €8.50

## MAINS

### Pan Fried Halibut (GF) 2, 7, 8, 9, 13
- Served with Tomato & Courgette Salsa, Herb Oil & Warm Potato Salad
- €33.90

### Wild Mushroom Rigatoni (V) 1, 4a, 13
- Rigatoni Pasta with Truffle Cream Sauce & Garnished with Parmesan (Add chicken €3.50)
- €19.00

### The Blue Haven Burger (GFA)
- 1, 4a, 7, 8, 9, 13
- Smoked Streaky Bacon, Irish Cheddar Cheese, Horizon Farm Leaves, Onion Rings, Tomato Relish and Sriracha Mayonnaise, Served in a Brioche Bun with a Side of House Slaw (up to 20min cooking time)
- €21.50

### Irish Lamb Tagine (GF*) 7a, 7
- Moroccan Spiced Braised Lamb with Persian Rice, Almonds, Raisins, Apricots and Preserved Lemon
- €21.50

## OYSTERS (GFA) 12
- Served Naked on Crushed Ice with a Shot of Murphy’s Irish Stout & Tabasco
- €20.00

## SALADS

### Tempura Prawn Nicoise (GF) 1, 6, 7, 9
- With French Beans, Soft Boiled egg, Potatoes, Olives & Horizon Leaves Tossed in Honey Mustard Dressing
- €17.50

### Ardsallagh Goats Cheese & Beetroot Salad (GFA) 4a, 7, 9, 13
- With Horizon Farm Organic Leaves & Croutes
- €16.50

### Ummera Smoked Chicken Caesar Salad (GFA) 1, 2, 4a, 7, 9
- Baby Gem Tossed in Homemade Caesar Dressing, Anchovies & Garlic Croutes
- €18.50

### Creamy Burrata 4a, 7, 8, 13
- Charred Tomatoes, with a hint of Chilli, Capers, Basil, Croutons & Olive Oil
- €16.50
**SIDES**

- Creamy Mash 7, 13  
  €4.60
- Seasonal Vegetables  
  €4.90
- Rosemary, Flor de Sel Fries  
  €4.90
- Horizon Farm Organic Leaves  
  €4.90
- Sautéed Baby Potatoes in Harissa Butter  
  €5.50
- Charred Tenderstem Broccoli in Chilli and Garlic Oil  
  €5.50

**DESSERTS**

- Sticky Toffee Pudding 1, 4a, 13  
  €7.90
  Served with Caramel Sauce and Honeycomb Ice-Cream
- Chocolate Mud Pie (GF*) 1, 5a, 13  
  €8.50
  Served with Vanilla Ice-Cream, Chocolate Sauce
- Bushbys Strawberry Eton Mess 1, 13  
  €7.50
  Served with Meringue, Strawberry & Vanilla Ice-Cream garnished with White Chocolate Shavings

**TEAS & COFFEES**

- Cappuccino  
  €3.40  
  €3.80
- Americano  
  €3.10  
  €3.50
- Flat White  
  €3.40
- Latte  
  €3.40
- Espresso  
  €3.00
- Honey Latte  
  €3.40
- Spanish Latte  
  €3.40
- Mocha  
  €3.40
- Extra shot of Espresso  
  €0.80
- Piccolo  
  €3.10
- Macchiato  
  €3.10
- Tea  
  €2.70
- Cappuccino  
  €3.40
- Americano  
  €3.10
- Flat White  
  €3.40
- Latte  
  €3.40
- Espresso  
  €3.00
- Honey Latte  
  €3.40
- Spanish Latte  
  €3.40
- Mocha  
  €3.40
- Extra shot of Espresso  
  €0.80
- Piccolo  
  €3.10
- Macchiato  
  €3.10
- Tea  
  €2.70

**OUR FOOD ETHOS**

We cook everything fresh to order, so please allow adequate cooking time for each dish.

All our breads & pastries are baked in our own bakery. All our Beef, Chicken, Pork, Bacon, Potatoes & Eggs are sourced from members of the Irish Quality Assurance Schemes & local suppliers. Our local suppliers include Horizon Farms in Kinsale, Hegarty’s Cheddar, Haven Shellfish Oysterhaven, West Cork Olives, Glenoven Ice-cream, Kelleher’s Meats, Fresh Fish Deli, P. O’Connells, Ummera Irish Smokehouse, Clona Dairy and Gubbeen Smokehouse. We, where possible, source our produce from surrounding areas in the interests of both quality and carbon footprint.

**ALLERGENS**

1. Eggs  
2. Fish  
3. Peanut  
4. Wheat  
4a. Spelt  
4b. Oat  
5. Nuts  
5a. Almonds  
5b. Cashew  
5c. Hazelnut  
5d. Pine Nut  
5e. Walnut  
5f. Pistachio  
6. Crustaceans  
7. Sulphur Dioxide & Sulphites  
(Used as a preservative)  
8. Celery  
9. Mustard  
10. Sesame Seeds  
11. Lupin  
12. Molluscs  
13. Milk  
14. Soy  

(V) Vegetarian, (GFA) Gluten Free options available, (GF*) Contains no flour in the recipe, but flour is used in the kitchen, Please be aware our kitchen contains Nuts, Gluten & Dairy.

Please make your server aware of any allergies.