

A LA CARTE MENU



STARTERS

Seasonally Inspired Soup of the Day (GFA) <i>Served with Daily Baked Soda Bread</i>	€6.80	Blue Haven Seafood Chowder (GFA) 1, 2, 8, 13 <i>Made with Salmon, Hake, Smoked Haddock and Served with Daily Baked Soda Bread</i>	€11.00	Free-Range Chicken Liver Paté (GFA) 4a, 5c, 7, 13 <i>Sweet & Sour Apricot Marmalade with Hazelnuts and Toasted Sourdough</i>	€12.00
Blue Haven Wings (GF*) 7, 8, 9, 13 <i>Finished in a Fiery Louisiana Hot Sauce, Blue Cheese Mayonnaise Dip and Celery Sticks</i>	€12.00				
Homemade Lemon & Thyme Hummus (V)(GFA) 4a, 7, 9, 10, 13 <i>With Feta Crumbs, Pickles and Croutes</i>	€8.90	Atlantic Prawns Pil Pil (GFA) 4a, 6 <i>Atlantic Prawns, Garlic, Chilli, Spring Onion, Smoked Paprika and Olive Oil, served with Toasted Sourdough</i>	€14.00	Wild Mushroom & Truffle Arancini 1, 4a, 7, 8, 9, 13 <i>With Parmasan & Truffle Aioli</i>	€10.00

Oysters **(GFA*)** 12

*Served Naked on Crushed Ice with a
Shot of Murphy's Irish Stout & Tabasco*

3
€10.50

6
€19.30

12
€31.00

MAINS

Pan Fried Cod GF 2, 7, 8, 9, 13 <i>Served with Tomato & Courgette Salsa, Herb Oil & Warm Potato Salad</i>	€34.90	Seafood Curry (GF*) 2, 6 <i>Diced Salmon, Haddock and Prawn, Simmered in an Aromatic Coconut and Cardamom Curry Sauce Served with Pilaf Rice and Poppadom</i>	€22.40
Wild Mushroom Rigatoni (V) 1, 4a, 13 <i>Rigatoni Pasta with Truffle Cream Sauce & Garnished with Parmesan (Add chicken €3.50)</i>	€19.80	Pan Roasted Chicken Supreme (GF) 7, 8, 9, 13 <i>Served with Confit Garlic, Mash Potatoes, Sautéed Seasonal Vegetables, Red Wine Jus</i>	€22.80
Classic Blue Haven Fish & Chips (GFA) 1, 2, 4a, 7, 9 <i>Served in a Crispy Kinsale Pale Ale Beer Batter with Mushy Peas, Tartar Sauce and a Lemon Wedge</i>	€19.50	Seafood Gratin 2, 4a, 7, 13 <i>Hake, Salmon and Smoked Haddock in a White Wine Cream Sauce, Topped with Parsley Crumbs, and Served with Spring Onion Mash</i>	€22.80
The Blue Haven Burger (GFA) 1, 4a, 7, 9, 13 <i>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)</i>	€19.50	Organic West Cork Tofu and Jackfruit Curry (GF)(VEGAN) 14 <i>Jackfruit Simmered in Aromatic Coconut Curry with Tofu, served with Basmati Rice and Pappodom</i>	€21.40

SALADS

Ardsallagh Goats Cheese & Beetroot Salad (GFA) 4a, 7, 9, 13 <i>With Horizon Farm Organic Leaves & Croutons</i>	€17.20
Chicken Ceasar Salad (GFA) 1, 2, 4a, 7, 9 <i>Baby Gem Tossed in Homemade Ceasar Dressing, Crispy Bacon Anchovies & Garlic Croutons</i>	€19.30
Creamy Burrata 4a, 7, 8, 13 <i>Charred Tomatoes, with a hint of Chilli, Capers, Basil, Croutons & Olive Oil</i>	€17.20

SIDES

Creamy Mash 7, 13	€4.80
Seasonal Vegetables	€5.00
Rosemary, Flor de Sel Fries	€5.00
Horizon Farm Organic Leaves	€5.00
Sautéed Baby Potatoes in Harissa Butter	€5.70
Charred Tenderstem Broccoli in Chilli and Garlic Oil	€5.70

TEAS & COFFEES

Cappuccino	€3.60	€4.00	Honey Latte	€4.40	Extra shot of Espresso	€1.00	Herbal Tea	€3.60
Americano	€3.30	€3.70	Spanish Latte	€4.40	Piccolo	€3.30	Hot Chocolate	€4.40
Flat White	€3.60		Mocha	€4.40	Macchiato	€3.30	Monin Flavoured Syrups	€1.00
Latte	€4.40		Espresso	€3.20	Tea	€2.90		

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, GlenmarSeafood West Cork, Haven Shellfish Oysterhaven, West Cork Olives, Glenown Ice-cream, Kellehers Meats, Fresh Fish Deli, P.O'Connells, 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. Gluten / 4a. Wheat / 4b. Spelt / 4c. 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.

All prices include the new increased VAT rate from 9% to 13.5% from September 1st and have been amended to reflect this increase

DESSERTS

Chocolate Mud Pie (GF*) 1, 5a, 13 <i>Served with Vanilla Ice-Cream, Chocolate Sauce</i>	€8.90	Sticky Toffee Pudding 1, 4a, 13 <i>Served with Caramel Sauce and Honeycomb Ice-Cream</i>	€8.30
Bushbys Strawberry Eton Mess 1, 13 <i>Served with Meringue, Strawberry & Vanilla Ice-Cream garnished with White Chocolate Shavings</i>	€7.80	Blue Haven Signature Chocolate Ice-Cream Sundae <i>Served with Chocolate Brownie Pieces, Waffles, Black Forest Cherries, Belgian Double Chocolate Ice-Cream, Pralines & Ice-Cream, Vanilla Bean Whipped Cream, Chocolate Chips & Chocolate Sauce</i>	€8.90
Classic Tiramisu 1,4,7,13 <i>House baked lady fingers sponge, mascarpone cream, coffee syrup with cocoa powder and coffee chocolate</i>	€8.40		