

BREAKFAST

MENU

Morning Toast	€3.80
<i>Choice of brown soda bread from our bakery Cuthbert's white or brown toast or gluten free bread, served with Irish butter & preserves (V) (GFA) 4, 4a, 13</i>	
French Toast	€9.90
<i>Toasted brioche, coated in free range eggs and pan fried until golden, served with mixed berries and maple syrup. (V) (GFA) 1, 4a, 13</i>	
<i>Add bacon</i>	€3.50
Avocado Toast with Poached Egg & Dukkah	€9.90
<i>Creamy smashed avocado, poached egg, and Middle Eastern dukkah spice on toasted soda bread. 1, 4a, 4c, 5c, 10</i>	
Eggs Benedict	€12.50
<i>Clonakilty cured bacon, free range poached eggs topped with hollandaise sauce, served on toasted sourdough bread (GFA) 1, 7, 13</i>	
Eggs Florentine	€12.50
<i>Toasted Cuthbert's sourdough, wilted baby spinach, poached free range eggs & hollandaise sauce. (V) 1, 4a, 7, 13 Add smoked salmon</i>	
<i>€3.50</i>	
DIY Scrambled Eggs	€8.50
<i>"Free range" Irish eggs with grilled stem cherry tomatoes.</i>	
<i>Choose any two of our toppings - chorizo - spinach - smoked salmon mushroom - bacon or sausage - clonakilty black pudding (V) (GFA) 1, 4a, 13.</i>	€3.50

Breakfast Omelette	€11.50
Made with free range eggs and a choice of fillings: Choose from Kellehers ham, sautéed mushrooms, tomatoes, Irish cheddar or onions, served with Cuthbert's toast & Irish butter (GFA) 1, 13	
Blue Haven Gourmet Full Irish Breakfast	€12.50
Free range eggs, Clonakilty cured bacon, Clonakilty sausages & black pudding, sautéed mushrooms, potato hash browns, baked beans and grilled cherry vine tomatoes, served with Cuthbert's toast & Irish butter (GFA) 1, 4a, 4c, 9, 13	
Clonakilty Black Pudding Hash	€12.50
Sautéed potatoes, onions, peppers, and Clonakilty black pudding topped with soft poached eggs 1, 4c, 7, 9	
Sautéed Wild Mushrooms on Toast	€12.50
Herby wild mushrooms in garlic butter served on toasted sourdough with poached eggs 1, 4a, 7, 13	
Grilled Halloumi & Tomato Stack	€12.50
Pan-seared halloumi with roast tomatoes topped with basil pesto, served on brown bread, poached eggs. 1, 4a, 4c, 5d, 13	
Shakshuka	€12.50
Poached eggs in a rich tomato, pepper, and cumin sauce, served with warm sourdough. 1, 4a	
Fluffy Pancakes	€8.50
2 pancakes with a choice of baked in fruit. Choose from: blueberry, strawberry, raspberry or banana (V) 1, 4a, 13	

Breakfast Omelette Made with free range eggs and a choice of fillings:	€11.50
Breakfast Burrito Scrambled eggs, spiced chorizo, baked beans, cheddar, salsa roja, and guacamole wrapped in a warm tortilla. 1, 4a, 7, 9, 13, 14	€10.90
Choose one of the following: Freshly baked sweet & savoury scones & pastries plain or fruit served with fresh Irish cream, Irish butter & strawberry jam 1,4,7 Croissants served with fresh Irish cream, Irish butter and strawberry jam 4	€3.60
Selection of freshly baked cakes	€4.20

HEALTHY OPTIONS

Organic natural yoghurt <i>finished with mixed berry compote (GF) (V) 4c, 13, dairy free available</i>	€5.50
Fruit Bowl <i>Served with yoghurt and honey (GF) (V)</i>	€6.50
Traditional Organic Irish Oatmeal Porridge <i>Finished with berry compote and honey (V)</i>	€6.50
Blue Haven Granola <i>Served with organic natural yoghurt and seasonal compote (V)</i>	€5.50
Clonakilty cured bacon, Clonakilty sausages, roasted mushrooms, grilled tomatoes, smoked salmon, baked beans, potato hash browns, Clonakilty black pudding	€3.50

Allergens

Please be aware our kitchen contains nuts, gluten & dairy. Please make your server aware of any 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 & Sulphates (used as a preservative) 8.Celery 9.Mustard 10.Sesame seeds 11.Lupin 12.Molluscs 13.Milk 14.Soy (V)Vegetarian (GFA) Gluten free option



Brunch & Lunch Menu

STUFFED FRENCH TOAST | €13.50

Brioche french toast stuffed with blueberry compote and nut crumble 1,4a,13

DUKKAH SPICED AVOCADO TOAST | €11.50

Smashed avocados with Dukkah spice topped with cherry tomatoes, balsamic glaze & radishes (GFA) 1,2,4a,7

Add smoked salmon €4.50 or poached egg €3.50

EGGS BENEDICT | €12.50

Clonakilty cured bacon, free range poached eggs topped with hollandaise sauce (GFA) 1,7,13

EGGS FLORENTINE | €12.50

Toasted Cuthbert's sourdough, wilted baby spinach, poached free range eggs & hollandaise sauce (v) 1,4a,7,13

Add smoked salmon €4.50

CRUNCHY CHICKEN SANDWICH | €16.50

Spiced slaw, siracha mayo on white bread served with fries 1,4a,13

WEST CORK FISHCAKE | €13.50

with hollandaise, rocket leaves, parmesean, poached eggs & tender stem broccoli 1,4a,7

FISH TACOS | €19.50

Battered fish goujons on a floury tortilla wrap, corn and tomato salsa, lime, garlic aioli & chips 1,2,4a,7,9

TOASTED SPECIAL | €13.50

Made with baked ham, cheese, tomato & red onion marmalade. Served with chips on the side 4a,7,13

CRISPY CHICKEN CURRY BOWL | €14.50

Panko-fried McCarthy Meats chicken with rice, pak choi, curry sauce, fried egg and scallions. Make it vegetarian with organic tofu 1,7,9,13,14

SEASONALLY INSPIRED SOUP OF THE DAY | €7.50

Served with daily baked soda bread

BLUE HAVEN SEAFOOD CHOWDER (GFA) | €12.50

Made with salmon, hake and smoked haddock served with daily baked soda bread | 1,2,7,8,13

PRAWN PILL PILL | Starters €15.50 Mains €20.00

Atlantic prawns with garlic, chili, spring onion, smoked paprika & olive oil. Served with toasted sourdough 4a,6,7

ROARING WATER BAY MUSSELS | Starters €13.00

Mains €20.50

Mussels cooked in a white wine cream sauce, served with garlic sourdough bread 4a, 7,8,12,13

BLUE HAVEN CHICKEN WINGS | Starters €12.90

Mains €18.50

Finished in a fiery hot sauce, served with blue cheese dip 7,8,9,13

FISH & CHIPS | €21.50

Beer battered fresh West Cork haddock coated in Kinsale Pale Ale beer batter with mushy peas, tartar sauce & lemon wedge 1,2,4a,7,9

4 OZ IRISH ANGUS CHEESEBURGER | €14.50

Served with Irish cheddar and smoked bacon on a toasted bun with chips on the side. 1,4a,7,13

CHICKEN CAESAR SALAD | € 19.50

Baby gem tossed in homemade Caesar dressing, crispy bacon, anchovies, Parmesan and garlic croutons | 1,2,4a,7,9

SMOKED SALMON AND PRAWNS| €16.50

union hall smoked salmon, prawn cocktail, pickles, on homemade soda bread, with sauce Marie Rose 1,2,4a,7,9,13

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 option available (GF*) Contains NO flour in recipe but flour is used in the kitchen.
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THE BLUE HAVEN



Bar & Bistro

Starters

PRAWN PIL PIL | €15.50

Atlantic prawns with garlic, chilli, spring onion, smoked paprika & olive oil. Served with toasted sourdough | 4a,6,7

HOMEMADE LEMON & THYME HUMMUS (GFA) | €9.00

With Macroom Feta crumbs, pickles and croutes | (V) (GFA) 4a,7,0,13

ORGANIC GARRYHINCH WILD MUSHROOM TART | €12.50

Made with sautéed wild mushrooms baked in a homemade tart. Served with grated Parmesan cheese & arugula salad | 1,4a,7,13

SEASONALLY INSPIRED SOUP OF THE DAY (GFA) | €7.50

Served with freshly baked soda bread 4a,8,13

BLUE HAVEN SEAFOOD CHOWDER (GFA) | €12.50

Made with West Cork salmon, hake and smoked haddock. Served with freshly baked soda bread | 1,2,7,8,13

ROARING WATER BAY OYSTERS | €11.50

Three oysters sourced from Roaring Water Bay in West Cork, with chives, shallots & a chilli vinaigrette | 7,12

FRESH IRISH CRAB BRUSCHETTA | €15.50

Served with lemon aioli on grilled sourdough bread with grapefruit salad. | 1,4a,6,7,13

ROARING WATER BAY MUSSELS | Starters €13.00

Mains €20.50

Mussels cooked in white wine & cream sauce, served with garlic sourdough bread | 4a,7,8,12,13

BLUE HAVEN CHICKEN WINGS (GF) * | €12.90

Finished in a fiery hot sauce, served with blue cheese dip | 7,8,9,13

FREE-RANGE CHICKEN LIVER PÂTÉ (GFA) | €13.50

Served with in house red onion marmalade & toasted brioche | 4a,5c,7,13

Curries (GF) All curries are made from scratch by our Indian chefs using their own family traditions

SEAFOOD KORMA | €24.50

Atlantic prawns, diced West Cork salmon and haddock, simmered in an aromatic coconut & cardamom curry sauce. 2,6

CHICKEN TIKKA | €23.50

Marinated succulent pieces of Irish chicken, simmered in an aromatic creamy cardamom & cashew curry sauce 1,4a,13,5b

CHICKPEA & TOFU CURRY | €21.50

Marinated chickpeas & cubes of organic West Cork tofu, tossed in a coconut curry sauce | 14

ALL CURRIES ARE SERVED WITH RAITA, POPPADUM & PILAF RICE

The Blue Haven Seafood Tower

Seafood Tower for 2 | €55

Irish crab salad, Rossmore oysters, Atlantic prawn cocktail, Union Hall smoked salmon, Roaring Water Bay mussels, Goatsbridge trout roe, homemade soda bread and butter, charred lemon and chips (1,2,4a,6,7,12,13,14)

Mains

CATCH OF THE DAY | Market Price (Ask Server)

Served with mash & seasonal veg (13,14)

CHICKEN CAESAR SALAD (GFA) | €19.50

Served with baby gem lettuce tossed in homemade Caesar dressing, West Cork crispy bacon, anchovies & garlic croutons | 1,2,4a,7,9

BRAISED BEEF WITH GREMOLATA & SHALLOTS (GF) | €27.50

12 Hour slow cooked Irish beef with creamy mash potatoes, red wine jus, seasonal vegetables, confit shallots & gremolata | 7,8,13

UNION HALL PAN FRIED COD (GF) | €28.00

Pan fried cod served with creamy mash, vegetables & lemon beurre blanc 2,7,13

FREGOLA PASTA WITH ATLANTIC PRAWNS | €27.00

Cherry tomatoes, olive oil, chilli, Parmesan, with broccolini. | 1,4a,6,7,13

HERB ROASTED IRISH CHICKEN BREAST (GF) | €26.50

Roasted chicken breast served with creamy mash, chicken & tarragon veloute & a side of seasonal vegetables | 7,13

FISH & CHIPS (GFA) | €21.50

Beer battered fresh West Cork haddock coated in Kinsale Pale Ale beer batter with mushy peas, tartar sauce & lemon wedge | 1,2,4a,7,9

IRISH BLACK ANGUS BURGER (GFA) | €21.50

Smoked West Cork streaky bacon, cheddar cheese, Kinsale Horizon Farm leaves, onion rings, tomato relish & Sriracha mayonnaise. Served on a brioche bun with a side of house slaw & chips | 1,4a,7,9,13 (Up to 20 mins cooking time)

FREGOLA PASTA WITH MACROOM BURRATA | €24.00

Cherry tomatoes, olive oil, chilli and Parmesan 1,4a,7,13

Sides | €5.50

BEER BATTERED ONION RINGS | 4a,7

CHIPS | 7

MINI CAESAR SALAD | 1,2,4a,7,9

BABY POTATOES | 13

PILAF RICE |

MASHED POTATOES | 13

Dips | €1.50

GARLIC MAYO | 1,7

BLUE CHEESE DRESSING | 7,13

SRIRACHA MAYO | 1,7

HOT SAUCE | 7,13

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

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DESSERTS

STICKY TOFFEE | €8.00

Rich datesponge with toffee sauce and served with
vanilla ice cream 1,4,14

CHAI TIRAMISU | €8.00

Layers of whipped Mascarpone and homemade sponge
soaked in Chai syrup 1,4a,13

GLUTEN FREE MUDPIE | €8.00

Rich, fudgy chocolate pie paired with smooth chocolate
ice cream 1,5a,13

BLUE HAVEN SUNDAE (GFA) | €9.50

Served with chocolate brownie pieces, Belgian waffles,
Black Forest cherries, double chocolate caramel &
vanilla ice cream, vanilla bean whipped cream, chocolate
shavings & chocolate sauce. 1,4a,13



Starters

Kids Soups of the day (GFA)

Served with daily baked soda bread 4a, 8, 13

Seafood Chowder (GFA)

Served with daily baked soda bread 1, 2, 7, 8, 13

Garlic Ciabatta

With or without mozzarella 4a, 13

Selection of Juices & Minerals

Please ask your server

Mains

Penne Pasta

Served with tomato sauce and parmesan cheese 1, 4a, 7, 13

Mini Fish & Chips in a Basket

Crispy battered fresh fish & lemon wedge 1, 2, 4a

4oz Beef burger

Served in a brioche bun with Irish cheddar and chips 1, 4a, 7, 13

Sausages and Mash

100% Irish pork sausages with creamy mashed potatoes, green garden peas & gravy 4a, 7, 8, 13

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 option available (GF*) Contains NO flour in recipe but flour is used in the kitchen.

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Desserts

Strawberry Ice Cream Sundae

€4.50

With strawberry & vanilla ice cream, fresh strawberries, whipped cream and toasted almonds 5a, 13

Raspberry Jelly & Ice Cream

€4.50

Served with raspberries & vanilla ice cream 13

Blue Haven Mini Chocolate Cake

€4.50

With chocolate sauce & vanilla ice cream 1, 5a, 13

Kids Ice Cream Selection

€4.50

Choose 2 from:
vanilla, caramel, strawberry, chocolate, raspberry sorbet 13