

Blackrock Cottage Dinner Menu

As A Snack

*Whole Mixed Gordal Olives 4.50 **

Smoked Nuts and Wasabi 5.00

Our Own Treacle Brown Bread and Sourdough 5.00

With Whipped Lovage Butter

As A Starter

*Blackrock Chowder 9.00 **

Leek, Potato, Smoked Bacon, Poached Fish and Mussels

Served with Our Treacle Soda Bread

*Crispy Sesame Duck Wings 12.00 **

Ton katsu Ginger Dressing, Kimchi Salad, Crisp Onion

Blistered Heirloom Tomatoes 14.00

Burrata, Roast Pepper and Tabasco, Corn Nut Dukkah

*Warm Octopus Salad 12.00 **

Chilli Whipped Feta, Fennel, Lemony Apple

*Tuna Tartare Tostada 15.00 **

Avocado Cream, Salsa Verde, Baby Coriander

*Killary Harbour Steamed Mussels 9.00 **

Micil Poitín and Chorizo Sauce

Blackrock Cottage Dinner Menu

Our Main Course

Mc Geough's Smoked Beef Burger 18.50

*Amish Bun, Aged Hegertys, Pilsner Onion and Ham Jam,
Gem Lettuce, and Truffle Aioli*

*Pan Roasted Cod 24.00**

Wild Garlic Gnocchi, Petit Pois, Tenderstem Broccoli, Salsa Verde

*Hereford Aged 8oz Ribeye Steak 32.00 **

Boojee Fries, Béarnaise Foam, Organic Kale

*Parsnip and Leek Pakoda 23.90 **

Coconut and Masal Broth, Gingered Cabbage, Charred Gem

*Korean Chicken Poke Bowl 19.00**

House Kimchi, Wakame, Cured Soy Egg

*Moroccan Roast Monkfish 32.00**

Baba Ganoush Yoghurt, Lemony Courgette, Couscous

Sides

*Home Cut Fries 4.90 **

*Buttery Mash 4.90 **

*Organic in Seasons Vegetables 4.90 **

*Sesame Asian Crispy Kale 4.90 **

Blackrock Cottage Dessert Menu

Sweet Treats

Buttermilk Crème Brulee Tarte 9.00

Mango and Passion Fruit Salsa, Espuma

Salted Caramel and Miso Ice-Cream Sandwich 9.00

"Mille Feuille"

*Whipped Torched Meringue 9.50 **

Sorrel Sponge, Summers Berries and Basil

Our Duo of Irish Cheese 14.00

Young Buck Blue, Ballylisk Brie with Chutney and Rye Cracker

*Blackrock Affogato 12.00**

House Biscotti, Shot of Espresso, Vanilla Ice Cream

And shot of Baileys

Our special Coffee

Baileys Coffee 9.50

Frangelico Coffee 9.50

Spanish Coffee 9.50

All Served with Dillisk and White Chocolate Fudge

Blackrock Baileys Espresso Tini 12.00

Baileys, Kahlua, Double Espresso

CHEF'S FAVORITES

As A Starter

Spring Lamb Roll 14.00

Crushed Peas and Mint

*Half Dozen of Dooncastle Connemara Oyster 14**

Served Raw with Shallot & Sea Truffle Dressing

Or

Served Hot with Gratinated & Glazed Béarnaise

Our Main Course

*Achill Island Salt Aged 300z Cote de Boeuf 80.00**

To Share for 2 people

With Chimichurri Salsa, Béarnaise, Truffle parmesan fries

Our Special Local catch

Best of what's Available