COURTMACSHERRY HOTEL
& COASTAL COTTAGES

Special Menu

Starters

Mildly Spicy Monkfish – €15.50

Tender monkfish simmered in a rich chilli sauce, finished with spicy butter, served with warm garlic bread.
Allergens: *Dairy, Sulphites, Gluten (Wheat) -garlic bread*
Gluten-free option available

Winter Butternut Squash & Kale Bowl – €13.50

Roasted butternut squash and massaged kale tossed in honey vinaigrette, topped with creamy feta, pomegranate, toasted bacon, and pickled onions.
Allergens: *Mustard, Dairy*

Fried Dim Sum with Wakame & Soya Glass – €12.50

Crispy handmade dim sum served on marinated wakame with a delicate soy glaze, offering a balance of crunch and umami.
Allergens: *Fish, Soy, Sesame, Gluten (Wheat)*

Main Course

Prime Hereford Open Steak Sandwich Deluxe – €24.75

Tender steak strips with caramelised onion and smoked cheddar, layered on toasted garlic bread. Served with golden chips, and a duo of peppercorn & garlic sauces.
Allergens: *Dairy, Sulphites, Gluten (Wheat) -ciabatta bread*

Buttermilk Fried Chicken Burger – €22.50

Golden fried butterfly chicken marinated in buttermilk and signature hot sauce, with lettuce, pickles and house garlic mayo in a toasted bun.
Allergens: *Dairy, Gluten (Wheat)*

Slow-Cooked Venison Shank – €31.50

Fall-off-the-bone venison shank served with creamy mash, seasonal greens, and a mint-infused aromatic gravy.
Allergens: *Dairy, Sulphites*

Herb-Crusted Salmon – €27.50

Delicately baked salmon with herb crust, broccoli, asparagus, creamy mash, white wine velouté and herb oil.
Allergens: *Fish, Dairy, Sulphites, Gluten (Wheat) -herb crust breadcrumb*

Monkfish Thai Curry – €23.50

Monkfish simmered in fragrant Thai coconut curry, served with basmati rice and crispy papadum.
Allergens: *Dairy, Celery, Mustard, Sulphites, Gluten (Wheat) -papadum*

Roasted Pork Honey-Glazed Roulade– €20.95
(only available on Sunday)
Succulent pork roulade, roasted to perfection and glazed with a sweet honey–mustard. Served with creamy mashed potatoes, seasonal green vegetables, and grilled pineapple, smoky burnt pepper–red wine jus.
Allergens: *Dairy, Sulphites*

Desserts

Dark & White Chocolate Mousse – €8.75

A refined duo of rich dark chocolate and silky white chocolate mousses, elegantly layered and finished with a light dusting of cocoa powder and a touch of edible gold leaf.
Allergens: *Dairy, Egg, Gluten (Wheat)*

Warm Umm Ali (Om Ali) – €8.75

Traditional Middle Eastern milk pudding layered with almonds and soft pastry, gently baked and served warm, finished with whipped cream and a sprinkle of roasted desiccated coconut.

Allergens: *Dairy, Egg, Nut, Gluten (Wheat)*