

2014

Jack's Coastguard Restaurant A La Carte Menu

Jack's Coastguard Restaurant

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Appetisers

Jack's Seafood Chowder

€6.95

Homemade Soup of the Day

€4.50

Glazed Confit of Duck Leg

*with Cardamon Infused Rhubarb Compote, Aged Balsamic Dressed
Radichio & Frisee Salad*

€10.50

Truffle Oil Seared Atlantic Scallops

*on Whipped Parsnip Puree with Crispy Serrano Shards & Honey-
Truffle Dressed Sakura*

€12.00

Crisped Cromane Oysters with Pickled Lettuce and Ginger Sauce
or

Au Natural Cromane Oysters with Eschallot Mignonette **Half Dozen**

€12.95

Steamed Cromane Mussels

A la Marinere

€9.50

Tempura of Tiger Prawns

with Pickled Courgette Salad, Sweet Chilli Sauce

€10.50

Chicken Liver & Aged Port Parfait

*with Tomato, Chilli & Coriander Jam, Wild Rocket Salad & Toasted
Homemade Brioche*

€7.50

Jacks' Seasonal Salad

*with Green Apple, Celery & Toasted Nuts with Sour Cream &
Walnut Vinaigrette*

€7.50

Oven-Baked Goats Cheese & Beetroot Tartlet

with Roasted Hazelnuts & Port Reduction

€9.95

Main Courses

Atlantic Coast Cod Fillet

with Clonakilty Black Pudding, Spring Onion Champ & Wholegrain Mustard Veloute

€23.50

Glazed Fillets of Plaice Stuffed

with West-Coast Prawns, Langoustines & St.Kilians Cheese Mornay

€24.95

Almond & Herb Crusted Fillet of Hake

with Vine Cherry Tomatoes & Saffron Mascarpone Risotto

€22.50

Crispy Skinned Salmon

on a Bed of Fresh Tagliatelle with Carbonara Cream Sauce & Parmesan Shavings

€20.50

Pan-Roasted Fillet of Turbot

with Raisin & Orange Potatoes, Salsa Rossa & Mixed Sakura

€26.95

Grilled Black Sole

on the Bone with Chive & Lemon Beurre Blanc

€35.00

Mint Marinated Rack of Lamb

with Petit Pois Puree & Sea-Salt Roast Potatoes, Rosemary Infused Jus

€28.95

Char-Grilled T-Bone Steak

with Oven-Roasted Field Mushroom & Shallots, Brandied Pepper Sauce

€29.95

Vegetarian Dish of the Evening

€16.50

*All Above Served with Selection of Potatoes and Vegetables . *Beef is of Local Irish Origin*

*Head Chef: **Jonathan Keary***

*** Please note that our dishes can be altered to suit all dietary requirements including Gluten Free Diets. Please advise your server when ordering ***