



CARRIG COUNTRY HOUSE ★★★
& RESTAURANT

STARTERS

Homemade Soup of the Evening

€5.50

Carrig's Seafood Chowder ^{1,2,5,8,10}

€8.95

Home Cured Salmon & Mullet

Herb buttermilk, tangerine Campari granita, balsamic meringue, brown bread crumb ^{3,4,5,8,14}

€12.50

Spring Salad

Warm Dingle goats cheese mousse, kale, toasted almonds,
cranberries, beetroot, orange zest, turmeric dressing ^{3,4,8,9,14:almonds}

€11.00

Slow cooked Caherbeg free range Pork Cheek

Carrot & star anise purée, black pudding & walnut crumb, granny smith slice, port jus ^{3,14}

€11.95

Seared Foie Gras

spiced bread croutons, pear & cardamom ^{3,4,9,14:almonds}

€15.95

Poached Prawn

Marie rose, ras el hanout watermelon slice, avocado purée,
citrus sorbet local Cromane oyster tempura, pickled cabbage ^{1,2,4}

€14.50

Special of the Evening

*Please see back for a list of allergens and their corresponding numbers
Should you have any food allergies; it is incumbent on you to advise your order taker.*