

THE VIADUCT

West Cork Inspired DINNER MENU

SERVED FROM 17.00 TO 21.00

STARTERS & SOUPS

- SKEAGHANORE CONFIT DUCK RILLETTES** 9.50
Spiced star anise apple jelly, crostini (1-wheat,3,6,7,9,10,11,12)
- HAM HOCK & CLONAKILTY PUDDING CROQUETTE** 8.50
Crispy pork crackling, truffle aioli (1-wheat & barley,3,6,7,9,10,12)
- MELON & PROSECCO TERRINE** 8.50
Savoury strawberries (7,8,12)
- SPICED BUTTERNUT PUMPKIN SOUP** 7.50
Toasted seeds and curry oil (6,9,12)

SALADS

- VIADUCT CAESAR SALAD** reg 9.50 lg 14.50
Baby cos poached egg, smoked bacon, ciabatta
Caesar dressing (1-wheat,3,4,6,7,9,10,12)
- ROAST BUTTERNUT SQUASH & CRANBERRY SALAD** reg 9.50 lg 13.50
Ardsallagh Farmhouse goats cheese, mixed leaves
(6,7,9,12)
- WEST CORK CHARCUTERIE & CHEESE BOARD** 15.50
On the pigs back mixed charcuterie
Gubbeen salamis and smoked cheese, mixed pickles, crusty bread
(1-wheat,7,9,11,12)

WEST CORK SEAFOOD

- CROSSHAVEN SCALLOPS & CLONAKILTY PUDDING** 15.50
Parsnip puree, Gubbeen chorizo jam (1-wheat & barley,3,6,7,9,12,14)
- SPICED MACKEREL** 9.50
Chorizo baby potato, kale saffron mayo (3,4,6,10,12)
- CRAB CRÈME BRÛLÉE** 11.50
Sweet potato chips and pancetta (1-wheat,2,3,4,7,12)
- BALLYCOTTON SEAFOOD BROTH** 8.90
Prawns, scallops, mussel & cod in a Pernod saffron potato cream
Crusty bread (1-wheat,2,3,4,7,9,12,14)

All our beef, chicken and pork is of Irish origin unless stated otherwise.

Whilst every care is taken to ensure our dishes do not contain allergens other than listed for each dish, traces of other allergens may be present due to the nature of our kitchens and operations.

Please advise our team members of any dietary requirements you might have.

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs

MAINS

FRESH UNION HALL HADDOCK IN BATTER	17.90
Home-made sour cream tartar sauce and chunky chips (1-wheat,3,4,6,7,12)	
CRISPY SKINNED HAKE	21.90
Crushed potato with clam and mussel velouté (4,7,9,12,14)	
DUO OF ANGUS BEEF RUMP MEDALLION & BRAISED BEEF CHEEK	29.50
Smoked potato puree, wilted spinach, wild mushrooms (6,7,9,10,12)	
SKEAGHANORE DUCK BREAST	24.50
Fondant potato with butternut squash, shimeji mushroom Almond butter, wilted kale (6,7,8-almond,9,10,12)	
PAN ROAST WILD IRISH VENISON FILLET & VENISON PIE	29.50
Gubbeen venison sausage, pea puree and parsnip crisps (1-wheat,3,6,7,9,10,12)	
TRUFFLED GILLIGAN FARM 8OZ PRIME BEEF BURGER	18.50
Confit mushroom, truffle & tarragon mayonnaise Cooleeney cheese, buttered brioche bun, skinny fries (1-wheat,3,6,7,10,12)	
SUPREME OF CHICKEN WITH TOONSBRIDGE MOZZARELLA	19.50
Stuffed with sun kissed tomato, creamy polenta (7,9,12)	
VEGAN BOLOGNESE PIE WITH PORTOBELLO MUSHROOM	16.50
French lentils & spinach, baby leaves Beetroot reduction (6,9,10,12)	
ROASTED PUMPKIN SQUASH & PEA RISOTTO	15.50
Minted pea and butternut Creamed Ardsallagh Farmhouse goats cheese, mature parmesan (7,9,12)	

SIDES

SIDE SALAD (6,12)	3.75
CREAMED POTATOES (3,12)	4.00
CHICKEN SPICED FRIES (6,9,10)	4.00
CHUNKY CHIPS (6)	4.00
ROAST VEGETABLES (6,7)	4.50

Kids menu available

HOT BEVERAGES

COFFEE

Americano	2.90
Flat White (7)	3.50
Latte (7)	3.70
Cappuccino (7)	3.50
Mocha	3.70
Hot Chocolate (6,7)	3.80
Chai Latte	3.80
Dirty Chai	4.20
Single Espresso	1.90
Double Espresso	2.90
Babyccino	2.00
Turmeric Latte (7)	4.50
Turmeric Hot Chocolate (7)	4.50
Extra Shot, Flavourings, Single Origin	0.50

SPECIALITY TEAS BY PUKKA

Camomile	3.20
Earl Grey	3.20
Lemon, Ginger & Manuka	3.20
Green Tea	3.20
Mint Tea	3.20

HOUSE BLEND TEA

Barry's Tea	3.00
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