

## Sample Menu

### STARTERS

<b>RUSTIC BAKED BREAD BASKET</b> Murphy's stout & walnut brown bread & Mixed rolls with, Cuinneog hand rolled butter (Contains 1-wheat,7,8-walnuts,12)	7.50
<b>WEST CORK, SEAFOOD CHOWDER COB LOAF</b> West cork salmon, mussels & haddock chowder, saffron potato & cream, fennel in a crusty bread cob loaf (Contains 1-wheat,3,4,7,9,12)	13.50
<b>CHICKEN PÂTÉ TERRINE</b> Fig chutney, toasted pistachio & nut crackers (Contains 8-pinenut & pistachio,10,12)	13.50
<b>RUSTIC SOUP</b> Murphy's stout & walnut brown bread (Contains 1-wheat,7,8-walnuts,12)	8.50
<b>TEMPURA COATED BABY VEGETABLES</b> Chickpea hummus with spiced Harissa (Contains 8-pinenut & pistachio,10,12)	10.50
<b>FARMHOUSE SELECTION OF WEST CORK CHEESES</b> Chefs selection of 4 farmhouse cheses Durrus Og, Smoked Gubbeen, Milleens Carragline with fruits, chutneys & crackers (Contains 7,8-pinenut & pistachio ,10,12)	14.00
<b>LEMON PEPPER FRIED CALAMARI</b> Chilli Lime and avocado mayonnaise (Contains 1-wheat,3,7,8-pine & pastachio,12)	12.75
<b>GUNPOWDER SEASONED SHANNON VALE CHICKEN WINGS</b> (Contains 6,7,9,10,11,12) <i>Main course portion with chips €18</i>	9.50
<b>KINSALE GIN &amp; BEETROOT CURED SALMON GRAVELAX</b> Horse radish crème fraise with caber fruit & cucumber pickle (Contains 4,7,9,10,12)	14.50
<b>THE VIADUCT WEST CORK CAESAR WITH PUDDING &amp; HAM HOCK</b> Wedge baby cos, poached egg, Clonakilty pudding,Ham Hock, Ciabatta, Parmesan, Caesar dressing (Contains 1 wheat barley,3,4,6,7,10,12) <i>Add Chicken €4.00</i>	15.50
<b>CORK THREE CHEESE GREEK STYLE SALAD</b> Bluebellfalls, Ardsallagh,Toonsbridge Feta & goats cheese, in a greek salad with vine tomato,cucumber, West Cork olives	14.50

## MAINS

<b>48 HOUR BRAISED SHORT RIB</b> Jacobs Ladder braised short rib with truffle mash, & honey roasted, vanilla pureed & crisp parsnip 3 ways (Contains 7,10,12)	27.00
<b>THE PRIME RIB EYE BEEF BURGER</b> Blas n hEireann winning 10oz rib eye beef burger, confit mushroom smoked bacon, truffle mayonnaise, balsamic beetroot relish Carrigaline farmhouse smoked cheese on a onion brioche bun (Contains 1-wheat 3,6,7,10,12)	23.00
<b>BUTTERMILK CHICKEN CAESAR BURGER</b> Panko & Parmesan coated chicken fillet, smoked bacon, cos lettuce and Caesar dressing toasted brioche bun, chicken spiced fries. (Contains 1- wheat,3,7,9,10,11,12)	21.50
<b>UNION HALL MONK FISH SCAMPI IN BATTER</b> Home-made sour cream tartar sauce & hand-cut fries (Contains 1-wheat,barley,hops,3,4,7,10,12)	26.50
<b>WHISKEY GLAZED CHERRY BBQ PORK RIBS</b> A full slab of BBQ glazed free range pork ribs coleslaw & hand-cut fries (Contains 3,7,10,12)	28.00
<b>10 OZ BLACK ANGUS SIRLOIN STEAK (72%)</b> Portobello mushroom, confit cherry tomato, charred asparagus with Baked Potato or double cooked chunky chips Brandy & green peppercorn, tarragon bearnaise sauce (Contains 3,7,9,10,12)	37.50
<b>ROAST CHICKEN SUPREME</b> Roasted chestnut and apple stuffing, potato fondant, pancetta, Champagne mushroom sauce (Contains 7,9,10,12)	22.50
<b>GRILL FILLET OF SEA BASS</b> With mixed greens, oyster mushroom chateau potatoes and white wine velouté (Contains 4,7,9,10,12)	32.50
<b>ROASTED PEPPER &amp; HONEY THYME GOATS CHEESE RISOTTO</b> Bluebell goats cheese and parmesan with nut free pesto & sundried tomato (Contains 7,12) - vegan option available.	21.50
<b>LOADED FRIES</b> Smoked bacon West Cork cheddar cheese Disco fries -beef gravy & mozzarella	9.00

# THE VIADUCT

## ALL SIDES €7

Baby Caesar

Creamed Mash (Contains 7,12)

Chicken Spiced Fries (Contains 6,9,10,12)

Roast Root Vegetables (Contains 7)

Chargrilled asparagus

Saute green bean

Buttered rainbow baby carrots

# THE VIADUCT

## HOT BEVERAGES

Americano	3.60
Flat White	4.20
Latte	4.40
Cappuccino	4.20
Hot Chocolate	4.50
Single Espresso	2.60
Double Espresso	3.60
Extra Shot	1.10

Barry's Tea	3.70
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### SPECIALTY TEAS BY PUKKA

Chamomile	3.90
Earl Grey	3.90
Lemon, Ginger & Manuka	3.90
Green Tea	3.90
Mint Tea	3.90

*All our beef, chicken and pork are 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 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*