



DE COURCEY  
RESTAURANT  
AT OLD HEAD

## STARTERS

### Seasonally Inspired Soup of the Day

Freshly prepared with Local Ingredients served with Guinness Soda Bread (7,9,12)

### Old Head Seafood Chowder

Smoked Haddock, Fresh Oysterhaven Mussels, Cod, Salmon & Prawns, White Wine, Cream & Dill served with a Dill Scone & Guinness Soda Bread (1-wheat,2,4,7,9,12,14)

### Toonsbridge Burrata

Red Pepper Romesco, Smoked Almond, Heirloom Tomato, Basil Oil, 12-Year Aged Balsamic, Rocket & Crostini (1-wheat,7,8,12)

### Oysterhaven Oysters

6 x Natural with Homemade Fermented Citrus Tabasco

or

4 x Grilled with Wild Garlic White Wine Butter, Hollandaise & Ossetra Caviar (3,4,7,9,12)

### Brest Quail Breast

Stuffed Quail Breast, Amarone-Soaked Plum, Starwort, Creamed Parsnip & a Sage Jus (1-wheat,7,9,12)

### Wexford Scallops

Pan-Seared Scallops, Caramelised Cauliflower Purée, Candied Prosciutto, Sorrel Oil, Wakame & Pickled Samphire (2,7,12,14)

### Lobster Gnocchi

Crosshaven Lobster, Potato Gnocchi, Samphire & Lobster Bisque Cream, Parmesan Crisp (1-wheat,3,4,7,9,12,14)

## APPETIZER SALADS

### Korean Spiced Broccoli

Korean Fried Broccoli, Napa Cabbage, Kimchi, Radish, Pickled Mango, Peanut & Sesame Dressing (5,6,8,11,12)

### Classic Caesar Salad

Baby Gem, Anchovies, Pine Nuts, Smoked Bacon, Garlic Croutons, Parmesan Shavings (1-wheat,3,4,7,8,10)

### Old Head House Salad

Baby Spinach, Cranberries, Chopped Almonds & Crumbed Ardsallagh Goat's Cheese (7,8-almonds,10,12)



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## MAIN COURSES

### **Chestnut Gnocchi**

Sautéed Wild Mushrooms, Roasted Chestnut, Nettle, Black Truffle & Porcini Cream (1-wheat,3,7,12)

### **Lobster & Crab Linguini**

Crosshaven Lobster & Kinsale Crab with Lobster Bisque & Samphire Grass (1-wheat,2,3,4,7,9,10,12)

### **Clew Bay Organic Salmon**

Crispy Skin Salmon Fillet, Seared Scallop, Smoked Beetroot, Sea Spinach,  
Roasted Samphire & Beurre Noisette Sauce (2,4,7,12,14)

### **Whole Roasted Black Sole**

Grilled Asparagus, Braised Fennel, Fondant Potato, Tomato Salsa, Smoked Mussel & Caviar Velouté (1-wheat,2,4,7,9)

### **O'Farrell's Lamb**

Wild Garlic-Crusted Rack, Roasted Beets, Wilted Spinach, Sweet Potato Gratin, Salsa Verde, Rosemary Jus  
(1-wheat,7,9,10,12)

### **Charcoal Grill**

Sourced from Michael Twomey in Macroom, Co. Cork, all the beef is Prime Black Angus renowned for its unique taste & marbling.

### **10 oz Black Angus Sirloin**

36-Day Aged

### **8 oz Black Angus Fillet**

28-Day Aged

accompanied with Sea Salt Chips, Oyster Mushroom, Chimichurri, Buttered Asparagus, Crispy Shallots  
& a Green Peppercorn Sauce (1-wheat,7,9,12)

### **Garden Sides**

House Side Salad (12)

Sea Salt Chips (6)

Sesame-Crusted Green Beans (11,12)

Roasted Heritage Carrots & Parsnips (7,12)

Creamed Potato Mash with Spring Onions & Smoked Butter (7)



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## DESSERTS & CHEESES

### Selection of Homemade Ice Creams & Sorbets

Vanilla Bean

Salted Caramel

Raspberry Sorbet

(1-wheat,3,7,8,12)

Belgian Chocolate

Hazelnut

Mango Sorbet

Strawberry

Rum & Raisin

Blood Orange Sorbet

### Old Head Pecan Sundae

Candied Pecans, Butterscotch Sauce, Pecan Brownie, Vanilla & Salted Caramel Ice Cream (1-wheat,3,5,7,8)

### Apple & Cinnamon Nut Crumble

Salted Caramel Ice Cream & Vanilla Custard (1-wheat,3,7,8)

### Old Head Mango & Raspberry Eton Mess

Mango Gel, Irish Raspberries, Mango Brunoise, White Chocolate Cream & Raspberry Sorbet (1-wheat,3,7)

### Flourless Chocolate Cake

Chocolate Cremeux, Blueberry Gel, Chocolate Soil, Hazelnut Tuile & Vanilla Ice Cream (3,5,7,8)

### Sticky Toffee Pudding

Butterscotch Sauce, Hazelnut Tuile, White Chocolate Fudge, Rum & Raisin Ice Cream (1-wheat,3,7,8,12)

### de Courcey Cheese Board

Coolattin Mature Cheddar, Cais na Tire, Cashel Blue Organic, Durrus Óg, Smoked Knockanore & Ballylisk with Fig Chutney, Black Butter, Celery, Grapes & Savoury Biscuits (1-wheat,7,8,9,11)



Please advise of any dietary requirements.

List of Allergens: 1. Cereals containing Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide & Sulphites, 13. Lupin, 14. Molluscs

NB: Our food is prepared in a kitchen where nuts are present.