



DE COURCEY RESTAURANT

AT OLD HEAD

Welcome to Old Head Golf Links' de Courcey Restaurant, named after the de Courcey family, whose association with the Old Head of Kinsale goes back hundreds of years.

The name de Courcey (also spelt de Courcy or de Coursey) is synonymous with ancient, medieval Kinsale (Kingsale), its noble heritage and its chequered legacy of influential warriors and rulers. John de Courcy, one of the foremost Norman settlers, was nominated the 'Premier Irish Baron' after he heroically defeated the champion of the King of France around the year 1205 AD. His son, Myles de Courcy, became the first 'Baron of Kingsale' in 1223 AD.

One of the most famous seats of the de Courcey dynasty was located here at the Old Head of Kinsale (Dun Mhic Phadraig), and today the ruin of the de Courcey castle stands as a monumental reminder of their association with Ireland and Kinsale.



From the restaurant, you will notice the Stone of Accord, chosen as the logo for Old Head Golf Links.

History and tradition tell of many 'standing' stones that stood throughout the length and breadth of Ireland. In pre-Christian times, the Stone of Accord, or 'Wedding Stone', was extensively in use for all important deals.

In those times, under Breton law, people got married for one year - from May to May - and the marriage contract was renewed by the couple joining hands through a hole cut in the stone!

The hole was aligned so that the sun shone through it on mid-Summer's day, at which time a fire was lit to mark the change of seasons. In later generations, people joined hands through the stone when agreements were made up, land or cattle deals closed, or just to symbolise peace and friendship.



STARTERS

Old Head Seafood Chowder 13

Cod, Smoked Haddock, Salmon, Mussel & Crab

Bluebell Falls Goats Cheese & Beetroot Arancini (V) 14

Pear Purée, Fig Vincotto & Candied Walnuts

Carpaccio of Ballinwillin House Venison 16

Pickled Wild Blackberry & Dark Chocolate Ice Cream, Salted Cocoa Nibs, Smoked Beetroot Purée, Parsnip Crisps & Hazelnut Vinaigrette

Jamie Dwyer's Oysterhaven Oysters – served Naked or Grilled 16

½ dozen naked oysters with Chilli Shallot & Chive Vinaigrette

½ dozen hot oysters with Smoked Gubbeen & Apple Textures

Terrine of Rabbit, Duck & Foie Gras 16

Orange Flavours, Candied Carrot, Soft Herbs

Kinsale Lobster & Dublin Bay Prawn Cocktail 18

Compressed Cucumber, Bloody Mary Gel, Endive, Samphire & Seaweed Soda Bread

Wild Atlantic Tasting Board 26

Kataifi Castletownbere Prawns, Kinsale Crab Claws with Garlic & Samphire, King Scallops, De Róiste Black Pudding Crumb, Apple Textures



MAIN COURSES

Pumpkin Ravioli (V) 22

Roasted Chestnut, Salted Pumpkin Seeds, Sage & Toons Bridge Caciocavallo Picante

Duck & Cherries 34

Skeaghanore Duck Breast, Toons Bridge Scamorza Polenta, Cherry Terrine, Parsnip & Duck Jus

Derek McCarthy West Cork 35-day dry-aged grass-fed Prime Irish Beef

14oz Hereford Bone in Sirloin 38

24oz Bone in Ribeye of Angus 45

finished with Triple-Cooked Chips, Roasted Mushroom, Vine Tomatoes, Veal Jus & Bone Marrow Butter

7oz Fillet of Dexter Beef 45

Lobster Butter, Fondant Potato, Asparagus & Saffron Aioli

Irish Heritage Loin of Lamb & Compressed Shoulder 40

Braised Midleton Lamb Shoulder & Pan-Fried Wexford Lamb Loin, Duck Fat Fondant Potato, Crispy Rosemary-Infused Sweetbreads, Glazed Heritage Carrots, Celeriac Purée & Lamb Jus

Irish Coast Turbot 35

Langoustine Ravioli, Potato, Samphire, Chive Mussel Broth

Whole Black Sole 38

Razor Clam, Oysterhaven Mussel Salad, Champagne Cream

Grilled Kinsale Lobster 45

Triple-Cooked Chips, Dillisk Hollandaise, Horizon Farm Leaves, Citrus Vinaigrette

SIDES & SALADS (€7)

Triple-Cooked Chips & Smoked Sea Salt (V)

Roasted Organic Roots, Honey, Thyme & Garlic (V)

Colcannon Cabbage, Butter, Bacon & Scallion

Candied Red Cabbage, Stonewell Cider, Raisin & Cinnamon (V)

Smoked Hegarty's Farmhouse Cheddar Mash (V)

Ratatouille, Roasted Courgette, Pepper, Shallot & Tomato (V)

Tender Stem Broccoli & Anchovy Butter

Caesar, Baby Gem, Aged Parmesan & Crouton (V)

Braised Fennel & Orange (V)

Horizon Farm Leaves, Avocado, Pine Nut, Shallot & Balsamic (V)



DESSERTS

Affogato

Espresso, Vanilla Bean Ice Cream, Biscotti

7

Boulabán Farm Irish Ice Cream Selection

Salted Caramel, Chocolate, Strawberry, Hazelnut, Rum & Raisin, Vanilla Bean, Crystallised Ginger, Lemon Sorbet, Mango Sorbet, Raspberry Sorbet
3 scoops of your choice served with Whipped Vanilla Cream, Vanilla Wafer & Belgian Chocolate Sauce

8

Chocolate & Nuts

Belgian Chocolate Tart, Almond Butter Pastry, Salted Caramel Ice Cream, Nougatine, Hazelnut Anglaise

9

Banana & Toffee Popcorn Sundae

Banana Bread, Vanilla Fudge, Honeycomb, Popcorn Almond Crumb, Caramel Ice Cream

9

Irish Raspberries, White Chocolate & Pistachio

Vanilla Shortcrust, Pistachio & Raspberry Textures

9

Apple Cinnamon Nut Crumble

Cognac Ice Cream, Vanilla Custard

9

Sticky Toffee, Ginger & Date Pudding

Butterscotch Sauce, Rum & Raisin Ice Cream

9

Smoked Cheese Board

Gubbeen, Hegarty's Farmhouse Smoked Cheddar, Toons Bridge Scamorza with Autumn Chutney, Celery, Fig & Charcoal Crackers

16

de Courcey Cheese Board

Toons Bridge Caciocavallo Picante, Cashel Blue, Durrus Óg, Hegarty's Farmhouse Cheddar, with Quince Jelly, Celery, Grapes & Savoury Biscuits

17

(V) Vegetarian