

## Appetisers

### Breads

Homemade White and Brown Soda  
V €3.50 1/2/11A/B/C

Garlic Bread with Aioli  
V €6.50 2/9/11A/13

Mozzarella Bread with Aioli  
V €7.50 2/9/11A/13

Charcuterie Platter (Servers 2)  
€18.95

Chefs selection of cured meats, farmhouse cheeses, chutney, hummus, sauerkraut, homemade breads and crackers

Suttons Soup V €8.75

Sometimes smooth, sometimes rustic but always homemade served with white soda bread  
2/11A/C/12

Seafood Chowder €9.50

Fresh fish and shell fish, diced vegetables, white wine and spring onion veloute  
2/3/4/5/9/11A/C/12

Confit Duck Spring Roll €11.50

Feuille de brick, Asian vegetables, mango and chilli jam, spicy dipping sauce  
1/7/8/11A

6 HR Roasted BBQ Pork Ribs GF  
€10.95

Spicy smoked onion mayo, roasted sweet corn, beet and barley salad  
1/2/7/8/9/11B/13

Prawn Cocktail GF €12.75

Iceberg, pickled cucumber and mango, oak smoked salmon, crispy prawn crackers, marie rose sauce  
2/3/4/5/7/9/13

Suttons Chicken Wings

GF Small €12.50/ Large €16.50

Celery and sesame crunch with a blue cheese dip, choice of bbq or hot sauce  
1/2/7/8/9/12/13

Ted's Crispy Fish Cake €10.95

Spicy carrot and red pepper slaw, lemon and coriander cream  
1/2/5/7/11A/13

Chilli Beef Nachos GF €15.95

Sour cream, jalapeno peppers, sweetcorn, tomato, fried beans, cheddar cheese  
2/7/9

Vegetarian Cheesy Nachos

GF €14.95

Tomato salsa, jalapenos, guacamole, olives, beans, red cheddar and blue cheese cream  
2/7/9

Vegan option available

Curried Cauliflower VG €9.95

Steamed boa bun, kimchi, dried onions, red chilli and basil aioli  
7/12

Prawn Sliders €21.50

Chilli and garlic roasted prawns, pink sauce, spicy carrot slaw, iceberg, fries  
1/2/3/7/8/9/11A/13

Upgrade your fries to loaded fries for €3.50

8 Hour Roasted Beef Feather Blade  
€18.95

Pulled beef, crispy hash brown, brioche bun, fried egg, smoked chipotle sauce and fries  
1/2/7/9/11A/13

Upgrade your fries to loaded fries for €3.50

Pulled Pork Hot Dog €18.95

Slow roasted bbq pork, soft brioche roll, pickles, mozzarella cheese, mustard mayo, fries  
1/2/7/9/11A/12/13

Upgrade your fries to loaded fries for €3.50

## Pizza / Salad

The Fat Pig €18.95

BBQ sauce, pork belly, pepperoni, lardons, mozzarella, garlic mayo, fries

1/2/9/11A/13

Upgrade your fries to loaded fries for €3.50

Philly Beef Pizza €18.95

Pulled beef, cheeses, gherkins, onions, south west sauce, fries  
1/2/9/11A/12/13

Upgrade your fries to loaded fries for €3.50

Truffle Shuffle Pizza V €18.00

Tomato sauce, mozzarella, bell peppers, olives, mushrooms, sweetcorn, truffle oil, fries  
1/2/9/11A/13

Upgrade your fries to loaded fries for €3.50

Salmon Poke Bowl GF €21.95

Teriyaki grilled salmon, rice, chargrilled bok choy, black sesame and green beans, citrus infused sour cream, peppered rocket leaves  
2/5/7/12

Vegan Poke Bowl GF €17.95

Spicy carrot, pickled cucumber and pomegranate, flavoured rice, smashed avocado, beetroot, sweetcorn and harissa dressing  
7/12

ADD

Chilli & Coriander Roast Chicken €3

2/11A

Ted's Smoked Salmon €3

Wild Atlantic Prawns with Chilli

Butter and Beansprouts €4

2/3

## Classics

Fish and Chips €22.00

Crispy battered hake fillet, crushed garden peas, caper and parsley tartare cream, burnt lemon, smoked salt, chunky fries  
1/2/5/9/11A/13

Red Thai Chicken Curry  
€21.50

Lemongrass, garlic and chilli infused curry, Saroj homemade flavoured rice, Kaffir lime yogurt, naan bread and chips  
2/3/7/11A/12

Carbonara €18.95

Smoked bacon and chicken, mushrooms and spinach, parmesan cream, mozzarella bread  
1/2/9/11A/12

Vegan Carbonara with mushrooms , spinach and asparagus tips , tomato based sauce VG €17.00  
11A/13

West Cork Beef GF €26.00

Creamy champ potatoes, beef roasted carrot, mushroom and onion jam, beef sauce  
2/8/9/12/13

Clonakilty Chicken Supreme

GF €23.50

White beans, Nduja sausage and spinach stew, chakalaka and summer asparagus tips  
2/8/9/12

Roast Monkfish in Seaweed

Butter GF €29.00

Wrapped in Parma ham, courgette and spinach puree, baby potatoes, chimichurri  
2/5/7/12

Pan Seared Duck Breast (served pink) €26.00

Noodle and vegetable salad, crispy sesame duck wing, ginger and mango chutney  
1/2/7/8/11A/12

Suttons Supreme Stir Fry  
€21.00

Pan fried strips of chicken with Cajun spice, flavoured rice, sautéed runner beans, peppers, onions and mushrooms, sour cream, tortilla wrap  
2/7/8/11A/12

Vegan Stir Fry VG €18.50

Fresh vegetables, chilli and oyster sauce, flavoured rice, crispy tofu puffs  
4/7/12

## Steak Frites

Quigley's 30 day dry aged Steaks GF

10oz sirloin steak €33.00 | 8oz fillet steak €36.00 | 12oz ribeye steak €34.00

Beef roasted carrots, sautéed green beans, mushroom and onion jam, creamed potato or chunky fries  
2/7/8/9/12

Sauces: Béarnaise, pepper sauce, beef sauce, garlic butter

## Loaded Fries

### Loaded Fries – All €6.25

South West Fries with Cheese 1/2/9/13  
Thai Cheesy Curry Fries 2/3/9/13  
Chilli Beef and Cheese Fries 1/2/9/13  
Garlic Fries 1/9/13  
Smoked Paprika and Blue Cheese Fries 1/2/9/13  
Sweet Potato Fries with Cajun Mayo 1/2/9/13  
Garlic & Cheese Fries 1/2/9/13

## Sides

<b>Chips with Aioli</b>	<b>€4.00</b>	1/2/9/13
<b>Spring Root Vegetables</b>	<b>€4.00</b>	
<b>Feta Cheese Salad</b>	<b>€5.95</b>	2/7/13
<b>Creamed Potato with Beef Sauce</b>	<b>€5.00</b>	2/8/9/12
<b>Crispy Onion Rings with Garlic Mayo</b>	<b>€5.00</b>	2/7/9/11A/13
<b>Large Bowl of Saroj Flavoured Rice</b>	<b>€5.00</b>	7/12

## Desserts €7.95

### Chocolate Panna Cotta

Poached raspberries, chocolate brownie, vanilla ice cream  
1/2/11A

### Lemon Tart

Glenown Farm strawberry ice cream, roasted almonds and fresh berries  
1/2/10 Almonds/11A

### Passion Fruit Mousse VG

Homemade blueberry curd, fresh blueberries, raspberry sorbet  
11A

### Selection of Cheeses €10.95

Selection of local cheeses, apple chutney, crackers and grapes  
1/2/11 A/C

### Raspberry Cheesecake

Coconut cream, mango and mint salsa, raspberry ripple  
1/2/11A

### Bailey's Crème Brulee GF

Pink meringue, glazed strawberries  
1/2/11A

### Selection of Ice Creams GF

White chocolate, poppy seed tuile and lemon curd  
1/2

**Allergens:** 1: Eggs, 2: Milk, 3: Shellfish, 4: Molluscs, 5: Fish, 6: Peanuts, 7: Sesame, 8: Soya, 9: Sulphites, 10: Nuts, 11: Gluten: A: Wheat/ B: Barley/ C: Oats/ D: Rye, 12: Celery, 13: Mustard, 14: Lupin

# SUTTONS SET MENU €43

## Starters

### Suttons Soup V

Sometimes smooth, sometimes rustic but always homemade served with white soda bread  
2/11A/C/12

### Suttons Chicken Wings GF

Celery and sesame crunch with a blue cheese dip, choice of bbq or hot sauce  
1/2/7/8/9/12/13

### 6 hr Roasted BBQ Pork Ribs GF

Spicy smoked onion mayo, roasted sweet corn, beet and barley salad  
1/2/7/8/9/11B/13

### Ted's Crispy Fish Cake

Spicy carrot and red pepper slaw, lemon and coriander cream  
1/2/5/7/11A/13

### Curried Cauliflower VG

Steamed boa bun, kimchi, dried onions, red chilli and basil aioli  
7/12

## Main Course

### West Cork Beef GF

Creamy champ potatoes, beef roasted carrot, mushroom and onion jam, beef sauce  
2/8/9/12

### Clonakilty Chicken Supreme GF

White beans, chorizo and spinach stew, chakalaka and summer asparagus tips  
2/8/9/12

### Carbonara

Smoked bacon and chicken, mushrooms and spinach, parmesan cream, mozzarella bread  
1/2/9/11A/12

### Vegan Carbonara with tomato based sauce VG 11A/13

### Fish and Chips

Crispy battered hake fillet, crushed garden peas, caper and parsley tartare cream, burnt lemon, smoked salt, chunky fries  
1/2/5/9/11A/13

### Red Thai Chicken Curry

Lemongrass, garlic and chilli infused curry, Saroj homemade flavoured rice, Kaffir lime yogurt, naan bread and chips  
2/3/7/11A/12

### Vegan Curry with Crispy Tofu Puffs VG 11A/13

### 10oz Sirloin Steak supp. €7

Beef roasted carrots, sautéed green beans, mushroom and onion jam, creamed potato or chunky fries  
2/7/8/9/12

**Sauces:** Béarnaise, pepper sauce, beef sauce, garlic butter

## Desserts

### Chocolate Panna Cotta

Poached raspberries, chocolate brownie, vanilla ice cream  
1/2/11A

### Lemon Tart

Glenown Farm strawberry ice cream, roasted almonds and fresh berries  
1/2/10 A/11A

### Passion Fruit Mousse VG

Homemade blueberry curd, fresh blueberries, raspberry sorbet  
11A

### Raspberry Cheesecake

Coconut cream, mango and mint salsa, raspberry ripple  
1/2/11A

### Selection of Ice Creams GF

White chocolate, poppy seed tuile and lemon curd  
1/2

## Tea & Coffee

**Allergens:** 1: Eggs, 2: Milk, 3: Shellfish, 4: Molluscs, 5: Fish, 6: Peanuts, 7: Sesame, 8: Soya, 9: Sulphites, 10: Nuts, 11: Gluten: A: Wheat/ B: Barley/ C: Oats/ D: Rye, 12: Celery, 13: Mustard, 14: Lupin