

Soups, Sandwiches & Appetisers

Suttons Soup V 2/11A/C/12 Sometimes smooth, sometimes rustic but always homemade served with white soda bread	€7.50	Smoked Haddock Fishcake 1/2/3/4/5/7/11A/13 Basil and lime crème fraiche, harissa aioli and pea shoots	€9.50
Seafood Chowder 2/3/4/5/9/11A/C/12 Fresh fish and shellfish, Gruyère cheese, seaweed croutons	€8.50	BBQ Pulled Pork 1/2/8/9/11A/12 Brioche bun, pickles, cheese, sour cream and bbq sauce, fries	€14.95
Chicken Liver Parfait 1/2/7/8/9/11A/13 Homemade chutney, toasted brioche, bean and vegetable pickle	€9.50	Chilli Prawn "Po Boy" 1/2/3/7/9/11A/13 Crispy prawns, iceberg, south west sauce, mozzarella ciabatta, fries	€14.95
Suttons Chicken Wings GF 1/2/7/8/9/12/13 Small €10.95 Large €14.95 Celery and sesame crunch with a blue cheese dip, choice of bbq or hot sauce		Pulled Beef Short Rib 1/2/9/11A/C13 Caramelised onion ketchup, gherkins, garlic mozzarella, ciabatta, fries	€15.95
		Crispy Buffalo Chicken Burger 1/2/8/9/11A/13C Brioche bun, jalapeno crumb, guacamole, streaky bacon, sriracha, sour cream, fries	€15.95

Rustic Salads/ Nachos

Caesar Salad 1/2/9/11 A/13 Baby gem, pancetta, garlic bread, feta cheese, sundried tomatoes, Caesar dressing	€12.50	Crispy Goat Cheese V 1/2/7/11A/13 Red pepper and goats cheese fritters, pomegranate and sundried tomato salad, beetroot textures	€14.95
ADD		BBQ Beef Nachos GF 2/7/9 Sour cream, jalapeno peppers, sweetcorn, tomato, fried beans, cheddar cheese	€12.95
Crispy Chicken 11A	€3.00	Cheesy Nachos GF 2/7/9 Tomato salsa, jalapenos, guacamole, olives, beans, red cheddar and blue cheese cream	€11.95
Smoked Salmon 5	€3.00		
Chilli Prawns 3/4	€4.00		

Mains

West Cork Hereford Beef GF 2/8/9/12 Red cabbage sauerkraut, creamed potato, roasted carrot, onion and thyme sauce	€22.00	Red Thai Chicken Curry 2/7/11A/12 Lemongrass, garlic and chilli infused curry, flavoured basmati rice, Kaffir lime yogurt, naan bread	€17.50
Clonakilty Chicken Supreme 2/8/9/11A/12 Crispy ham and leek croquette, kale, maple roasted carrots, parsley cream	€19.95	Seafood Tagliatelle 1/2/3/4/5/9/11A/12 Fresh fish and shellfish, tarragon cream with summer spinach and peas, garlic bread	€15.95
Veggie Pizza V 1/2/8/11A/13 Sundried tomatoes, bell peppers, mozzarella cheese, smoked paprika and blue cheese fries	€15.95	Quigley's Pork Sausage 2/8/9/11A/13 Creamed potato, buttered green cabbage, caramelised onions, red wine sauce	€13.95
Vegan Cottage Pie GF VG 7/8/9/12 Thyme gravy, crushed sweet potato, pickled red cabbage and beets	€17.95	Fish and Chips 1/2/5/9/11A/13 Crispy battered hake fillet, crushed garden peas, caper and parsley tartare cream	€17.95
Quigley's 10oz Burger 1/2/9/11A/13 Chargrilled steak pattie, crispy jumbo onion ring, Ardsallagh cheddar, smoked bacon and onion chutney, brioche bun, peppercorn sauce, fat chips	€17.50	Apple and Cider Glazed Rack of BBQ Pork Ribs GF 1/7/8/9/12/13 Rustic salad, coleslaw and chips, bbq aioli	€13.95
Pan Fried Eddie Farrell's Lambs Liver GF 2/8/9/12 Colcannon potato, maple roasted carrots, streaky bacon, rosemary demi-glace	€14.95		

Desserts

Apple Madeira 1/2/11A Vanilla custard and ice cream, fresh berries and caramel sauce	€6.95	Blackberry Crème Brulee 1/2/11A Poached blackberries, Lang du chat biscuits	
Baileys Cheesecake 1/2/11A Dark chocolate ganache, white chocolate ice cream, coconut tuile		Selection of Ice Creams 1/2/11A Candy popcorn, strawberry gel and homemade cookie	
Chocolate and Hazelnut VG 11A Coconut sorbet, caramelised strawberries		Sticky Toffee Pudding 1/2/10/11A Butterscotch sauce with honeycomb ice cream	

Sides

Fat Chips with Garlic Mayo GF V 1/2/13	€3.50	Smoked Paprika Fries with Blue Cheese GF V 1/2/13	€3.50
Sweet Potato Fries with Cajun Mayo GF V 1/9/13	€4.00	Sautéed Root Vegetables GF V 2	€3.50
		Colcannon Potato GF V 2	€3.50

Beverages

Americano	€3.75	Decafe	€3.75
Espresso	€3.50	Double Espresso	€3.95
Cappuccino	€3.95	Latte	€3.95
Flat White	€3.50	Bewleys Tea	€3.50
Flavoured Teas	€3.50	Hot Chocolate	€3.50
Apple Juice	€3.00	Orange Juice	€3.00
Mocha	€3.95	Pot of Coffee	€6.00

As we are handling multiple food allergen ingredients within our kitchen, we make every effort to prevent a possible 'cross-over' during preparation & service, however can not guarantee complete absence of traces of other Food Allergens or the presence of possible airborne allergens. Should you suffer from a SEVERE Food Allergy, please make this known to us and we will discuss further requirements to accommodate your needs.

- 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

V = Vegetarian VG = Vegan GF = Coeliac



Rochestown Park Hotel

Suttons.
bar & bistro