

Set Menu €48

Starters

Suttons Soup V

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

Seafood Chowder

Fresh fish and shellfish, diced vegetables, white wine and spring onion velouté, homemade brown bread
2, 3, 4, 5, 9, 11A/C, 12

Crispy Fried Potato Skins GF

Chipotle chilli beef, apple wood smoked cheddar, sour cream, Louisiana hot sauce
1, 2, 9, 12

Thai Spiced Fishcake

Green chilli and chive crème fraîche, mango and coriander salsa, crispy fish cracker
1, 2, 5, 7, 11A, 13

Korean Fried Tacos VG / GF

Spiced potato cubes, guacamole, desiccated coconut, sweet chilli, Korean dressing
7, 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

Main Course

West Cork Beef Featherblade GF

Bacon lardons, mushrooms and beef fat carrots, creamed celeriac, beef sauce
2, 8, 9, 12

Clonakilty Chicken GF

Pan fried breast, champ potato, buttered spring cabbage, crisp bacon, mushroom sauce
2, 8, 9, 12

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

Saraj's Chicken Korma

Creamy mild spiced curry with coconut cream, marinated chicken breast, flavoured rice, riata, naan bread and chips
2, 7, 11A, 12

Vegan Stir Fry with Crispy Tofu Puffs VG

Sauteed runner beans, peppers, mushrooms, onions, flavoured rice, guacamole, tortilla wrap
7, 11A, 12

Pasta Carbonara

Crispy bacon lardons, chicken breast, baby spinach, mushrooms, penne, parmesan cream, mozzarella bread
1, 2, 11A, 13

10oz Sirloin Steak (supp €7)

Beef fat carrots with bacon and mushrooms, garlic fried green beans, creamed potato or chunky fries
2, 7, 8, 9, 12

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

Desserts

Suttons Pavlova GF

Soft eggy meringue, fresh berries and fruit, lemon curd, strawberry ice-cream
1, 2

Biscoff and Malteser Cheesecake

Milk chocolate ganache, homemade Oreo ice-cream, butterscotch sauce
1, 2, 11A

Banoffee Pie

Crunchy oat base, chocolate shavings, caramel, honeycomb ice-cream
1, 2, 11A

Selection of Ice Creams GF

White chocolate, crispy meringue and lemon curd
1, 2

Apple Madeira

Vanilla custard and ice-cream, fresh berries, caramel sauce
1, 2, 11A

Tea & Coffee

Single bill only for 6 or more guests

Allergens: 1: Eggs 2: Milk 3: Shellfish 4: Molluscs 5: Fish 6: Peanuts 7: Sesame 8: Soya 9: Sulphites 10: Nuts 11:

Gluten: 11A: Wheat 11B: Barley 11C: Oats 11D: Rye 12: Celery 13: Mustard 14: Lupin

Suttons.
bar & bistro

