

# THE BAYVIEW

AT BALLYCOTTON ★★☆☆

## CAPRICO AT THE BAYVIEW

### STARTERS

- Goats Cheese** - Castlemary Goat's Cheese (Cloyne), Cannelloni Spheres, Roast Beetroot Syrup and Gel, Crushed Caramelized Walnuts € 11
- Scallops** - Seared Bere Island Scallops with Creamed Cauliflower, Carrot Gel, Pickled Cauliflower € 13
- Mackerel** - Lightly Grilled Mackerel with Cucumber Jelly, Seaweed, Enoki and Soy and Mirin Glaze € 12
- Soup** - Cream of Tomato Soup € 9
- Quail** - Roast Quail with Onion Tart, Baby Button Mushrooms, Sherry Glaze € 10

### MAIN COURSE

- Halibut** - Pan-fried Fillet of Halibut with Roast Salsify, Girolle, Vanilla Butter and Jerusalem Artichoke € 27
- Monkfish** - Pan-fried Loin of Monkfish with Pea Purée, Grilled Pancetta, White Asparagus € 27
- Lamb** - Cannon and Braised Neck of Lamb with Carrot Purée, Herb and Brioche Crumb € 26
- Beef** - Seared Fillet of Beef with Beetroot, Roast New Season Baby Potatoes, Gubbeen Belly Bacon € 28
- Duck** - Pan-fried Breast of Barbary Duck with Spiced Squash Purée, Smoked Duck Breast, Sherry and Palm Sugar Reduction € 25

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### DESSERT MENU/SWEETS

<b>Tart</b> - Dark Chocolate Tart with Pistachio Ice Cream and Pistachio Sauce	€ 8.50
<b>Peach Melba</b> - Poached Doughnut Peaches with Hibiscus Flavoured Syrup, Iced Vanilla Parfait and Raspberry Jelly	€ 8.50
<b>Coconut</b> - Iced Coconut, Speculoos Biscuit, Coconut Sorbet, Mango Gel and Lemon Fizzy	€ 8.50
<b>Cheese</b> - Selection of Irish with Accompaniments, Biscuits and Crackers, Quince Jelly, Fig and Almond Cake, Chutney	€ 12.50

