

Blairs Inn

Restaurant Menu

Sample

Welcome to Blairs Inn

Welcome to our family run country pub. We endeavour to provide the best of freshly prepared Irish produce in a relaxed & friendly atmosphere. We try to use local produce as much as possible and are always on the lookout for new suppliers. So if you have any suggestions we'd be delighted to hear them. We hope that you enjoy your meal with us. Should you have any special dietary requirements please do not hesitate to tell us.

We are also glad to acknowledge the support of our suppliers:

John Daly Fruit & Vegetables, Kanturk
Good Fish Company, Ballincollig
O'Cruaiaoi Butcher's, Ballincollig
Ardrahan Farmhouse Cheese, Kanturk
Durrus Cheese, West Cork
Dungarvan Brewing Company
Franciscan Well Brewing, Cork City

Waterfall Farms, Waterfall, Co. Cork
Gulf Stream Seafood, Kenmare
JackMcCarthy Craft Butcher, Kanturk
St. Tola Goat's Cheese, Co. Clare
Gubbeen Cheese, West Cork
Nohoval Brewing Company
Carlow Brewing Company

Some of Awards & Achievements

Included in Diana Henry's GastroPub Guide to 150 Best Dining Pubs: Britain & Ireland

Winner of Les Routieres Dining Pub of the Year

Runner Up in Licensing World Bar Food Award

Recommended by Bridgestone Guide to Ireland

Recommended by Georgina Campbell's Ireland Guide

Recommended by Lucinda O'Sullivan's Great Places to Eat

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Starters

Fresh Soup of the Day €4.75

A Warm Salad of Jack McCarthy's Boar's Head
Black Pudding & Caramelised Apples €8.65

Suggested Accompaniment; Try, the fantastic & incomparable Stonewell Craft Cider from Nohoval, Co. Cork :€5.50

Tian of O'Crualaoi's Corned Beef &
Cabbage With a Creamy Parsley Dressing €8.25

Suggested accompaniment: light Curim Gold Celtic Wheat Beer, Carlow Brewing Co., abv 4.3% €4.50

(V)Toons Bridge Mozzarella, Vine Tomatoes , Smoked Sun Dried Tomatoes
with Waterfall Farms Mixed Leaves & a Purple Basil Oil €8.65

Suggested Accompaniment; Try, the fantastic & incomparable Stonewell Craft Cider from Nohoval, Co. Cork :€5.50

(V)Oven Baked Parcel of Mushrooms, Red Onions
& St. Tola Organic Goat's Cheese €8.65

Suggested accompaniment: aromatic & fruity Copper Coast Red Ale, Dungarvan Brew Co., abv 4.3% €4.50

Smoked Chicken with an Apple, Celery & Almond Yoghurt €8.65

Suggested Accompaniment; full flavoured Helvic Gold Blonde Ale, Dungarvan Brew Co., abv 4.9% €4.50

(V)A Baked Tartlet of Herb Crusted Wicklow
Brie Served with a Beetroot Relish €8.65

Suggested accompaniment: well balanced Belhaven Fruit Beer, Scotland, abv 4.6% €4.50

Smoked Salmon Timbale Stuffed with Crab
Meat Served with a Dill Mayonnaise €9.95

Suggested Accompaniment; a glass of Connemara Peated whiskey, Cooley Distillery

(G)Fresh Cromane Mussels Poached in a White Wine & Garlic Cream Sauce €8.65

*Suggested Accompaniment; Try, a bottle of Carrig Dubh Handmade Porter from the Dingle Peninsula 50clBtl €6.50
(Served off the Shelf for maximum flavour)*

All starters are served with tonight's breads

Main Courses

Medallions of Monkfish & Salmon in a Rich
and Creamy White Wine & Gubbeen Chorizo Sauce €23.95

Suggested Accompaniment; full flavoured Helvic Gold Blonde Ale, Dungarvan Brew Co., abv 4.9% €4.50

Fillets of Sea Bass on Roasted Vegetables
served with a Red Pepper Coulis €20.95

Suggested Accompaniment; the excellent crisp & refreshing Weihenstephaner Kristal, Bavaria, abv 5.4% €4.95

Baked Fillet of Hake on Waterfall Farms Kale & Bacon Lardons
Served with a Caper & Lemon Beurre Blanc €22.50

Suggested Accompaniment; Try, a glass of a zesty Picpoul de Pinet: €5.75

Old Style Honey Roast Duck on a Potato & Herb Stuffing
Served with a Zingy Grand Marnier Sauce €24.25

Suggested Accompaniment; the unique sweet & spicy Innis & Gunn Rum Cask Aged Beer, abv 7.4%(33cl) €4.50

Pancetta Wrapped Supreme of Irish Chicken stuffed with
Cream Cheese & Chives Served with a Dijon Mustard Sauce €21.50

Suggested Accompaniment; A pint of the light & fruity Blarney Blonde Ale, Franciscan Well, Cork €4.15

(V) Cajun Roasted Vegetables & St. Tola Organic
Goats Cheese in a Pastry Roulade €18.50

Suggested Accompaniment; full flavoured Helvic Gold Blonde Ale, Dungarvan Brew Co., abv 4.9% €4.50

From the Char Grill

(G) Char Grilled 12oz County Cork Angus Rib Eye Steak €24.25

(G) Char Grilled 8oz County Cork Fillet Steak €28.50

*All of our Steaks are served with Sautéed Onions &
Garlic Butter or Pepper Sauce & Homemade Potato Wedges*

*Suggested Accompaniment; For the perfect beer to compliment your steak, look no further than
Sierra Nevada Torpedo Extra IPA abv 7.2% €4.65*

(G)=Gluten Free

(V) = Vegetarian

All Main Courses are served with a selection of Today's Vegetable & Potatoes

All of our sauces are gluten free. Should you have any special dietary requirements please let us know, and we'd be glad to accommodate them

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Desserts

Banoffee Pie €7.65

Warm Chocolate, Walnut & Brandy Brownie
served with Vanilla Ice Cream & Toffee Sauce €7.65

Hot Homemade Apple Tart & Cream €6.65

Pear & Apple Cobbler served with Vanilla Ice Cream €7.65

Traditional Bread & Butter Pudding with Cinnamon Custard €6.65

A Selection of Ice Cream served in a Wafer Basket €6.65

After Dinner Drinks

Muscat Beaune de Vinise Dessert Wine €6.95

Portal 10 Year Old Port €7.95

Grand Marnier €4.35

Crème De Menthe Frappé €4.35

Baileys Irish Cream Liqueur €4.35

Tia Maria €4.35

Remy Martin VSOP €7.95

Remy Martin XO Excellence €14.95

Coffee & Teas

Irish/French/Baileys Coffee €5.75

Cappuccino €2.50

Café Latté €2.50

Café Mocha €2.50

Espresso €2.30

Americano €2.30

Cafetière of Freshly Ground Coffee €2.25

Cafetière of Decaff Coffee €2.70

Barry's Tea (per person) €2.50

Herbal Tea €2.50

"As with most fine things chocolate has its season. There is a simple memory aid: any month whose name contains the letter A, E or U is the proper time for chocolate." Sandra Boynton