

AN NEAD CAFÉ ALL DAY MENU

Open 7 days: Served from 12pm – 4pm

SMALL PLATES & STARTERS

Homemade Soup of the Day – €7.50
Served with Homemade Heir Island Brown Bread ^(1,3,7,9)

Seafood Chowder – €12.50
Selection of Fresh Atlantic Fish and Shellfish ^(1,3,4,7,9,12)

West Cork Prawn Pil Pil – €16.00
Chilli, Garlic and Ginger Prawns with Sourdough and Heir Island Brown Bread ^(1,2,3,11)

Glenbeigh Mussels – €14.00
Kinsale Stonewell Cider and Nduja Cream, Toasted Sourdough ^(1,3,7,10,14)

Crispy Ring of Kerry Lamb Belly – €13.50
Crispy Ardfert Cabbage, Mint, and Anchovy Yoghurt ^(4,10)

Irish Chicken Liver Parfait – €14.00
Cornichons & Toasted Sourdough ^(1,3,10,12,13)

Dingle Goats Cheese Salad – €13.50
Glazed Beetroot, Balsamic Vinaigrette, Candied Walnuts ^(7,8,9,10,12)

Sticky Hoisin Silverhill Duck Wings – €14.00
Lime and Garlic Aioli, Shichimi Togorashi ^(6,9,10,11)

SELECTION OF SIDES

House Fries	€4.50
Homemade Heir Island Brown Bread ^(1,7,10)	€2.50
Garden Salad	€4.50

SELECTION OF SANDWICHES

Soup and Sandwich Board: Homemade soup of the day and Sandwich – €15.00
(Choose between Toasted Special or Roast Chicken)

An Nead 'Toasted Special' – €10.50
Baked Ham, Farmhouse Cheese, Tomato & Onion melted on Toasted Sourdough with Red Onion and Vine Tomato, Garden Salad and Potato Crisps ^(1,3,7,10,12)

West Cork Prawns in Marie-Rose – €15.50
West Cork Prawns in Brandy Marie-Rose with Homemade Heir Island Brown Bread, served with Garden Salad ^(1,2,3,4,7,10)

LARGE PLATES

Traditional Venison Stew – €18.50
Slow cooked Stew of Diced Kerry Venison, Potato, Carrot, Celery, Onion with Pearl Barley ^(1,9,10,12)

An Nead Burger – €19.50
Two 4oz patties topped with Bacon Jam, Smoked Gubbeen Farmhouse Cheese, Billy Clifford's Mixed Leaves and tomato served with House Fries ^(1,3,6,7,10,12)

Beer Battered Fish and Chips – €20.00
Lightly Battered Tom Crean's Cod, Pea and Mint Purée and House Fries ^(1,3,4,7,10)

Smoked Irish Bacon Chop – €23.50
Charred Ardfert York Cabbage, Mash, Sauce Soubise ^(7,9,10,12)

Feather Blade of Cronin's Beef – €28.00
Roasted Seasonal Vegetables, Homemade Yorkshire Pudding, Mash and Merlot Jus ^(9,10,12)

Market Fish of the Day
Carefully selected Fish from our Market Supplier

Ardfert Beetroot Wellington €22.00
Salt Baked Beets, Forest Mushroom Duxelles wrapped in Puff Pastry, Vegetable Jus ^(1,6,10,11)



Roast Chicken – €10.50
Roast Chicken, Herb Stuffing and Mayonnaise, served on Toasted Sourdough with a side of Garden Salad and Potato Crisps ^(1,3,7,10,12)

Potted Goatsbridge Smoked Trout – €14.50
Goatsbridge Smoked Trout with Soft Cheese, Capers, Berries, Garden Salad and a basket of Toasted Sourdough and Heir Island Brown Bread ^(1,2,3,4,6,7,10,12)

Egg and Chive – €12.50
Forest Farm Waterville Egg, Chive and Mayonnaise on Homemade Heir Island Brown Bread, served with Garden Salad ^(1,3,7,10,12)

SWEETS & CAKES

Please visit our counter for a selection of Homemade Cakes and Pastries including Gluten Free options



ALLERGENS | Cereals (containing gluten), 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanut, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide & Sulphites, 13 Lupins, 14 Molluscs