

## **Augustine's A La Carte Menu**

### **To Start**

#### **Potage**

Seasonal soup

€6.50

#### **Tom Duran's Spiced Beef**

Carpaccio of English market spiced beef, pickled beets, spiced cranberry  
& potato crutons.

€10.95

#### **Crab**

Risotto of west Cork Crab, broad bean, shellfish popcorn, & Caper's

€10.95

#### **Quail**

Pan roast Breast of Quail, Parsnip honeyed spaghetti, terrine of seasonal  
game, Clonakilty Black pudding, quail's egg, berries, pistachio &  
Alsace bacon, Panéd leg & roasting jus.

€11.95

#### **Brie de Meaux (A.O.C)**

Whipped Brie cheese "en feuilletê" and Croustillant,  
Sauvignon vinegar reduction & slow roast apricot.

€8.95

### **Sample Starter Specials**

#### **Scallops**

Hand dived scallops, sauternes pickled carrot,  
watercress, orange & aniseed

€11.95

#### **Soup of the day**

Roast Butternut Squash Soup with Sweet Onion & Pumpkin Seed Biscotti

€6.50

#### **Assiette of Pork**

Braised Pork Belly, Boudin of Clonakilty Black Pudding, Rilette of Pork &  
Carpaccio of Pork Cheek served with Apple Puree, Apricot Fondue and Toasted  
Almonds

€11.95

## **Main course**

### **Foraged wild Forest mushrooms**

Pathiver of Mushroom fricassee, with chervil & hazelnut,  
caramelized red onion & water cress.

€19.95

### **Timoleague Pork**

Calvados & Cider braised Belly of west cork pork,  
Savoy cabbage garboure, pomme Lyonnaise & sauce au aromat.

€22.95

### **Artisan Beef**

Onglet of “Ballea Farm” beef (served rare to medium rare),  
Pomme rosti, toasted Madeira with seared Foie gras  
& “risotto” of Cauliflower.

€29.95

### **Guinea Fowl**

Pan Roast Guinea Fowl “en crepinette”, peperonata & basil  
with pomme anna.

€25.95

### **Duck**

Aromatic confit Duck leg, root vegetable pickle, Ham hock gratin  
& Star anis jus.

€24.95

### **Sample Main Course Specials**

Braised Monkfish with a petit pois, crisp pancetta, roast garlic cream & basil sauce.

26.95

Pan Roast Suprême of Cod with a smoked bacon & puy lentil casserole,  
pomme fondant.

22.95

Pan roast Fillet of Hake, with a petit pois,  
Chive & Smoked bacon beurre blanc, marscarpone fried polenta.

€23.95

## **Dessert**

### **Apple**

Apple tart tatin, Vanilla ice cream & pickled ginger  
(Allow cooking time)  
€7.50

### **Vanilla**

Vanilla infused crème brûlée with a berry & mixed nut biscotti.  
€7.50

### **Chocolate**

Warm Baileys & Tia Maria Chocolate fondant,  
bitter berry sauce & roast nut ice cream.  
(Allow cooking time)  
€8.50

### **Irish whiskey Savarin**

Earl grey tea & triple distilled Jameson whiskey infused fruits  
with pecan nut's & Mascarpone cream.  
€7.50

### **Fromage**

A selection of cheese, chosen from “on the pigs back”,  
with confiture d'oignon, salted nuts & handmade bread.  
€9.00

Recommended Ports & dessert wine by the glass

House port €4.20

Quinta de Crasto L.B.V. 2005 €8.50

Domaine gradies Flor, Muscat de Rivesaltes €7.50