



EVENING MENU

STARTERS / LITE BITES

- Soup of the Day** (*vg, gf*) €4.50
 Soup of the day. Please ask your server – comes with our home made organic breads.
- Seafood Chowder** (*gf*) €6.50
 A creamy soup with fresh fish of the day and smoked haddock with our organic breads.
- Mussel Bites** €7.50
 Ger Lynch's breaded mussels from Clanderry Harbour Special Area of Conservation with our organic garlic bread and pesto dressed leaves.
- Rosemary Bread with Dips** (*vg*) €6.95
 Trio of flavoured hummus. Puréed chickpeas, pesto, sun dried tomatoes, and caramelised onion, with our house rosemary and tomato flat bread.
- Barbecue Ribs** (*gf*) €7.95
 Sweet and spicy marinated pork belly spareribs in Christa-Jo's Texas barbecue sauce with house coleslaw.
- Rhonwen's Chicken Caesar Salad** (*gf option*) €8.50
 Lemon and thyme scented free-range chicken on crisp lettuce with a creamy dressing, garlic croutons, smoky bacon, pumpkin seeds and cheese shavings.
- Goat's Cheese Salad** (*v, gf option*) €8.95
 Filo pastry (paper-thin translucent sheets of pastry) wrapped artisan goat cheese from Cork and red onion jam with marinated beetroot, toasted hazelnuts and dressed salad leaves.

All dishes marked 'v' are vegetarian, 'vg' vegan (no animal products) and *gf* gluten free. We also stock gluten free bread. Our house organic breads are prepared daily by our early morning baker in our kitchen and are all suitable for vegans. We only use rapeseed and organic olive oils in our kitchen. As all dishes are prepared from fresh ingredients, please be patient!

THE PERFECT PRESENT IS A GIFT CERTIFICATE
 FOR A NIGHT OUT AT RHONWEN'S BISTRO

MAIN EVENTS

- Fish and chips** (*gf option*) €13.95
 Fresh locally landed fish in a light dill and beer batter with peas, proper hand-cut chips and home made tartar sauce.
- Baked Fish** (*gf*) €17.50
 Baked hake on a bed of organic quinoa with a lemon dill butter, rocket, and proper chips.
- Venison Cassoulet** (*gf*) €17.95
 Venison from Coopershill family farm slow cooked with beans, sausages, smokey bacon and mushrooms served with scallion mash and glazed vegetables.
- Roast Free Range Chicken Supreme** (*gf*) €18.95
 In a mushroom, vermouth, and tarragon cream sauce served with creamy mashed potatoes and vegetables.
- Creamy Leek Croustade** (*vg*) €15.95
 Creamy leek, herb and sun dried tomato sauce layered in a hazelnut breadcrumb crumble, served with mixed leaves and garlic bread.
- Tempeh Salad** (*vg, gf*) €14.50
 Tempeh (cultured soy) with organic quinoa, olives, sun dried tomatoes and pine nuts served with garlic bread.
- Buffalo Burger** (*gf option*) €14.95
 Our Beara buffalo burger comes with smoky bacon, Milleens cheese from Eyeries, and slow roasted tomato relish served on our homemade bap with house slaw and hand cut chips.
- Irish Beef Steak** (*gf*) €23.50
 10 oz. steak with baby roast potatoes, stuffed field mushroom, tomatoes, and balsamic butter.

SIDE DISHES

- House bread selection** (*vg*) €2.50
Garlic bread (*vg*) €2.50
Hand cut Chips (*vg, gf*) €3.00
House coleslaw (*vg, gf*) €2.50
Scallion mash (*v, gf*) €2.00
Mixed salad leaves (*vg, gf*) €2.50
Baby Caesar Salad €3.00

THE SWEET TROLLY

Tiramisu €5.95
Tiramisu (Italian for 'a pick me up'). Coffee and marsala flavoured layers of mascarpone) and chantilly cream over ladyfingers

Upside-Down Apple Pie (vg) €5.95
An up-side-down pastry tart with fruit caramelised in brown sugar and calvados with vanilla bean ice cream

Chocolate Brownie (vg, gf option) €5.95
Rich chocolate brownie served warm with a choice of ice creams

Lemon Marmalade Pudding (vg) €5.95
Sponge pudding with lemon marmalade served with chantilly cream or vanilla ice cream

Banoffee Pie (gf) €5.95
Bananas and pecans with crushed ginger nut biscuit base and caramel topped with chantilly cream.

Ice Cream (gf) €5.95
Cork Gourmet ice cream in double chocolate, real strawberry and vanilla bean. (We also have really excellent dairy-free ice creams!)

BEVERAGES

We offer a selection of French wines and craft lager and ales from the Galtee mountains 8 Degree brewery as well as a cider from the family run Tipperary Apple Farm. Ask to see the list.

Coffee
Our Fair Trade from Cork Coffee Roasters is ground fresh all day
Americana €2.50 / Cappuccino €2.80
Latte €2.90 / Espresso €2.30

Pot of tea for one €2.00
Ask to see our herbal tea list €2.50

Hot chocolate €3.00
With marshmallows.

A selection of juices by the glass €2.50
Apple / Orange / Orange and mango / cranberry / pineapple

Still or sparkling bottled water €2.50

House Special €3.50 / €6.00
Sparkling pure apple juice from the family run Tipperary Apple Farm.

OUR ETHOS

We are a family run restaurant that strives to source all our food from local, artisan, and family run sources, preferably on the Wild Atlantic Way, using Fair Trade, organic or free-range products. We prepare your dishes in our kitchen from the original ingredients and bake all our own breads daily from organic flours. We are not a fast food restaurant and we hope you will feel free to dine at your leisure and enjoy the atmosphere of Rhonwen's Eyerias Bistro. Be welcome and eat well!

PHOTOGRAPHS AND ART WORKS

The photographs on display are by local photographers of the landscapes and antiquities in the Eyerias area. Printed on canvas, they are for sale and can be posted by our printer directly to your home. The art works on display are all by local artists of the area; limited edition prints of selected works are for sale, including five of the Michael Sheehan Collection. See the information sheets in the rack at the counter or ask your server for copies to read at your table.

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