



*A La Carte*  
*Appetisers*

Homemade Soup of the Evening – €4.50

Jacks Seafood Chowder – €7.50

Selection of Fresh & Smoked Seafood, Cromane Mussels

Tempura of Tiger Prawns – €11.95

Courgette, Bamboo Shoot, Sweet Chilli Sauce

Warm Duo of Salmon – €10.95

Smoked Salmon, Salmon Cake, Beetroot

Chicken Liver & Aged Port Parfait – €9.95

Rocket, Plum, Brioche

Open Ravioli of Crab – €12.00

Mussels, Fennel, Spinach

Pan Roasted Quail – €11.95

Black Pudding, Apple, Peppers

Macroom Buffalo Mozzarella – €9.95

Seasonal Leaves, Watermelon, Orange

Head Chef: Jonathan Keary



*A La Carte*  
*Main Course*

Spiced Monkfish - €28.95  
Celeriac, Spinach, Gnocchi

Crispy Skinned Salmon - €24.00  
Fennel, Courgette, Carrot

Atlantic Coast Crab Claws - €27.95  
Garlic & Herb Butter, Seasonal Leaves

Fillet of Cod - €24.95  
Leek, Tomato, Chive

Char Grilled Fillet - €33.95  
Sirloin - €28.95  
Kohlrabi, Kale, Shallot

Fillet of Pork - €24.50  
Sweet Potato, Red Cabbage, Chestnut

Supreme of Chicken - €22.95  
Champ, Chorizo, Asparagus

Vegetarian Dish of the Evening - €18.95

Chips: €3.50   Vegetables: €3.00   | Potatoes: €3.00   Tossed Green Salad: €3.50   Jack's House Salad: €4.50

Head Chef: Jonothan Keary