



The Grand Hotel



WINE SELECTION



White

LOS TILOS Sauvignon Blanc
Chilean €5.95/10.95/18.95
Very pale straw. Intense and fresh, it reminds one of limes, grapefruit, passion fruit.

Thomas Barton Reserve Graves Blanc
French €7.95/15.25/26.50
A classy dry white that is perfect with seafood and lighter dishes made by an historic company started by Irishman Thomas Barton in France in 1725. A well balanced dry Wine with good body, creaminess from oak ageing and long finish.

Joseph Drouhin Macon Village
French €8.95/16.50/28.95
A well-made Macon Village – smooth, round and pure, with peach and apple notes and a crisp lemony finish.

MAN Vintners Chenin Blanc
South African €7.50/13.50/21.95
Light straw, lively tropical fruit such as guava and melon. Assertive fresh citrus and tropical fruit with a lovely mineral character MAN V Chenin Blanc.

Esprit de Nijinsky Chardonnay
French €7.95/13.95/22.50
Fresh aromas of melon, apple and a hint of white peach predominate this Wine. The palate is very fresh with fruit flavours and a very refreshing finish.

Fermoy Estate Sauvignon Blanc Semillon
Australian €7.50 / 13.95 / 24.95
Light Wine with hints of citrus, gooseberry and asparagus, leading to a balanced Wine with a clean finish.

Lamberti Pinot Grigio
Italian €7.25/13.95/24.95
A particularly flavoursome example of this popular dry white style. Pronounced bouquet of exotic fruit and wild flower, with a touch of honey. Dry, balanced, fruity flavour with an attractive lingering aftertaste of apples and banana.

Sparkling Prosecco Maschio Del Cavaliere NV
Italian €8.00/na/36.00
Pale gold with a steady stream of small bubbles. A typical prosecco with delicate pear and peach notes and a refreshing aftertaste.

Champagne
J LEMOINE €14.00/na/79.00
Pale straw with fine and persistent bubbles. Delicate and fresh with attractive notes of biscuit, citrus and apples. Fresh and lightly fruity with good balance and excellent length.

Red

LOS TILOS Cabernet Sauvignon
Chilean €5.95/10.95/18.95
Dark purple red. Intense and fresh, it reminds one of blackcurrant with blackberries plus a little pepper. A balanced Wine with plenty of fruit, good body, subtle tannins and a long aftertaste.

Fotius Tempranillo
Spanish €6.95/12.95/21.50
A great value mature, fine rich, soft red from the up and coming Navarra region, which is neighbour to Rioja.

Thomas Barton Bordeaux Reserve Red
French €7.95/15.25/26.50
Deep red-ish purple. Fruit driven style with raspberry and blackberry to the fore with background notes of tobacco and cigar box. Well balanced with good fruit and a little spice, good structure with subtle tannins and good length.

MAN Vintner's Shiraz
South African €7.50/13.50/21.95
Bright plum and berry aromas are backed by cedar and smoke in this elegant Shiraz. Tobacco and spicy pepper balance juicy fruit flavours to create an appealing, New World style red.

Esprit de Nijinsky Cabernet Sauvignon
French €7.95/13.95/22.50
David O'Brien abandoned his successful horse training in Ireland and moved his family to Chateau Vignelaure in Provence. This is the latest addition to their stable of very serious Wines, an exceptionally well rounded and approachable Wine, soft black fruit, dusty tannins and spice blend harmoniously to produce a warm fruity Wine which has balance and complexity.

Fermoy Estate Shiraz John Anderson
Australian €7.25 / 13.50 / 23.95
Ripe, plummy Shiraz with aromas of cherry and ground coffee, juicy and fresh. Spicy fruit with a long finish on the palate.

Melini Chianti Essenza
Italian €7.25/13.95/24.95
An intensely fruity nose with bags of cherry and a sprinkle of spice. Well balanced with a core of rich cherry fruit backed up by a little tea and liquorice.

**The above Wines are available in
7oz. glass / Half Caraffe / or Bottle**

All Wines at the Grand Hotel, Fermoy have been specially selected. Great care has been taken to ensure that these Wines compliment all dishes on this menu.

WINE MENU



*"Food without wine is a corpse;
wine without food is a ghost;
united and well matched they are
as body and soul,
living partners."*

Starters

Grilled Goats Cheese Crostoni

Warm goats cheese on rustic bread served with a mixed leaf salad and a roasted tomato and balsamic relish €7.50

Classic Seafood Chowder

Cream based Ballycotton seafood chowder €6.50

Fishcakes

Flavoured with coriander and chilli and a Wasabi dip with a cucumber & ginger pickle €7.50

Thai Style Salad

Marinated in thai spices, mixed leaves with red onion, coriander and mango. Served with creamy yoghurt dip.

Breast of Chicken €6.50
Tiger Prawns €7.50

Garlic Bread

Grilled garlic bread with or without cheese €4.95

Warm Chicken & Clonakilty Black Pudding Salad

Served with red onion confit in a tortilla basket with mixed salad leaves. €6.95

Soup of the Day

Ask your server about our homemade soup of the day served with Posh Nosh brown bread €5.50

Stuffed Portobello Mushrooms

Grilled Portobello mushrooms stuffed with wilted spinach and blue cheese and toasted almonds €6.50

Country Paté with crostoni

Mixed leaf salad, beetroot and spiced orange chutney €7.50

Main Courses

Crispy Roast Duck

In a five spice honey glaze with our own aromatic sauce and a choice of vegetables & potatoes or salad & fries €19.95

Pork Cutlet with Jus

Panfried in its own juices with apple compote & spring onion mash. Served with vegetables & potatoes €17.95

The Grand Homemade Beef Burger

10oz Prime Irish Beef Burger topped with smoked bacon & cheddar cheese on a floury bap, with salad & fries €15.95

Grilled Prime Irish Steaks

12oz Rib Eye €19.95
10oz Sirloin €20.95
14oz T-Bone €22.95
10oz Fillet €23.95

Served with grilled tomato with herbs, Portobello mushroom and roasted red onion with potato & fries. Choice of whiskey pepper sauce or garlic butter

Bangers & Mash

Cracked black pepper pork sausages with a grain mustard champ and a roasted red onion gravy €15.95

Supreme of Chicken in a Lime, Thyme and Garlic Marinade

Served on champ potatoes and thyme cream sauce. €16.95

Roast Chicken & Clonakilty Black Pudding Salad

Served with red onion confit in a tortilla basket with mixed salad leaves. €15.95

Thai Red Chicken Curry

Succulent breast of chicken in an aromatic thai curry paste with basmati rice topped with crispy rice noodles €16.95



Pappardelle Pasta with Chicken & Wild Mushrooms

Pappardelle pasta with breast of chicken and wild mushrooms with parmesan shavings & balsamic syrup served with a garlic & herb crouton (vegetarian option also available) €16.95

Thai Style Salad

Marinated in thai spices, mixed leaves with red onion, coriander and mango. Served with creamy yoghurt dip.

Breast of Chicken €15.95
Tiger Prawns €16.95

Fillet of Cod

Baked fillet of cod on a minted pea puree with roasted tomato chilli & balsamic relish. Served with vegetables & potatoes €17.95

Poached Salmon

Fillet of salmon stuffed with a shrimp & chive paste with saffron sauce on a bed of buttered champ. €16.95

Fish & Chips

Fillet of white fish deep fried in a beer batter with chunky homemade fries and a caper dip (Mushy Peas optional) €15.95

Vegetarian Dish of the Day

Ask your server for details €14.95

Desserts €5.95

Homemade Apple Pie with a cinnamon sauce anglaise

Sticky Toffee Pudding with a butterscotch sauce

Chocolate and Orange Cheesecake

Trio of Ice Cream with chocolate wafer basket

Mille Feuille of Winterberries and whipped cream

Teas, Coffees & Liquers

Americano	€2.20
White Coffee	€2.20
Hot Chocolate	€2.95
Cafe Latte	€2.95
Cappuccino	€2.95
Espresso	€2.20
Barry's Tea	€2.00
Herbal Tea (selection available)	€2.50
Irish Coffee	€5.75
Baileys Coffee	€5.75
Calypso Coffee	€5.75
French Coffee	€5.95
Decaffeinated Tea or Coffee	€2.20

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