



BAR SNACKS

For two to share €5

Pork Crubeens, mustard mayo, pickled onion

Smoked Beef Fritters, onion ash, chorizo mayo

Salt Cod Brandade Croquettes, burnt orange, garlic mayo

Cheese Shortbread, tomato jam, olive crumb

Homemade Breads, butter and dips

WARMING SOUPS

Served With Homemade Sourdough Bread

Today's Soup €6.50
Please ask your server

Mussel Chowder, €10
potato, mussel, orange & green peppercorn cream

OPEN SANDWICHES

€12

On House Soda Bread

Garlic Prawns, marie rose sauce, gem lettuce, home dried tomato

Dressed Crab, celeriac & apple remoulade, dill mayonnaise

FRESH SANDWICHES

€9

Your Choice Of Warm Ciabatta Or Soft Brioche Bun

+ **Add soup or fries to any sandwich** €3.50

Smoked Chicken, rocket, dried tomato, garlic mayo

Ham Hock & Piccalilli, gem lettuce, mustard mayo

Cheese & Pickle; Cork cheddar cheese, Eccles pickle, garden leaves

Smoked Brisket, cheddar, crispy onion, tomato jam, gem lettuce

Toasted Special; Ham hock, Cork cheddar, tomato & onion

EDDIE'S TUNNEL SALADS €14.50

Ardsallagh Goats Cheese & Red Onion,
onion jam, garden leaves, puffed wild rice, onion ash

Beetroot & Blue Cheese,
blue cheese custard, granola,
home pickled beetroot, beetroot jam, garden leaves

Hot Garlic Prawns,
gem lettuce, puffed barley, parmesan, home dried tomato

BBQ Lamb Belly,
feta cheese, butternut squash,
pickled onion, olive crumb, gem lettuce

Smoked Chicken Breast,
rocket leaves, home-dried tomato, mozzarella,
garlic mayonnaise, crispy onion, olive crumb

FROM THE SEA THAT TICKLES OUR TOES

**Steamed Roaring
Water Bay Mussels** €18
cider, barley, apple & brown bread

Eccles Fish Cake €16
tartar sauce, garden leaves

Wasabi Squid €18
shaved fennel, wasabi mayo, fennel jam, apple

Fritto Misto €18
salmon, prawn & hake,
dill mayo, home dried tomato

Battered Fresh Fish & Chips €18
tartar sauce, garden leaves

Scampi €19
marie rose sauce, gem lettuce,
confit lemon

FROM THAT FIELD DOWN THE ROAD

Half Roast Chicken, gem, BBQ corn, garlic fries €17

Featherblade of Beef €17
broccoli, peppercorn cream, crispy onions, mash

Eccles Beef Brisket Burger €17
6 oz smoked Irish beef brisket burger, cheddar,
crispy onions, lettuce, tomato served with fries

Slow Cooked Lamb Shoulder €18

salt baked sweed, braised cabbage, champ

8oz Beef Rump €19
garden leaves, crispy onions, peppercorn cream, chips

SIDES €5

Mashed Potato or Champ

Fresh Seasonal Veg

**Garden Salad, mixed leaves
and pickles**

**Hand Cut Chips or
Skinny Fries**

SUPPLIERS: GUBBEEN CHEESE – SCHULL WEST CORK (CHARCUTERIE CHEESE; PAUL & ALBI SCHULTZ (NATURAL GROWING COMPANY BANTRY) ORGANIC VEG;
BUMBLE BEE FLOWER FARM DRIMOLEAGUE – EDIBLE FLOWERS; LEAVES AND BABY VEG – FROM OUR TUNNEL; HERITAGE POTATO & BROCCOLI - BALLYMAKENNY
FARM; CENTRAL FISH MARKET – BANTRY (FISH); CRAB & LOBSTER - TRAVARA SHELLFISH; CHICKEN - SHANNONVALE FOODS
OUR MEATS - LIFFEY MEATS; TIMOTHY MURPHY - KEALKILL MEATS; ROSSCARBERY RECIPES – ROSSCARBERY BREAKFAST SAUSAGES, BACON & PUDDINGS:

EXECUTIVE CHEF- EDDIE ATTWELL



DESSERTS - €6.95

**Eccles Chocolate Brownie,
vanilla ice cream, chocolate sauce, honeycomb**

Marmalade Bread & Butter Pudding With Custard

**Seasonal Fruit Crumble,
toasted oats, salted caramel ice cream**

**Eccles Sundae,
chocolate brownie, whiskey ice cream, toffee sauce, honeycomb marshmallows**

**Lemon Posset,
blueberries, white chocolate crumb, lemon sorbet, white chocolate & pumpkin seed cookie**

CHEESE CRAFTED BY OUR NEIGHBOURS €12.50

**Treat your tastebuds with a tempting selection. Choose three of our locally sourced cheeses served
with homemade chutney & crackers**

Ardsallagh

Jane & Gerard Murphy make their pasteurised goat's cheese from their own herd of goats in Carrigtwohill County Cork. They produce hard & soft cheeses; the hard goat's cheese has an almondy mellowness & aromatic tang to taste. Made using vegetarian rennet.

Cashel Blue

Cashel Blue is a semi-soft blue cows' milk cheese. It is unique, as it is Ireland's first farmhouse blue cheese. It is all made on the dairy farm of Jane and Louis Grubb near Cashel in Co. Tipperary Ireland. While some milk is purchased, the majority of the milk comes from the pedigree Friesian dairy herd on the farm. The cheese is made from pasteurised whole milk. Much of the cheese is sold young, while it is firm and crumbly, but for a fuller flavour it is best eaten at about three months of age. La Rousse Foods select Cashel Blue from the dairy which are matured for a further 8 weeks minimum, which gives a softer texture and more silky flavour. Made using vegetarian rennet.

Coolea

A Gouda style cow's milk cheese made in west Cork by Dicky Willems and his wife. The cheese is matured for 6-months which yields a smooth hard and golden colour cheese with a few small holes in the paste. It has a fruity mild flavour when young but intensifies to a rich nutty caramel spiciness as it ages. The cheese is made from pasteurised cow's milk.

Durrus

Is made from pasteurised cow's milk from the farms own Friesian cow herd. The cheese is made using traditional methods in the beautiful upland valley of Coomkeen, on the Sheep's Head peninsula, in the far south-west of Ireland by Jeffa Gill. Mild and creamy with a deep after taste when young, stronger and fruitier flavour when mature for a further 6-weeks. It is not recommended to eat the rind. Made using animal rennet.

Gubbeen

A pasteurised Friesian and Kerry cow's milk cheese made by Fergusson family on their farm near Schull County Cork. The cheese has an orange rind which originates from the cheese washed in brine whilst maturing. The cheese is smooth and creamy, with gentle herb and floral notes. Made using animal rennet.

Shepherds Store

Shepard's Store is a new cheese from where Cashel Blue is being produced. It's a hard Gouda style ewe's milk cheese made on the dairy farm of Jane and Louis Grubb near Cashel in Co. Tipperary Ireland using pasteurised milk. The cheese is matured to minimum 7-months giving the cheese a mellow, delicate sweetness with residual milkiness flavour. Made using vegetarian rennet. Age: 7 months

Gubbeen Smoked

The name Gubbeen is derived from Gaelic Gobin meaning the small mouthful which refers to the bay, West of Schull, West Cork on which the farm is located. The Gubbeen Farm has been worked by the Ferguson family for five generations. Tom and Giana Ferguson have been making the cheese since 1979. Gubbeen is a surface ripened pasteurised cow's milk cheese, semi-soft cheese with a delicate pink and white rind that is developed in curing rooms by daily washing and a lot of skilled care. The flavours are creamy with lots of mushroom and nutty aftertastes. The cheese is oak smoked by Fingal at the Gubbeen Smoke House. Made using animal rennet.

Young Buck

Michael has spent several years learning all he can about the art and science of cheese, before returning to Northern Ireland to become its first raw milk cheesemaker. He spent time at the School of Artisan Food, then going on to manage the make of 3 raw milk cheeses on Sparkenhoe farm. He returned to Northern Ireland and has set up a small unit in Newtownards, collecting milk from a local farmer in Craigantlet, and has created Young Buck. A mellow blue cheese, made with raw milk. The complex nature of raw milk gives the cheese a "long" taste. With the sensation of white chocolate it will coat the tongue giving an array of flavours, from the piquant spicy blue flavour, when you get a bite of the blue, to the nutty/buttery flavours towards the rind. Made using animal rennet.

If you need information regarding food allergens in our dishes please ask a member of staff for the complete list.