

BUFFERS™

BISTRO NIGHTS



COMMITTED TO SERVING FRESH LOCAL FOOD,
QUALITY CRAFT BEERS AND SELECT WINES

STARTERS

APRICOT LACED PUFF PASTRY SLICE SERVED WITH GOATS' CHEESE & OAKFIELD'S OWN HONEY BEETROOT PESTO	€ 7.00
BUTTERNUT SQUASH & COCONUT SOUP (GF) SERVED WITH BUTTERMILK WHEATEN BREAD	€ 5.00
OAK-SMOKED MACKEREL PÂTÉ (GF) ACCOMPANIED BY CRUNCHY CROSTINI & PICKLED CUCUMBER	€ 7.00
ASSIETTE OF BRUSCHETTA SMOKED BACON & CHIVE - TOMATO & BASIL - PESTO & OLIVE	€ 6.00
CLONAKILTY BLACK PUDDING WITH A SOFT EGG, WALLED GARDEN SALAD, FRESH RADISH & TOASTED ALMONDS	€ 6.00

MAIN COURSES

PAN-SEARED FILLET OF SEA BASS (GF) SERVED WITH A BEAN STEW, VINE-RIPENED TOMATOES & FRESH LEMON ROCKET	€ 21.00
PANKO STYLE STUFFED FILLET OF CHICKEN (GF) STUFFED WITH CREAM CHEESE & SPINACH. SERVED WITH CHORIZO JAM & REDUCED JUICES	€ 12.50
OAKFIELD'S OWN STEAK SAMBO (GF) WITH CHUNKY CHIPS, LEMON SCENTED ONION COMPOTE & PEPPER JUS	€ 14.50
TRADITIONAL PASTA CARBONARA A RICH CREAM JUS WITH BACON LARDONS & CRUSTY OLIVE TOAST	€ 11.50
CLASSIC RIB EYE OF MC CARRON'S BEEF (GF) COOKED TO YOUR LIKING, TOPPED WITH A BLUE CHEESE CRUST & SERVED WITH CHUNKY CHIPS & A CHOICE OF WHISKEY OR PEPPER SAUCE	€ 23.50
POTATO GNOCCHI VEGETABLE STEW (V) WITH PARMESAN & FRESH GREENS	€ 10.50

SIDES € 3.00	DESSERTS € 5.50
ROASTED ROOT VEGETABLES TRIPLE-COOKED CHUNKY CHIPS SAUTÉED ONIONS DICED PARMENTIER POTATOES SEA-SALTED WILTED MUSHROOMS	OAKFIELD'S OWN HONEY & LEMON TART COCONUT PANNA COTTA (GF) CREAMY VANILLA & SEA SALT CRÈME BRÛLÉE (GF) WARM CHOCOLATE BROWNIE WITH HOT FUDGE SAUCE

(GF) = GLUTEN FREE. (V) = VEGETARIAN. GLUTEN & DAIRY FREE OPTIONS AVAILABLE.
PLEASE SPEAK TO OUR STAFF IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.