

(GFA)  
Gluten Free Option  
Available

# STARTERS

## SOUP OF THE DAY (GFA) – €5.00

Served with Daily Baked Soda Bread  
& Irish Butter

## BLUE HAVEN SEAFOOD

### CHOWDER (GFA) – €8.50

Served with Daily Baked Soda Bread

### LOUISIANA STYLE HOT WINGS – €9.50

Served with Cashel Blue Cheese  
Mayonnaise & Celery Sticks

### PANKO CRUMBED KINSALE SCAMPI – €11.50

Served with Garlic & Lemon Aioli and  
Three Tomato Salad

### SPANISH FRIES – €7.50

With Jalapeno Peppers, Black Olives, our  
own Spicy Seasoning & Melted Cheddar &  
Mozzarella

### PAN SEARED CALAMARI (GFA) – €9.50

With garlic and lemon chilli butter finished with  
fresh herbs. Served with a Garlic Crostini

### CHILLI BEEF NACHOS – €11.50

Beef Chilli con Carne, Nachos & Mozzarella  
Cheese

# PIZZA

## THE CLASSIC MARGHERITA – €12.50

Mozzarella Cheese, Sliced Tomato, Freshly  
Torn Basil Leaf

## THE WEST CORK PIG – €14.50

Rosscarbery Black Pudding, Slow Cooked Irish  
Pulled Pork, Toons Bridge Smoked Scamorza  
Cheese, Mozzarella, Crisp Sage Leaves &  
Spiced Mango Chutney

## THE HOT AND SPICY ONE – €14.50

House Chilli Beef, Spicy Pepperoni, Crispy  
Pancetta, BBQ Chicken, Red Onion, Garlic  
Mushrooms & Creamy Mozzarella

## THE NUTTY GOAT – €13.50

St. Tola Goats Cheese, Mozzarella, Walnuts,  
Wild Rocket, Crispy Pancetta & Homemade  
Red Onion Jam

# MAINS

## THE CLASSIC BLUE HAVEN

### FISH & CHIPS – €16.90

Served in Crisp Beer Batter with Mushy Peas,  
Tartar Sauce, Maldon Sea Salt & Lemon

### BLUE HAVEN FISH TACOS WITH SEA SALT POTATO SKINS – €16.50

Mexican style beer battered fish with Pico de  
Gallo salsa, spicy dill dressing, sliced red  
cabbage, jalepenos & pickled chillies, all  
loaded onto freshly made tacos with micro  
coriander, served with crispy Cajun spiced  
potato skins

## GLIN VALLEY PIRI PIRI

### CHICKEN BURGER – €15.50

Piri Piri Marinated Chicken Breast, Spicy  
Chipotle Sauce, Tomato Relish, Sliced  
Tomato, Rocket & on a Waterford Blaa Bun  
& served with Sea Salt Chips

### BLUE HAVE IRISH BEEF BURGER – €17.00

Irish Hereford Beef Burger chargrilled to  
perfection, served on a Waterford Blaa Bun,  
Smoked Scamorza Cheese, Sliced Tomato,  
Rocket Leaves, Roasted Black Pepper and  
Chive Mayo, Pickled Red Onion & Sea Salt  
Chips. **Add Bacon – €2.00**

## GIGANTI RICOTTA & ASPARAGUS

### TORTELLINI – €16.00

Finished with Green Peas, Basil Veloute,  
Rocket & Parmesan Salad

**Add Chicken – €2.50**

# SIDES €3.50 EACH

- ROCKET AND PARMESAN SALAD WITH  
AGED BALSAMIC VINEGAR & SUN  
BLUSHED TOMATO (GFA)
- CRUNCHY SALAD, SHAVED CARROT,  
BEETROOT, LEMON & MINT (GFA)
- FRENCH BEANS WITH SMOKED BACON  
BUTTER (GFA)
- BEER BATTERED ONION RINGS  
STEAMED BUTTER GLAZED  
SEASONAL VEGETABLES (GFA)
- SEA SALT CHIPS (GFA)
- SEA SALT CRISPY POTATO SKINS  
WITH CHIPOTLE SAUCE
- MASH POTATOES (GFA)

# HAMLETS



GREAT FOOD ↑ COCKTAILS ↑ CRAFT BEERS

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# OYSTERS

From Jamie Dwyer of Haven Shellfish

## All Served on Crushed Ice with Lemon & Seaweed

Wasabi Dressing, Micro Coriander & Pickled Ginger		<b>3</b>	€8.00
Served Naked with Guinness Shot & Tabasco			€9.00
Preserved Lemon, Black Olive & Roasted Tomato			€8.00
Bloody Mary Dressing & Celery Ribbons			€8.00
Shallot, Chive & Chilli Vinaigrette			€8.00
Served Naked on Ice with Tabasco & Lemon			<b>6</b> €15.00 <b>12</b> €27.00

## Oysterhaven Grilled Oyster Platter

Finished with Garlic & Samphire Butter			<b>6</b> €15.00 <b>12</b> €26.00
Roasted Tomato, Aged Parmesan & Basil Crumb			€15.00    €26.00
Iberico Chorizo Butter			€15.00    €26.00
Cashel Blue Cheese			€15.00    €26.00
Brown Shrimp Butter			€15.00    €26.00

# DESSERTS

## PEANUT BUTTER & BELGIAN CHOCOLATE BROWNIE CHEESECAKE - €6.50

With Peanut Brittle, Salted Caramel Sauce, Praline Crystals & Caramel Ice Cream

## CHURROS WITH CINNAMON SUGAR - €6.00

With Warm Rum, Dark Chocolate Sauce & Praline Dipping Crystals

## PASSION FRUIT PANACOTTA - €6.50

Served with passion fruit gel, berry coulis & raspberries sorbet

## STICKY TOFFEE, WALNUT & DATE PUDDING - €6.50

With Butterscotch Sauce, Ginger Crumb, Rum & Raisin Ice Cream

## WARM FLOURLESS CHOCOLATE MUDCAKE (GFA) - €6.50

Vanilla Bean Ice Cream & Chocolate Sauce

## APPLE & PLUM, CINNAMON, HAZELNUT OAT CRUMBLE - €6.50

Jameson Whiskey Ice Cream, Vanilla Bean Custard

# SUNDAES

## BLUE HAVEN SIGNATURE CHOCOLATE ICE CREAM SUNDAE - €7.50

Chocolate Mud Cake pieces, Black Forrest Cherries, Belgian Double Chocolate Ice Cream, Pralines & Cream Ice Cream, Vanilla Bean Whipped Cream, Chocolate Chips & Chocolate Sauce

## MOTHERS SUNDAE - €7.50

Prosecco infused Strawberries, Vanilla Bean Ice Cream, Strawberry Ice Cream, Clotted Cream, Toasted Pistachio Sponge, Warm White Chocolate Sauce & White Chocolate Shards, finished with Pistachio & Almond Crumb

## WARM APPLE SUNDAE - €7.50

Caramel & Vanilla Bean Ice Cream with Hot Butterscotch Sauce, Apple & Cinnamon Compote, Sticky Toffee Ginger Cake Pieces, Whipped Vanilla Cream, finished with Praline & Fudge Pieces

## NUTS & MORE SUNDAE - €7.50

Peanut Butter & Chocolate Brownie Cheesecake, Pistachio Ice Cream, Pralines & Cream Ice Cream, Snickers Chunks, Toasted Coconut, Pecans, Praline Crumb & Salted Caramel Sauce

## STRAWBERRY ETON MESS SUNDAE - €7.50

Vanilla Bean & Strawberry Ice Cream, White Chocolate Sauce, White Chocolate Shards, Swiss Meringue & Irish Strawberries

# ICE CREAM - €5.50

## CHOOSE ANY 3 FLAVOURS WITH WHIPPED CREAM, RASPBERRY SAUCE & VANILLA WAFER

Rum & Raisin	Caramel
Pralines & Cream	Pistachio
Cappuccino	Bubble Gum
Double Belgian Chocolate	Raspberry Sorbet
Vanilla Bean	Coconut
Classic Strawberry	

## ICE CREAM SCOOP & WAFER - €2.50

**(Choose From List Above)**

Our Ice Cream is Homemade from Glenown Farm Co. Cork

All our breads & pastries are baked in house by our team of chefs. All of our Beef, Chicken, Lamb, Duck, Pork, Bacon, Potatoes & Eggs are 100% Irish origin & sourced from Members of Quality Assurance Schemes & Local Suppliers. Our local suppliers include Barbara Hegarty, Dan Hegarty, Eamonn O'Neil, Fisherman Mick, Jamie Dwyer, Pat Mulcahy, The Real Olive Company & Tony O'Connell. Please be aware our kitchen contains Nuts, Gluten & Dairy. Please ask your server for our list of allergens.