



GLOBE  
RESTAURANT AND BAR

DINNER MENU



## ENGLISH MARKET CORK



### WORLD FAMOUS ENGLISH MARKET

"The Market was created in 1788 by the Protestant or "English" corporation that controlled the city at that time. It was a new flagship municipal market located at the heart of the new commercial city centre. When local government was reformed in 1840, and the representatives of the city's Catholic, "Irish" majority took over, they established another covered food market, St. Peter's Market (now the Bodega Bar on Cornmarket Street), which became known as the "Irish Market" to distinguish it from its older counterpart which remained associated with its English creators. It is thus that the name "English Market" dates from this era of transition." All of these dishes are sourced and handpicked by our Head Chef Ciaran in the English Market.

### ENGLISH MARKET STARTER

#### Tom Durcan's multi award winning "Spiced Beef" ..... €9.50

Served carpaccio style, with baby rocket leaves, aged parmesan shavings and a drizzle of extra virgin olive oil

Allergen 6 wheat.

### ENGLISH MARKET MAIN COURSES

#### Tom Durcan's award winning Beef

Beef from Munster farms, perfectly chargrilled to your liking with a selection of homemade sauces (garlic butter, pepper and whiskey), with a choice of French fries or jacket potato

#### 8oz Aged Irish Fillet ..... €28.50

#### 14oz Aged Irish T-Bone ..... €30.00

Allergen 9.

#### Kay O'Connell's Seafood

(So famous even HM Queen Elizabeth visited the stall in 2011)

Daily fresh catch of the day. Market price, ask your server

Allergens 3.

#### Irish Chicken Supreme from the Chicken Inn ..... €18.50

Filled with a wild mushroom mousse, buttered champ potatoes, grilled vegetables and roasting jus

Allergens 9 and 11.

### ENGLISH MARKET DESSERT

#### On the Pig's Back Irish Cheese ..... €10.50

(multi gold medal award winning cheese). A selection of Irish artisan cheeses, orchard fruits, Ballymaloe relish and crackers

Allergens 6 wheat, 7, 8 and 10.

## STARTERS

#### Soup of the day ..... €5.95

Daily made soup of the day served with homemade brown bread

Allergens 6 wheat, 7 and 12.

#### Spring Rolls ..... €6.50

Vegetable spring rolls, pickled cucumber, soy and chilli dipping sauces

Allergens 6 wheat, 12 and 13.

#### Chicken Wings ..... €7.50

Crisp and spicy Irish chicken wings, Cashel blue cheese (Co. Tipperary) and garlic dip

Allergens 6 wheat, 12 and 13.

#### West Cork

#### Seafood Chowder ..... €8.50

Medley of fresh and smoked seafood, finished with fresh cream, served with homemade brown bread

Allergens 1 and 2 prawns, mussels and 3 salmon, smoked haddock.

#### Panko Squid ..... €7.25

Golden fried Japanese panko crumbed squid rings. Served with a fresh salsa of mango and pineapple

Allergens 1 and 2 squid, 6 wheat, 7 and 11.

#### Roast Chicken Salad ..... €8.50

Warm Irish roast chicken, cos lettuce, celery and red onion, American style dressing

Allergens 11 and 12.

#### Ardsallagh

#### Goats Cheese ..... €8.50

Ardsallagh goats cheese (Co. Cork) in a roasted walnut crust, petit salad with sun blushed tomatoes and pomegranate

Allergens 5 walnut, 7 and 11.

#### Irish Beets and Feta ..... €8.50

Irish beetroot, creamy feta, toasted pumpkin seeds and walnuts with an aged balsamic dressing

Allergens 7 milk and 9.

# MAIN COURSES

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## MEATS

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**10oz Irish Ribeye ..... €25.50**

Chargrilled Irish ribeye, cooked to your liking served with French fries or jacket potato, garnish salad, garlic butter, pepper and whiskey sauces

Allergen 9.

**10oz Irish Sirloin ..... €24.95**

Chargrilled Irish sirloin, cooked to your liking served with French fries or jacket potato, garnish salad, garlic butter, pepper and whiskey sauces

Allergen 9.

**Certified Irish Angus Burger ..... €15.50**

Chargrilled 8oz Irish Angus burger, toasted brioche bun, French fries, crispy onion rings, crunchy pickle and burger relish. (Please allow 15 minutes cooking time)

Allergens 6 wheat, 7 and 11.

**Beef and Lamb Brochette ..... €17.50**

Marinated tender chunks of Irish beef and lamb, skewered and chargrilled with courgette and roast peppers, served with sweet potato fries and melting garlic butter

Allergen 9.

**Chicken Fajitas ..... €16.50**

Marinated Irish chicken and roast vegetables served on a sizzler with flour tortillas, sour cream, guacamole and fine salad

Allergens 6 wheat and 11.

**Thai Red Chicken Curry ..... €14.50**

Creamy Thai red curry, with Irish chicken and vegetables, fresh coriander and Jasmine Rice

Allergens 6 wheat, 13 and 12.

## FROM THE WILD ATLANTIC

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**Whole Sea Bass ..... €18.50**

Grilled whole sea bass, seasonal sautéed vegetables, fresh tomato and garlic concasse

Allergen 3 sea bass.

**Fish and Chips ..... €16.50**

Golden fried fresh haddock fillet in a light beer batter, French fries, tartar sauce and a caramelized lemon wedge

Allergens 3 haddock, 6 wheat, 7 and 11.

**Monkfish ..... €22.50**

Pan fried medallions of monkfish, served with a creamy lemon and basil risotto, finished with sun blushed tomatoes and fresh pesto

Allergens 3 monkfish and 5 pine nuts.

## VEGETARIAN

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**Vegetable Fajitas ..... €12.95**

Seasonal vegetables lightly spiced, served on a sizzler with flour tortillas, sour cream and salad

Allergens 6 wheat and 11.

**Tomato and Lemon Risotto ..... €13.50**

Sun blushed tomatoes, zesty lemon, baby rocket and a drizzle of fresh basil pesto

Allergens 5 pine nut and 6 wheat.

## SIDES

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**French Fries ..... €3.50**

**Side Salad ..... €3.50**

**Baked Potato ..... €2.50**

**Selection of Vegetables ..... €3.50**

**Sweet Potato Fries ..... €4.00**

**Crispy Onion Rings ..... €3.50**

## DESSERTS

### **Chocolate Brownie**..... €6.95

Our homemade chocolate brownie, served warm with a scoop of vanilla ice cream

Allergens 6 wheat and 11.

### **Classic Eton Mess**..... €6.50

Fresh meringue pieces, soft berry fruits and freshly whipped dairy cream

Allergen 11.

### **Homemade Ice Cream**..... €6.95

Selection of homemade gelato ice creams, served in a wafer basket

Allergens 6 wheat and 11.

### **Baileys Irish Cheesecake** ..... €6.95

Homemade Baileys Irish cheesecake, with a seasonal mixed berry compote and vanilla cream

Allergens 6 wheat and 11.

### **Traditional Apple Pie** ..... €6.95

Warm homemade Bramley apple pie, with crème anglaise and Chantilly cream

Allergens 6 wheat and 11.

### **Pear and Almond Tart** ..... €6.50

Warm Williams pear and almond tart, with sauce anglaise and vanilla ice cream

Allergens 6 wheat and 11.

## HOT BEVERAGES

### **Irish Teas**..... €2.70

Irish Breakfast, Barry's Tea

### **Herbal Teas**..... €3.00

Earl Grey, Green Tea, Camomile, Peppermint

### **Americano**..... €3.00

### **Cappuccino** ..... €3.30

### **Latte**..... €3.30

### **Macchiato**..... €3.30

### **Espresso**..... €3.00

### **Hot Chocolate**..... €3.30

### **Speciality Tea / Coffee** ..... €3.50

#### ALLERGEN INDEX

No. 1 & 2 Shellfish

No. 3 Fish

No. 4 Peanuts

No. 5 Nuts

No. 6 Cereal containing gluten

No. 7 Milk/milk products

No. 8 Soya

No. 9 Sulphur dioxide

No. 10 Sesame seeds

No. 11 Egg

No. 12 Celery & celeriac

No. 13 Mustard

No. 14 Lupin

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