

CANOPY



THE HOTEL
CASTLEMARTYR
RESORT

Canopy is nature inspired dining; uniquely set in a spacious indoor/outdoor setting.

At Canopy, Executive Chef Kevin Burke brings the best of contemporary Irish cuisine to the table.

Set in the heart of Ireland's gourmet capital, here you will indulge in a unique dining experience with a menu showcasing the best of local, seasonal produce.

Canopy Restaurant space brings the sense of outdoor dining inside no matter the season. Guests enjoy chic casual dining overlooking the extensive terrace with mature trees providing the ultimate natural canopy.

CHEF'S MENU

Amuse Bouche

STARTER

West Cork Crab

Lime, Saffron Mayo, Walnut Bread, Dairy Foam
(1A, 5A, 7, 13)

Smoked Salmon

Egg Purée, Pickled Shallots, Capers, Herb Salad
(7, 8, 13)

Foie Gras

Beetroot, Apple Gel, Potato Bread, Port & Sherry
(13, 1A)

Goats Cheese

Linseed Cracker, Citric Puree, Caramelized Walnut, Fig
(3H, 4)

Crispy Egg

Pickled Wild Mushroom, Parma Ham, Black Truffle
(1A, 4, 7)

Spicy Roasted Parsnip Soup

Lovage, Chestnut Crostini
(1A, 4)

Sorbet

MAIN COURSE

Tipperary Beef Fillet

Glazed Carrot, Celeriac and Yeast, Pickled Celeriac
Red Wine Jus (€10 Beef Supplement)
(4, 13)

Wine recommendation: Merlot Chateau Penin 2019

Wicklow Venison Lion

Apricot, Apricot Puree, Braised Shoulder, Pepper
(3H, 4, 7)

Wine recommendation: Malbec Argentina 2023 or Hungarian Red

Stone Bass

Baby Courgette, Spiced Heirloom Tomatoes, Garden Fermented
Gooseberry Buerre Blanc, Lump Fish Roe
(4, 8, 13)

Wine recommendation: Chenin Blanc 2022 Cederberg South Africa

Halibut

Mussels, Green Beans, Broad Beans, Scallions,
Samphire, Shellfish, Bisque
(4, 6, 8)

Wine recommendation: Chardonnay Simone Joseph 2023

Suckling Belly

Ballotine Suckling Shoulder, Black Olive, Sweetheart Cabbage, Ginger
(1A, 4, 13)

*Wine recommendation: Secateur Red (Blend) South Africa Syrah, Cinsault et Grenache
2021*

Roast Cauliflower

Barley Risotto, 36 Month Parmesan, Marmite
(1E, 4, 13)

Wine recommendation: Pecorino, Cataldi Madonna 2022

DESSERTS

Strawberry Mousse

Lime Meringue, Strawberry Sorbet
(1A, 3A, 3F, 4, 7)

Raspberry and Pistachio Tart

Hibiscus Gel, White Chocolate, Raspberry Sorbet
(1H, 3B, 4)

Apple Terrine

Pastry, Blood Orange Puree, Garden Farmed Honey,
Mauritius Vanilla Ice-Cream
(1H, 3B, 4)

Baked Alaska for Two

Mixed Berries, Roasted Nuts
(1A, 3B, 3H, 4, 7)

Chocolate Marquise

Poached Pear, Pearl Barley Sorbet
(3B, 1A, 1E, 7, 4)

Irish Cheeses

Crackers, Chutney
(4, 1A, 3H, 13)

Petit Fours and a Selection of Tea and Coffee

Chef's Menu €85

Selection of Two Courses €65

€5 supplement for Petit Fours and a Selection of Tea and Coffee

Allergens: 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Prawn), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin



Wine pairings have been carefully selected and can be purchased by the glass or bottle,
please ask our sommelier for our wine list for pricing.

BEVERAGES

DRAFT BEER

Orchard Thieves €7.50
Murphy's €7.00
Guinness €7.00
Lagunitas IPA €7.50
Heineken €7.50
Coors €7.50
Carlsberg €7.50
Moretti €8.00

BOTTLED BEER

Heineken €6.50
Corona €6.50
Coors €6.50
Peroni, Peroni Gluten Free €6.50
9 White Deer Stag Rua Red Ale €7.50
9 White Deer Stag IPA €7.50
9 White Deer Black Lightning Black IPA €7.50
Stonewell Cider - Dry / medium dry €7.50
Heineken 0%, Peroni 0%,
Stonewell Cider 0% €6.00

WHISKEY

Irish
Jameson €6.50
Green Spot €9.00
Jameson Black Barrel €12
Red Breast 12y €12.50
Yellow Spot €13.00

BOURBON

Bulleit Bourbon €9
Woodford Reserve €9
Bulleit Rye €14.50
Makers Mark €7.50

WINE BY THE GLASS

White Wine

Il Bucco, €11.50
Pinot Grigio, Italy
Simone Joseph €11.50
Chardonnay, France
Domaine des Chezelle €12
Sauvignon Blanc, France

Red Wine

Rondan €12
Rioja, Spain
Chateau Penin €12.50
Merlot, Bordeaux Superieur, France
Domaine Bousquet €13
Malbec, Argentina

Rosé

Domaine de Millet €12
Egiodola, Cabernet Franc, Cote de Gascogne,
France

Champagne & Sparkling Wine

Prosecco Frizante €13.50
Corte delle Calli
Champagne Charpentier €22
Brut Réserve

VODKA

Absolut €6
Blackwater €8.00
Grey Goose €9.50
Belvedere €8.50

BRANDY AND COGNAC

Hennessy €7.50
Remy Martin VSOP €8.50
Brandy & Port €8.50
Remy Martin XO €18
Hennessy XO €23.50

GIN

Cork Dry Gin €7
Bombay Sapphire €6.50
Dingle €8.50
Blackwater €8.00
Blackwater Strawberry €8.00
Gunpowder €9.50
Gunpowder Pineapple €8.50
Hendrick's €9.50
Monkey 47 €12.50
Malfy Range €7.50
Nikka Coffey €10.50

RUM

Captain Morgan €7.00
Plantation 3 stars €7.00
Plantation Pineapple €9.50
Bacardi €6.50
Havana Club 7y €10.50

TEQUILA

Patron Silver €11.50
Patron Reposado €11.50
Don Julio Anejo €11.50
Olmecca €10.50

SOFT DRINKS

Poachers Range €3.60
Soft Drinks €4.00
Selection of Juice €3.70

TEA AND COFFEE

Tea €4
Hot Chocolate €4
Coffee €4.70
Irish Coffee €9
French Coffee €9
Baileys Coffee €9

Full drinks and wine list also available