

Evening Bar and Restaurant Menu

Served from 6.30 to 9.00 p.m.

Oyster Bar Menu

6 Cold Oysters	-	Rock Oysters	11.5
	-	Irish Native	15.5 (months with an R)
	-	Shallot Vinaigre or Teriyaki	

Bloody Mary Oyster Shots (6)

Rock Oyster Shots	14.0
Native Oyster Shots	18.0

6 Hot Oysters	-	Rock Oysters	13.5
	-	Irish Native	17.5
	-	Leek and Gruyere	
	-	Lobster Bisque and Smoked Gubbeen Cheese	
	-	Courgette, Lime and Parmesan	

- All of our vegetables and salads are sourced from local growers.
- All our meat is reared locally.
- All our fish is caught on local boats.
- 10% service charge is applied to all groups of 15 or more.
- A list of allergens is available on request.
- As our food is cooked to order please let us know if you are under a time constraint.

FROM THE SEA

Oysterhaven Mussels

Smoked bacon, spring cabbage and thyme broth
Large portion served with fries

11.5 18.5

Lobster Risotto

15.5 25.5

Half or Whole grilled Kinsale Lobster

Tossed green salad, buttered new potatoes
Home made mayonnaise

16.5 32.0

Bulman Smoked Wild Irish Salmon and Kinsale Crab

Pickled cucumber, crème fraiche

18.5

Deep Fried Calamari Salad

Seasonal leaves, lemon, garlic mayonnaise

11.5

Beer Battered Kinsale Haddock

Chips, minted pea puree
Home made tartar sauce

14.5

Char grilled Sesame Crusted Tuna

Wasabi mash, tender stem broccoli
Mango salsa, pesto dressing **served m/r**

22.5

FROM THE LAND

Crispy St Tolla Goats Cheese Spring Rolls

Red pepper, green bean and almond salad

9.5

Jamaican Jerk Chicken Caesar Salad

Parmesan, croutons and pesto

13.5

Leek and Gruyere Tart

Local mixed leaves

15.5

Slow Cooked Stauntons Pork Ribs

House BBQ Sauce, salad and fries

13.8

Char-grilled 10 oz Rib-eye Steak

Local leaf salad, fries and garlic butter
Peppercorn sauce €1.50 extra

21.5

Thai Green Chicken Curry

Jasmine scented rice

15.5

Wild Mushroom, Pea & Courgette Risotto

Grilled Halloumi & red pepper coulis

15.5

NIGHTLY SPECIALS (21/05)

Soup of the Evening: Spicy Sweet Potato & Coconut	5.5
Fresh Kinsale Scampi Mixed leaves & homemade tartar sauce Chips served with main portion	13.5 / 24.5
West Cork Buffalo Mozzarella Caprese Salad	10.5
Pan seared fillet of Wild Irish Salmon Roasted jerusalem artichoke, green asparagus, crispy baby potato & lobster butter sauce served m/r	28.5
Duo of Kinsale Scallops and medallions of Monkfish Wild mushroom, garden pea & courgette risotto	26.5
Pan seared fillet of local Hake Creamed spring cabbage, crispy baby potato & salsa verde	24.5
8oz Munster Fillet Steak Truffle mash, seasonal greens & choice of peppercorn or garlic butter	29.5

Side Orders

Truffle or Wasabi Mash	3.0
Organic Leaf Side Salad	3.5
Chips	3.0
Crunchy Green Vegetables	3.0
BBQ Dipping Sauce (contains Pork)	2.0

HOME MADE DESSERTS

Lime and Vanilla Creme Brulee

Vanilla ice-cream

5.95

Baked Passion Fruit Cheesecake

Raspberry coulis & Raspberry sorbet

5.95

Sticky Toffee Pudding

Toffee sauce, vanilla ice-cream

5.95

Home-made Berry Frangipane Tart

Vanilla ice-cream (contains almonds)

7.95

Chocolate Terrine

Pistachio ice-cream

7.95

Irish Farmhouse Cheese Board

9.5

- Durrus
- Milleens
- Cashel Blue
- Cooleeney
- Smoked Gubbeen