



THE TAVERN

BAR & RESTAURANT

SMALL BITES

WEST CORK CRAB CRUMBLE grilled crab meat with chilli & coriander with herb and garlic crumbs & parmesan cheese €15.95

MEDITERRANEAN SPICED MINCED MAYO LAMB red pepper & mango salsa, velvet cloud yogurt, Dillisk dip & garlic flat bread €12.50

CHEFS SEASONAL SOUP (v available) with homemade brown bread €7.20

AWARD-WINNING ATLANTIC SEAFOOD CHOWDER with homemade brown bread €12.50

TAVERN CHICKEN WINGS blue cheese dip & Jack Daniels hot sauce €10.50

GOATS CHEESE BON BONS pesto tossed salad, balsamic dressing & garlic bread €10.95

STEAMED KILLARY MUSSELS cream, garlic & white wine or tomato, chilli & coriander Large €17.50 Small €12.50

PADRAIC GANNON'S HALF DOZEN NATURAL OYSTERS red onion vinaigrette & brown bread €14.50

PAN FRIED CLEGGAN SCALLOPS on pork belly, pea and parsnip purée, Kelly's black pudding dust and lemon prosecco butter sauce €15.50

OPEN PLATES

WEST CORK CRAB MEAT mixed with homemade lemon & dill aioli, served with tomato, mango & coriander salsa €19.90

CONNEMARA OAK SMOKED ORGANIC SALMON baby capers & red onion €17.95

COMBINATION PLATE OF SMOKED SALMON & CRAB MEAT lemon & dill aioli, baby capers & red onion €23.50

All open plates served with homemade brown bread

MAIN COURSES

MEAT

PRIME HEREFORD SIRLOIN STEAK 10oz sautéed mushrooms & onion, French fries, pepper cream sauce, garlic butter or red wine jus €35.50

SLOW BRAISED JACOBS' LADDER BEEF SHORT RIBS sautéed kale creamy mash potato, dried shallots, red wine jus €26.50

IRISH BEEF & GUINNESS CASSEROLE root vegetables & cream potato €19.50

TAVERN SMASHED BURGER two 4oz burgers, smoked bacon, onion ring, oak smoked cheddar, lettuce & tomato, Tavern burger sauce & French fries and mixed pickled salad €19.50

FISH

FRESH BEER BATTERED COD French fries, tartare sauce, homemade minty mushy peas €21.90

SEAFOOD PIE AU GRATIN cod, salmon, clams & mussels in white wine & dill cream, cream potato, melted cheddar & side salad €23.50

PAN-FRIED DARNE OF ORGANIC IRISH SALMON citrus cream sauce, butternut squash puree, chargrilled asparagus, creamy mashed potato €23.75

CHICKEN

PAN FIRED BREAST OF CHICKEN smoked bacon, mushroom & white wine sauce, crispy bacon, cream potato & seasonal vegetables €20.75

CAJUN SPICED CHICKEN WRAP crumbed chicken pieces with mixed salad & chilli mayonnaise in a tortilla wrap, mixed pickled salad & French fries €18.50

PASTA

CLEW BAY SEAFOOD PENNE smoked salmon & mussels with fennel cream, sun blushed tomato, topped with parmesan cheese €21.75

CAJUN SPICED CHICKEN TAGLIATELLE tomato & cream ragout, roasted peppers, topped with parmesan cheese €18.50

VEGETARIAN

PORTOBELLO MUSHROOMS AND FRESH THYME PATÉ (v/gf/df on request) served with melba toasts €11.50

SOUP OF THE DAY (v/gf/df on request) €7.20

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SMOKY PAPRIKA CAULIFLOWER TACOS (v/gf/df on request) pickled red cabbage, jalepeños, beetroot, fresh avocado, French fries €18.95

SWEET POTATO AND CHICKPEA MADRAS CURRY (v/gf/df on request) homemade naan bread, mango chutney, boiled long grain rice €22.50

Add chicken €5 Add prawns €6.50

Please see Specials

KIDS MEALS

HOMEMADE IRISH CHICKEN GOUJONS & CHIPS €9.50

PENNE PASTA rich homemade tomato sauce €8.75

SAUSAGES AND CHIPS €8.25

FRESH BATTERED FISH OF THE DAY creamed potato & vegetables €12.50

4oz KID'S BURGER AND CHIPS €10.50

DESSERTS

DOUBLE CHOCOLATE FUDGE CAKE warm rich chocolate sauce, caramel fudge & Kilbeggan whiskey ice-cream €9.50

TRADITIONAL WARM APPLE PIE crème anglaise & fresh cream €9.50

MARIO'S PISTACHIO & TOFFEE CHEESECAKE Chantilly cream €9.50

SEASONAL FRUIT CRUMBLE sticky honey, coconut & oat flake crust, Irish Mist anglaise & fresh cream €9.50

BAILEYS & BROWN BREAD ICE CREAM brown bread crumb, chocolate chips & swirls of Baileys Irish cream €9.50

VEGAN CRANBERRY & PISTACHIO MERINGUE organic coconut yoghurt, acai berry sorbet €9.50

SIDE ORDERS

GARDEN SALAD €4.95

FRENCH FRIES €5.00

SUMO FRIES roasted potato wedges with sweet chilli sauce & mayonnaise €5.50

GARLIC WEDGES €5.50

HOME BATTERED ONION RINGS €5.50

GARLIC BREAD €5.00

All our food is locally sourced and freshly prepared in-house.