

The SUPPER CLUB



APERITIFS

Kir €6.5
Crisp Sauvignon Blanc,
Creme de Cassis

Kir Royale €10.5
Astoria Prosecco,
Creme de Cassis

Aperol Spritz €10
Aperol, Prosecco, Soda

Black's Gin Aperitif €10.5
Black's of Kinsale Gin,
Sauvignon Blanc, Muddled
Grapes, Lemon, Supper Club
Rhubarb Cordial, Soda,
Basil

BOTTLED BEER

Budvar 500ml €5.5

Heineken 330ml €5.2

Heineken 0.0% €5.2

Corona 330ml €5.2

Coors Light €5.2

Stonewell Med Dry Cider €6.9

Stonewell Dry Cider €6.9

GIN & TONICS

Gin:

Blacks of Kinsale €7.5

Dingle Gin €5.5

Gunpowder €7.5

Hendrick's €7

Bertha's Revenge €7.5

Method & Madness €7.5

Tanqueray 10 €8.5

Bombay Sapphire €5.5

Mil Gin €6.5

Ha'Penny Rhubarb €6.5

Tonics & Sodas:

Fever Tree Tonic €3

Fever Tree Slimline Tonic €3

Fever Tree Elderflower Tonic €3

Cranberry & Ginger Tonic €3

Cucumber & Watermelon Soda €3

Pomegranate & Basil Soda €3

Local Draft Beer from Black's of Kinsale also available

COCKTAILS

CLASSIC €9.5

French 75

Beefeater, Lemon,
Sugar, Prosecco

Margarita

El Jimador blanco,
Cointreau, Lime

Daiquiri

Bacardi, Lime, Sugar

Cosmopolitan

Kettle One Vodka, Trip Sec,
Lime, Cranberry Juice

Moscow Mule

Absolut, Lime, Muscavado,
Bitters, Ginger Beer

Whiskey Sour

Buffalo Trace, Lemon,
Sugar, Whites

Martinez

Beefeater, Sweet Vermouth,
Maraschino, Orange Bitters

Sazerac

Sazerac Rye Whiskey, Sugar,
Peychaud's Bitters,
Absinthe Rinse

HOUSE €10.5

Sucker Punch

Jameson, Havana Club 7,
Ruby Port, Orange Sherbet,
Bay & Raspberry Cordial,
Bitters, Lime Juice, Nutmeg

Fashionably Late

Buffalo Trace, KPA Reduction,
Aromatic Bitters, Orange Oil

Rhubarbarella

Beefeater, Mint, Homemade
Rhubarb Cordial, Prosecco

Thyme Folks Please!

Thyme Absolut, Raspberries,
Blackberries, Aromatic Bitters,
Lime, Ginger Beer

Scilly Walk

Beefeater, St Germain
Elderflower Liqueur, Lillet
Blanc, Cucumber, Mint, Lemon,
Pressed Apple Juice

Smoke 'n' Hops

Mezcal, Agave, Lemon, KPA,
Chilli, Sea Salt

Anne Bonny

Havana Club, Havana Club 7,
Over proof Rum, Old Sailor,
Sorched Pineapple Cordial,
Fresh Orange Juice,
Aromatic Bitters

LITE BITES

Not in for Supper but fancy a nibble?

- 🍷 **3 of Jamie's Oysterhaven Oysters** €7
Red Wine & Shallot Vinaigrette
- 🍷 **3 of Jamie's Oysterhaven Oysters Cooked** €8.50
Hollandaise Sauce & Herbs
- 🌙 ● **Artisan Cheeseboard** €9.5 / €19
Relish, Cornichon, Crackers
- 🍷 **Pot of Oysterhaven Mussels** €9
Served in Chardonnay, Garlic, Fennel & Cream,
Guinness & Treacle Bread
- 🍷 **Whole Baked Camembert Cheese** €15
Caramelised Pear, Flaked Almonds & Crusty Bread (to share)

The
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— SC —

A 10% Service Charge will be added to groups of 10 and more
A list of Allergens included in our Menu is available at the Bar

● Gluten free on request

SUPPER

- VF** **French Onion Soup** €5.5
Cheesy Crouton, Home Made Bread
- G** **House Paté** €8
Rustic Sourdough Toast, Red Onion Marmalade, Cornichon
- G** **Supper Club Crispy Hot Wings** €8
Served with Blue Cheese Dip
- G** **Half Dozen Oysterhaven Oysters** €13.5
Shallot & Sherry Vinegar Reduction, Guinness
& Treacle Soda Bread
- G** **Half Dozen Oysterhaven Oysters Cooked** €15.5
Hollandaise Sauce & Herbs
- Crumbed Durrus Farmhouse Cheese** €9
Roast Shallot & Cranberry Relish
- G** **Steamed Pot of Oysterhaven Mussels** €9 / €18.5
Chardonnay, Garlic, Fennel & Cream or
Thai Style, Coconut, Lemongrass, Ginger
- G** **Classic Chicken Caesar Salad** €8.5
Crispy Cos Lettuce, Caesar Dressing, Garlic Croutons,
Parmesan Shavings

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G Gluten free on request
V Vegan Friendly on request

SUPPER (cont)

- G 24 Hour Beef Short Rib** €19.5
Sautéed Tenderstem Broccoli, Parsnip Puree,
Rosemary & Sea Salt Potatoes
- G Coq au Vin** €19.5
Chicken Braised in Red Wine with Shallots &
Mushrooms, Baby Carrots, Truffle Mash
- V G Mushroom Risotto** €8.5 / €18
Courgette & Wild Mushrooms,
Pecorino Cheese, Truffle Oil
- Fish of the Day** € Market Price
(Please see today's specials)
- G Bone-In Pork Chop** €19.5
Brined in Aromatics for 24 hours,
Crispy Pork Belly Bites, Roast Butternut Squash Puree,
Green Beans, Truffle Mashed Potatoes, Cider Jus
- G Pan Roast Hake** €22.5
Wilted Kale, Polenta Arrancini,
Pea & Bacon Buerre Blanc
- G West Cork Burger** €18.5
Baltimore Black Bacon, Carrigaline Farmhouse Cheddar,
Buttermilk Onion Ring, Horizon Farm Leaves, Truffle Mayo,
Brioche Bun & Twice Cooked Chips
- V G Beyond Meat Vegan Burger** €18.5
Horizon Farm Leaves, Onion Ring, Twice Cooked Chips
- G 10oz Sirloin Steak** €29.8
Caramelised Onion, Turnip Confit,
Twice Cooked Chips, Bearnaise Sauce

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THE SUPPER CLUB SIDES

- V G** Twice Cooked Chips €4.5
Wasabi or Truffle Mayo
- V G** Horizon Farms Mixed Leaf Salad €4
House Dressing
- Polenta Arrancini, dip €4
- V G** Sautéed Tenderstem Broccoli & Kale €4.5

DESSERTS

- G** Flourless Chocolate Cake €7
Berry Compote, Vanilla Ice Cream
- G** Lemon Posset €7
Honeycomb, Gingerbread, Lime Sorbet
- Apple Tarte Tatin €8
(This is cooked to order please allow up to 15 minutes)
- G** Salted Caramel Crème Brulee €7
Hazlenut Puff Pastry Swirl
- G** Artisan Cheeseboard €9.5 / €19
Relish, Cornichon, Crackers



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LIQUID DESSERTS

Tiramisu Cocktail	€10
Absolut Vanilla, Kahlua, Creme de Cacao, Butterscotch, Cream, Mascarpone	
Lemon Meringue Pie	€10
Absolut, Limoncello, Lemon Curd, Meringue	
Black's Rum Alexander	€10
Black's of Kinsale Irish Rum, Creme de Cacao, Gingerbread Syrup, Cream	
Espresso Martini	€10
Irish Coffee	€7.8
French Coffee	€8

TEA & COFFEE

Tea	€2.5
Earl Grey	€3
Camomile	€3
Peppermint Tea	€3
Espresso	€2
Double Espresso	€2.8
Americano	€2.5
Cappuccino	€3
Latte	€3



OUR SUPPLIERS

We are proud to work....

Oysters, Mussels, Scallops

Jamie Dwyer, Haven Shellfish, 9km from Kinsale

Beef, Chicken

John Barrett's Butcher Shop, Kinsale

Fish

Jimbo's Fish, Kinsale

Fish

Good Fish Shop, Kinsale

Pork, Chicken

P O Connell Meats, Cork

Salad Leaves

Horizon Farms, Kinsale

Bacon

Nathan Wall, Baltimore Bacon, West Cork

Vegetables

Pallas Green, Cork

Farmhouse Cheeses & Charcuterie of Ireland

Distributed by La Rousse Foods

The
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**DESSERTS, COCKTAILS
WHISKEY & BOURBON**

The
SUPPER CLUB
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DESSERTS

- 🍷 **Flourless Chocolate Cake** €7
Berry Compote, Vanilla Ice Cream
- 🍷 **Lemon Posset** €7
Honeycomb, Gingerbread, Lime Sorbet
- Apple Tarte Tatin** €8
(This is cooked to order please allow up to 15 minutes)
- 🍷 **Salted Caramel Crème Brulee** €7
Hazlenut Puff Pastry Swirl
- Artisan Cheeseboard** €8.5 / €15.5
Relish, Cornichon, Crackers

LIQUID DESSERTS

- Tiramisu Cocktail** €10
Absolut Vanilla, Kahlua, Creme de Cacao, Butterscotch, Cream, Mascarpone
- Lemon Meringue Pie** €10
Absolut, Limoncello, Lemon Curd, Meringue
- Lemon Meringue Pie** €10
Absolut, Limoncello, Lemon Curd, Meringue
- Espresso Martini** €10
- Irish Coffee** €7
- French Coffee** €7.5

TEA & COFFEE

- Earl Grey / Peppermint / Camomile** €3
- Espresso** €2
- Double Espresso** €2.8
- Americano** €2.5
- Cappuccino** €3
- Latte** €3

COCKTAILS

CLASSIC €9.5

French 75

Beefeater, Lemon,
Sugar, Prosecco

Margarita

El Jimador blanco,
Cointreau, Lime

Daiquiri

Bacardi, Lime, Sugar

Cosmopolitan

Kettle One Vodka, Trip Sec,
Lime, Cranberry Juice

Moscow Mule

Absolut, Lime, Muscavado,
Bitters, Ginger Beer

Whiskey Sour

Buffalo Trace, Lemon,
Sugar, Whites

Martinez

Beefeater, Sweet Vermouth,
Maraschino, Orange Bitters

Sazerac

Sazerac Rye Whiskey, Sugar,
Peychaud's Bitters,
Absinthe Rinse

HOUSE €10.5

Sucker Punch

Jameson, Havana Club 7,
Ruby Port, Orange Sherbet,
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Elderflower Liqueur, Lillet
Blanc, Cucumber, Mint, Lemon,
Pressed Apple Juice

Smoke 'n' Hops

Mezcal, Agave, Lemon, KPA,
Chilli, Sea Salt

Anne Bonny

Havana Club, Havana Club 7,
Over proof Rum, Old Sailor,
Sorched Pineapple Cordial,
Fresh Orange Juice,
Aromatic Bitters

IRISH WHISKEY

Teelings Small Batch	€5
Jameson	€5
Crested 10	€5.5
Connemara	€6
Kilbeggan 8 year	€6
Jameson Caskmates	€6
Powers 3 Swallows	€6.5
Teelings Single Malt	€7
Jameson Black Barell	€7
Green Spot	€7
Redbreast 12 year	€7.8
Hyde Sherry Finish	€8
Yellow Spot	€9
Powers John's Lane	€9
Green Spot Leoville Barton	€9.5
Jameson Gold	€10.5
Redbreast 15 year	€12.5
Bushmills 21 year	€13.5
Jameson 18 year	€16
Midleton Very Rare	€17.5
Redbreast 21 year	€19.5
Barry Crockett Legacy	€22.5
Jameson Rarest Vintage Reserve	€39.5

AMERICAN WHISKEY

Teelings Small Batch	€5
Jameson	€5
Crested 10	€5.5
Connemara	€6
Kilbeggan 8 year	€6
Jameson Caskmates	€6
Powers 3 Swallows	€6.5
Teelings Single Malt	€7
Jameson Black Barell	€7
Green Spot	€7
Redbreast 12 year	€7.8
Hyde Sherry Finish	€8
Yellow Spot	€9
Powers John's Lane	€9
Green Spot Leoville Barton	€9.5
Jameson Gold	€10.5
Redbreast 15 year	€12.5
Bushmills 21 year	€13.5
Jameson 18 year	€16
Midleton Very Rare	€17.5
Redbreast 21 year	€19.5
Barry Crockett Legacy	€22.5
Jameson Rarest Vintage Reserve	€39.5

SPIRITS

VODKA

Absolut	€5
Dingle	€5.5
Belvedere	€7
Grey Goose	€7.5

RUM

Havana 3 year	€5
Havana 5 year	€5.2
Diplomatico 7 year	€5.5
Zacapa 23	€8.5

TEQUILA

El Jimado Reposado	€5.2
Patron XO Café	€5.5
Patron Silver	€8.5

COGNAC

Henessey	€5.5
Henessey XO	€16.5

LIQUERS

(We have plenty, Just ask your server)

Baileys	€4.5
Cointreau	€5
Sambuca	€5
Jagermeister	€5

WHISKEY

AMERICAN & JAPANESE

Four Roses	€5.2
Bulleit Bourbon	€6
Bulleit Rye	€6.2
Gentleman Jack	€7
Knob Creek	€8.5
Nikka Yoichi 10 year	€8.5

SCOTCH

Famous Grouse	€4.8
Macallan Amber	€7
Laphroaig 10 year	€7.5
Laguvulin 16yr	€10

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WINE LIST

WINES

WHITE

Pasquiers Sauvignon Blanc Pays d'Oc France

€5.6 per glass – €23.5 per bottle

Graham Beck, Waterside Chardonnay

€6 per glass – €24.5 per bottle

Villa Del Lago, Pinot Grigio, Veneto, Italy

€6 per glass – €24.5 per bottle

Butterfly Ridge, Riesling/Gewurztraminer, South Australia

€6.5 per glass – €26.5 per bottle

Picpoul de Pinet, Guillemarine, Languedoc, France

€7.5 per glass – €29.5 per bottle

Three Wooly Sheep, Sauvignon Blanc, Marlborough, New Zealand

€8.6 per glass – €34.5 per bottle

Castro Martin Albarino, Galicia, Spain, 2014

€9.8 per glass – €39.5 per bottle

Lupe Cholet, Macon Lugny, Burgundy, France, 2013

€10 per glass – €40 per bottle

Andre Dezat, Sancerre, Loire, France, 2014

€11.4 per glass – €45.5 per bottle

**Alain Geoffrey, Chablis Premier Cru Beauroy,
Burgundy, France, 2013**

€14 per glass – €56 per bottle

Lupe Cholet, Puligny Montrachet, Burgundy, France, 2014

€23.5 per glass – €92.5 per bottle

ROSE

Domaine Montrose, Cotes de Thongue, France

€6.2 per glass – €25.5 per bottle

WHITES (cont)

**Chateau Phelan Segur, Frank Phelan,
Saint Estephe, France, 2010/2011**

€17 per glass – €69.5 per bottle

Clos De L'Oratoire, Chateau Neuf-Du-Pape, Rhone, France, 2010

€19.9 per glass – €79.5 per bottle

**Chateau Corbin, Saint Emilion Grand Cru,
Bordeaux, France, 2006**

€22.5 per glass – €89.5 per bottle

Clos Prieur, Gevery Chambertin, 2013

€25 per glass – €99.5 per bottle

WINES

RED

Elvaro Reservado, Merlot, Central Valley, Chile

€5.6 per glass – €23.5 per bottle

Paula, Malbec, Mendoza, Argentina

€6 per glass – €24.5 per bottle

Olvena Tinto Roble, Tempranillo, Somontano, Spain

€6.3 per glass – €25.5 per bottle

J Moreau & Fils, Merlot, Languedoc, France

€6.5 per glass – €26.5 per bottle

Vina Eguia Crianza, Rioja, Spain

€7.5 per glass – €29.5 per bottle

Barista, Pinotage, Paarl, South Africa

€7.9 per glass – €31.5 per bottle

Rigal, Malbec, Cahors, France

€8.1 per glass – €32.5 per bottle

Hunters, Pinot Noir, Marlborough, New Zealand, 2011

€10.6 per glass – €42.5 per bottle

Muriel, Rioja Gran Reserva, Spain, 2005

€11.9 per glass – €47.5 per bottle

La Reserve d'Angdulet, Margaux, Bordeaux, France, 2011

€16 per glass – €65 per bottle

REDS (cont)

**Chateau Phelan Segur, Frank Phelan,
Saint Estephe, France, 2010/2011**

€17 per glass - €69.5 per bottle

Clos De L'Oratoire, Chateau Neuf-Du-Pape, Rhone, France, 2010

€19.9 per glass - €79.5 per bottle

**Chateau Corbin, Saint Emilion Grand Cru,
Bordeaux, France, 2006**

€22.5 per glass - €89.5 per bottle

Clos Prieur, Gevery Chambertin, 2013

€25 per glass - €99.5 per bottle

BUBBLES

Ondarre Cava

€7 per glass - €35 per bottle

Astoria Prosecco

€10 per glass - €49.5 per bottle

Teresa Rizzi Prosecco Snipe

€10.5 - 200ml

Laurent Perrier Champagne

€15 per glass - €75 per bottle - €140 Magnum

Louis Roederer Cristal

Bottle €330 (or nearest offer ;)

DESSERT WINE & PORT BY THE GLASS

Offley Tawny Port	€5.5
Offley LBV	€6.5
Sauternes	€7
Mas Amiel	€7
Sweet Agnes Ice Wine, New Zealand	€7
Offley Vintage 1999	€12.5