

The SUPPER CLUB

SC

APERITIFS

Kir €7.5
Crisp Sauvignon Blanc,
Creme de Cassis

Kir Royale €11
Astoria Prosecco,
Creme de Cassis

Aperol Spritz €12
Aperol, Prosecco, Soda

DRAFT BEER

Kinsale Pale Ale
Pint - €6.50 / Glass - €3.40

San Miguel Lager
Pint - €6.50 / Glass - €3.40

BOTTLED BEER

| | |
|-------------------------|------|
| Budvar 500ml | €6 |
| Heineken 330ml | €5.5 |
| Heineken 0.0% | €5.5 |
| Corona 330ml | €5.5 |
| Coors Light | €5.5 |
| Stonewell Med Dry Cider | €7.5 |
| Stonewell Dry Cider | €7.5 |

GIN & TONICS

Gin:

| | |
|-------------------|------|
| Blacks of Kinsale | €7.5 |
| Dingle Gin | €5.5 |
| Gunpowder | €7.5 |
| Hendrick's | €7.5 |
| Bertha's Revenge | €7.5 |
| Method & Madness | €7.5 |
| Tanqueray 10 | €8.5 |
| Bombay Sapphire | €5.5 |
| Ha'Penny Rhubarb | €6.5 |
| Kinsale Gin | €7 |

Tonics & Sodas:

| | |
|------------------------------|------|
| Fever Tree Tonic | €3.5 |
| Fever Tree Slimline Tonic | €3.5 |
| Fever Tree Elderflower Tonic | €3.5 |
| Poachers Irish Citrus Tonic | €3.5 |
| Poachers Irish Soda | €3.5 |
| Poachers Irish Ginger Beer | €3.5 |

COCKTAILS

CLASSIC €11

French 75

Blacks Gin, Lemon,
Sugar, Prosecco

Margarita

El Jimador blanco,
Cointreau, Lime

Daiquiri

Havana Club 3yr, Lime, Sugar

Cosmopolitan

Kettle One Vodka, Trip Sec,
Lime, Cranberry Juice

Moscow Mule

Absolut Vodka, Lime, Muscavado,
Bitters, Ginger Beer

Whiskey Sour

Buffalo Trace, Lemon,
Sugar, Whites

Martinez

Blacks Gin, Sweet Vermouth,
Maraschino, Orange Bitters

Sazerac

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

HOUSE €12

Sucker Punch

Red Earl Whiskey, 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

Blacks gin, Mint, Homemade
Rhubarb Cordial, Prosecco

Thyme Folks Please!

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

Scilly Walk

Blacks Gin, 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?

G 3 of Jamie's Oysterhaven Oysters €9

Red Wine & Shallot Vinaigrette Or Asian Dressing

V Piri Piri Aubergine Fritters €9

Fennel, Caper, Mint Salsa, Tomato Compote, Rocket

G Pot of Oysterhaven Mussels €10.5

Served in Chardonnay, Garlic, Fennel & Cream,
Guinness & Treacle Bread

G Baked Whole Smoked Cooleeney Brie €19.5

Charred Red Pepper Salsa, Toasted Hazelnuts,
Crusty Loaf (To Share)

Steamed Taiwanesee Bao Buns €9.5 / €19

Crispy Pork Belly, Asian Slaw, Hot Sauce



A 10% Service Charge will be added to groups of 8 and more
A list of Allergens included in our Menu is available at the Bar

G Gluten free on request
V Vegan Friendly on request

SUPPER

- G Supper Club Soup of The Day** €7
Home Made Bread
- G House Paté** €10.5
Toasted Sourdough, Pickled Silverskin Onion, Cornichon,
Red Onion Jam
- G Supper Club Crispy Hot Wings** €11
Served with Blue Cheese Dip
- G 6 Oysterhaven Oysters** €16.5
Shallot & Sherry Vinegar Reduction, Or Asian Dressing
Guinness & Treacle Soda Bread
- V Piri Piri Aubergine Fritters** €9
Fennel, Caper, Mint Salsa, Tomato Compote, Rocket
- G Steamed Pot of Oysterhaven Mussels** €10.5 / €20
Chardonnay, Garlic, Fennel & Cream or
Thai Style, Coconut, Lemongrass, Ginger
- V G Supper Club Green Salad** €8
Local Horizon Farm Leaves, Spring Onion, Dukka,
Extra Virgin Olive Oil Dressing

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SUPPER (cont)

G 18 Hour Beef Short Rib €26

Extra Virgin Olive Oil & Maldon Sea Salt Crushed Potatoes,
Tenderstem Broccoli, Dry Roasted Parsnip Puree

Chicken Mozzarella €23.5

Schnitzel of Chicken, Garganelli Pasta, Cherry Tomato,
Garlic, Red Onion, Buffalo Mozzarella

V G House Risotto €12 / €19

Marinated Buffalo Mozzarella, Fennel,
Roast Baby Vine Tomato, Basil & Mint

Fish of the Day € Market Price

(Please see today's specials)

G Hampshire Pork 2 Ways €25

8 Hour Brined Bone-in Cutlet, Slow Roast Porchetta,
Buttermilk Mash, Apple & Maple Chutney, Red Wine Jus

G Pan Roast Fillet of Hake €25

Potato & Celeriac Dauphinoise,
Anchovy & Caper Salsa Verde, Green Beans

G Supper Club Burger €20

Smoked Baltimore Bacon, Cheese,
Shredded Lettuce, Onion Ring, House Burger Sauce,
Twice Cooked Chips, Truffle Mayo

V G Beyond Meat Vegan Burger €20

Vegan Cheese, Vegan Mayo, Lettuce, Onion Ring,
Beetroot Bun, Twice Cooked Chips

G 10oz Striploin Steak €36

Cauliflower Cheese Gratin, Confit Shallot,
Twice Cooked Chips, Garlic Butter or Pepper Sauce



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THE SUPPER CLUB SIDES

- V G** Twice Cooked Chips €5
Truffle Mayo
- V G** Supper Club Salad €5
Horizon Farm Leaves, Spring Onion, Dukka, Olive Oil Dressing
- V G** Sour Cream, Onion & Chive Baby Potatoes €4.5
- V G** Steamed Crunchy Green Veg €5
- V G** Sticky Teryaki Sprouts €5
Sesame Seeds

DESSERTS

- G** Flourless Chocolate Cake €7.5
Berry Compote, Home Made Vanilla Ice Cream
- Passionfruit Tart €7.5
Torchd Meringue & Berries
- Sticky Date Pudding €8
Sticky Caramel, Whipped Cream, Candied Peacans
- G** Salted Caramel Crème Brulee €7.5
- G** Selection of Supper Club Ice Cream €7.5
Made In House,
Please Ask Server for Today's Flavours
- V G** Chocolate, Peanut Butter & Walnut Slice €8
Supper Club Raspberry Sorbet



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LIQUID DESSERTS

Tiramisu Cocktail €11.5
Absolut Vanilla, Kahlua, Creme de Cacao, Butterscotch,
Cream, Mascarpone

Lemon Meringue Pie €11.5
Absolut, Limoncello, Lemon Curd, Meringue

Black's Rum Alexander €11.5
Black's of Kinsale Irish Rum, Creme de Cacao
Gingerbread Syrup, Cream

Espresso Martini €11.5

Irish Coffee €8.5

French Coffee €9

TEA & COFFEE

Tea €2.5

Earl Grey €3

Camomile €3

Peppermint Tea €3

Espresso €2.5

Double Espresso €3.2

Americano €3

Cappuccino €3.5

Latte €3.5



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