

# The SUPPER CLUB

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## APERITIFS

**Kir** €7  
Crisp Sauvignon Blanc,  
Creme de Cassis

**Kir Royale** €11  
Astoria Prosecco,  
Creme de Cassis

**Aperol Spritz** €11  
Aperol, Prosecco, Soda

## DRAFT BEER

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

**Blacks 1601 lager** (Gluten Free)  
Pint - €6.50 / Glass - €3.40

## 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** €7.2

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## 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

**Ha'Penny Rhubarb** €6.5

### Tonics & Sodas:

**Fever Tree Tonic** €3

**Fever Tree Slimline Tonic** €3

**Fever Tree Elderflower Tonic** €3

**Poachers Irish Citrus Tonic** €3

**Poachers Irish Soda** €3

**Poachers Irish Ginger Beer** €3

# COCKTAILS

## CLASSIC €10.5

### 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 €11.5

### 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** €8  
Red Wine & Shallot Vinaigrette
- ☑ ☉ Spiced Cauliflower Cutlets** €7  
Tapenade, Smoked Tomato Sauce
- ☉ Pot of Oysterhaven Mussels** €9  
Served in Chardonnay, Garlic, Fennel & Cream,  
Guinness & Treacle Bread
- ☉ Whole Baked Camembert Cheese** €15  
Caramelised Pear & Crusty Bread (to share)
- Steamed Taiwanese Bao Buns** €8.50 / €17  
Crispy Pork Belly, Asian Slaw, Hot Sauce

*The*  
**SUPPER CLUB**  
— 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  
☑ Vegan Friendly on request

# SUPPER

- VF** **Supper Club Soup of The Day** €5.5  
Home Made Bread
- G** **House Paté** €8.5  
Rustic Sourdough Toast, Red Onion Marmalade, Cornichon
- G** **Supper Club Crispy Hot Wings** €9  
Served with Blue Cheese Dip
- G** **6 Oysterhaven Oysters** €14.5  
Shallot & Sherry Vinegar Reduction, Guinness  
& Treacle Soda Bread
- VF** **Spiced Cauliflower Cutlets** €7  
Tapenade, Smoked Tomato Sauce
- G** **Steamed Pot of Oysterhaven Mussels** €9 / €18.5  
Chardonnay, Garlic, Fennel & Cream or  
Thai Style, Coconut, Lemongrass, Ginger

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# SUPPER (cont)

- G 24 Hour Beef Short Rib** €19.5  
Tenderstem Broccoli, Parsnip Puree,  
Rosemary & Sea Salt Potatoes
- Chicken Parmesan** €19.5  
Sun-Dried Tomato, Olive & Basil  
Mashed Potato
- 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, Roast Garlic  
& Thyme Mashed Potatoes, Cider Jus
- G Pan Roast Fillet of Hake** €22.5  
Parmesan Crushed Potatoes, Buttered Greens,  
Seafood Veloute, Buerre Noisette
- G Supper Club Burger** €19  
Baltimore Streaky Bacon, Cheddar, Onion Ring,  
Lettuce, Truffle Mayo, Brioche Bun, Twice Cooked Chips
- V G Beyond Meat Vegan Burger** €18.5  
Vegan Cheese, Vegan Mayo, Lettuce,  
Onion Ring, Beetroot Bun
- G 10oz Sirloin Steak** €29.8  
Red Onion Marmalade, Sauteed Mushrooms,  
Twice Cooked Chips, Garlic Butter or Pepper Sauce

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# THE SUPPER CLUB SIDES

- V G** Twice Cooked Chips €4.5  
Truffle Mayo
- V G** Supper Club Green Salad €4  
House Dressing
- V G** Rosemary & Sea Salt Baby Potatoes €4
- V G** Steamed Crunchy Green Veg €4.5

# DESSERTS

- G** Flourless Chocolate Cake €7  
Berry Compote, Home Made Vanilla Ice Cream
- G** Lemon Posset €7  
Shortbread Crumb
- Sticky Date Pudding** €8  
Freshly Whipped Cream, Butterscotch Sauce
- G** Salted Caramel Crème Brulee €7
- G** Selection of Supper Club Ice Cream €7  
Made In House,  
Please Ask Server for Today's Flavours
- V G** Vegan Chilli Chocolate Mousse €8  
Coconut Chantilly



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# LIQUID DESSERTS

<b>Tiramisu Cocktail</b>	€11
Absolut Vanilla, Kahlua, Creme de Cacao, Butterscotch, Cream, Mascarpone	
<b>Lemon Meringue Pie</b>	€11
Absolut, Limoncello, Lemon Curd, Meringue	
<b>Black's Rum Alexander</b>	€11
Black's of Kinsale Irish Rum, Creme de Cacao, Gingerbread Syrup, Cream	
<b>Espresso Martini</b>	€11
<b>Irish Coffee</b>	€8
<b>French Coffee</b>	€8.5

# TEA & COFFEE

<b>Tea</b>	€2.5
<b>Earl Grey</b>	€3
<b>Camomile</b>	€3
<b>Peppermint Tea</b>	€3
<b>Espresso</b>	€2
<b>Double Espresso</b>	€2.8
<b>Americano</b>	€2.5
<b>Cappuccino</b>	€3
<b>Latte</b>	€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