

The SUPPER CLUB



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

San Miguel Lager
Pint - €6.20 / Glass - €3.30

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

Kinsale Gin €7

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

Kinsale Gin, 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

Kinsale Gin, 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

Kinsale Gin, Mint, Homemade
Rhubarb Cordial, Prosecco

Thyme Folks Please!

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

Scilly Walk

Kinsale 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?

- Ⓞ 3 of Jamie's Oysterhaven Oysters** €8.5
Red Wine & Shallot Vinaigrette
- Ⓥ Piri Piri Aubergine Fritters** €7
Sweet and Sour Borlotti Beans, Tomato
- Ⓞ Pot of Oysterhaven Mussels** €9.5
Served in Chardonnay, Garlic, Fennel & Cream,
Guinness & Treacle Bread
- Ⓞ Whole Baked Camembert Cheese** €15
Caramelised Pear & Crusty Bread (to share)
- Steamed Taiwanesee Bao Buns** [Ⓞ] €8.5 / [Ⓞ] €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** €9
Rustic Sourdough Toast, Red Onion Marmalade, Cornichon

- G** **Supper Club Crispy Hot Wings** €9.5
Served with Blue Cheese Dip

- G** **6 Oysterhaven Oysters** €15.5
Shallot & Sherry Vinegar Reduction, Guinness
& Treacle Soda Bread

- V** **Piri Piri Aubergine Fritters** €7
Sweet and Sour Borlotti Beans, Tomato

- G** **Steamed Pot of Oysterhaven Mussels** €10 / €19
Chardonnay, Garlic, Fennel & Cream or
Thai Style, Coconut, Lemongrass, Ginger

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SUPPER (cont)

- Ⓞ 24 Hour Beef Short Rib** €21
Tenderstem Broccoli, Parsnip Puree,
Rosemary & Sea Salt Potatoes
- Chicken Parmesan** €21
Schnitzel of Chicken, Tomato, Linguine,
Topped with Parmesan
- Ⓥ Ⓞ Mushroom Risotto** €8.5 / €18
Courgette & Wild Mushrooms,
Pecorino Cheese, Truffle Oil
- Fish of the Day** € Market Price
(Please see today's specials)
- Ⓞ Bone-In Pork Chop** €21
Brined in Aromatics for 24 hours, Crispy Pork Belly Bites,
Roast Butternut Squash Puree, Green Beans, Roast Garlic
& Thyme Mashed Potatoes, Cider Jus
- Ⓞ Pan Roast Fillet of Hake** €23.5
Parmesan Crushed Potatoes, Buttered Greens,
Lemon and Chive Beurre Blanc
- Ⓞ Supper Club Burger** €19.5
Baltimore Streaky Bacon, Cheddar, Onion Ring,
Lettuce, Truffle Mayo, Brioche Bun, Twice Cooked Chips
- Ⓥ Ⓞ Beyond Meat Vegan Burger** €19
Vegan Cheese, Vegan Mayo, Lettuce,
Onion Ring, Beetroot Bun
- Ⓞ 10oz Sirloin Steak** €29.8
Stout Braised Onions, 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** Chocolate, Peanut Butter, & Walnut Slice €8
(Suitable for Vegans)



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LIQUID DESSERTS

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

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