

The SUPPER CLUB

SC

APERITIFS

Kir €8.5
Crisp Sauvignon Blanc,
Creme de Cassis

Kir Royale €13
Astoria Prosecco,
Creme de Cassis

Aperol Spritz €13
Aperol, Prosecco, Soda

DRAFT BEER

Kinsale Pale Ale
Pint - €7 / Glass - €4

Gluten free **Black's Sovereign Island Lager**
Pint - €7 / Glass - €4

BOTTLED BEER

Budvar 500ml €6.5

Heineken 330ml €6

Heineken 0.0% €6

Corona 330ml €6

Coors Light €6

Stonewell Med Dry Cider €8

Stonewell Dry Cider €8

GIN & TONICS

Gin:

Blacks of Kinsale €8

Dingle Gin €6.5

Gunpowder €8.5

Hendrick's €8.5

Bertha's Revenge €8.5

Method & Madness €8.5

Tanqueray 10 €9

Bombay Sapphire €6.5

Ha'Penny Rhubarb €7.5

Kinsale Gin €8

Tonics & Sodas:

Fever Tree Tonic €4.5

Fever Tree Slimline Tonic €4.5

Fever Tree Elderflower Tonic €4.5

Poachers Irish Citrus Tonic €4.5

Poachers Irish Soda €4.5

Poachers Irish Ginger Beer €4.5

LITE BITES

Not in for Supper but fancy a nibble?

- | | |
|--|------------------|
| Oysters | ③ ⑥ €10 / €18 |
| ● - Raw with Yuzu Mignonette & Pomegranate - Grilled with N'duja & Smoked Carrigaline Crumb | |
| Steamed Bao Buns | ② ④ €11 / €22 |
| Crispy Pork Belly, Gochjang Glaze, Asian Slaw | |
| Tuna Ceviche | €11.5 |
| Miso Watermelon, Wasabi Aioli | |
| ● Supper Club Crispy Hot Wings | €12.5 |
| Blue Cheese Dip | |

The
SUPPER CLUB
— SC —

A 10% Service Charge will be added to groups of 8 and more
A list of Allergens is available at the back of this Menu
All our Beef is 100% Irish

● Gluten free on request
✓ Vegan Friendly on request

SUPPER

G Burrata €14

Heirloom Tomatoes, Balsamic Strawberries,
Basil & Prosecco Dressing

G Chicken Liver Pate €12.5

Toasted Brioche, Carrot & Apricot Chutney, Pistachio,
Marinated Cherries

G Seared Scallops €16.5

Green Herb Crust, Caramelised Cauliflower Puree,
Black Pudding Bon Bon

G Smoked Duck Breast €14.5

Confit Duck Leg, Smoked Beetroot, Rhubarb Ketchup,
Flax Seed Cracker

G Lemongrass Steamed Mussels €12.5

Coconut & Ginger Broth, Naan Bread, Seaweed Butter

V G Roasted Cauliflower €11

Butter Bean Hummus, Chimichurri, Pomegranate,
Candied Walnuts



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SUPPER (cont)

G 18 Hour Beef Short Rib €29.5

Boulangere Potato, Roasted Celeriac Puree,
Koffman Cabbage, Cherry Jus

G Poached Cod €28

Pea & Mussel Veloute, Chilli & Lime Polenta Cake,
Nori Seaweed, Tenderstem Broccoli

G Supper Club Burger €24.5

Bacon Jam, Beef Tomato, Smoked Cheddar,
Baby Gem, Chips, Aioli

Pappardelle Pasta €26.5

Pork Cheek Ragu, Sage Pesto, Parmesan

G 10oz Hereford Striploin Steak €41

Confit Tomato, Beef Dripping Potato, Pine Nut & Currant
Salsa, Crispy Kale, Pepper Sauce or Chimichurri

G Beyond Meat Vegan Burger €24.5

Vegan Cheese, Vegan Mayo, Baby Gem, Beetroot Bun, Chips

V G Squash Risotto €21

Thyme Salsa, Broccoli Crumb, Leek Oil

Pork Belly Salad €12.5 / €21

Homemade Kimchi, Pickled Mango, Peanut & Sesame Rayu,
Asian Garnish, Horizon Farms Leaves



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THE SUPPER CLUB SIDES

- V G** **Chunky Chips** €5
Garlic Aioli
- V G** **Tenderstem Broccoli** €5.5
Sauteed in Seaweed Butter
- V G** **Hasselback Potatoes** €5
Chimichurri Dressing, Rosemary Salt

DESSERTS

- G** **Flourless Chocolate Cake** €8
Berry Compote, Home Made Vanilla Ice Cream
- Sticky Date Pudding** €9
Sticky Caramel, Whipped Cream, Candied Peacans
- G** **Salted Caramel Crème Brulee** €9
- G** **Selection of Supper Club Ice Cream** €9/ €3.5 per Scoop
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 €12.5
Absolut Vanilla, Kahlua, Creme de Cacao, Butterscotch,
Cream, Mascarpone

Lemon Meringue Pie €12.5
Absolut, Limoncello, Lemon Curd, Meringue

Black's Rum Alexander €12.5
Black's of Kinsale Irish Rum, Creme de Cacao
Gingerbread Syrup, Cream

Espresso Martini €12.5

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