WELCOME TO KINSALE HOTEL & SPA

Each dish on our menu has been thoughtfully created to celebrate the best of local and seasonal produce, bringing you flavours that are fresh, comforting, and full of character.

Our team takes pride in working closely with trusted suppliers to ensure every plate not only tastes exceptional but also reflects the quality and care we put into our craft.

Whether you're here for a light bite, a leisurely lunch, or an evening to remember, we hope your dining experience with us is as memorable as the views that surround our hotel.

Enjoy your meal,

Erryl Morel

Assistant Executive Head Chef

TO START...

Soup Du Jour **€9.95**
Served with house Guinness soda bread
(contains:)

Kinsale Seafood Chowder **€16.00**
Fresh Atlantic seafood in a rich creamy chowder, served with house Guinness soda bread

(contains: G, C, D, F, MO, CE)

Creamy Buffalo Burrata **€16.00**
Buffalo burrata, heirloom cherry tomatoes, melon, thyme honey vinaigrette, toasted pistachios, basil oil and grilled garlic sourdough.

(contains: G, D, N (Pistachio))

Confit Duck Salad **€17.50**
Crispy confit duck leg, marinated heritage beetroot, orange segments, toasted hazelnuts, frisée lettuce, orange & Dijon vinaigrette.

(contains: N (Hazelnuts), M, SU)

Rockpool Caesar Salad **€13.00**
Hand-torn baby gem lettuce, crispy pancetta, garlic & thyme sourdough croutons, aged Parmesan, cured egg yolk and house Caesar dressing.

Add:

Grilled Free-Range Chicken - Supplement - €6

Atlantic Prawns - Supplement - €8

(contains: G, D, E, M, SU, C)

Duck Liver Mousse **€16.50**
Silky Duck Liver Parfait, Apple & cider gel, pickled apple, toasted hazelnuts, brioche, watercress.
(contains: G, D, E, N (Hazelnuts), SU)

Allergen Key:
G – Gluten | C – Crustaceans | D – Dairy | E – Eggs | F – Fish | L – Lupin | M – Mustard |MO – Molluscs | N – Tree Nuts | P – Peanuts | S – Soy | SE – Sesame | SU – Sulphites | CE – Celery

THE MAIN EVENT...

West Cork Cider Mussel Pot **€27.00**

1kg of Fresh Atlantic mussels in an Irish cider,
smoked bacon & cream broth,
served with chargrilled garlic & thyme sourdough and house fries.

(contains: G, D, MO, SU, CE)

Pan-fried Atlantic Hake Fillet **€26.00**

Pan-fried Atlantic hake fillet, creamy mashed potato,
tenderstem broccoli, warm cockle tartare sauce and crispy kale.

(contains: D, F, MO)

Harbour Seafood Tagliatelle **€27.00**

with prawns, mussels, and fresh fish tossed in a prawn bisque cream topped with parmesan shavings
(contains: G, C, D, E, F, M0, SU, CE)

Slow Braised Irish Lamb Shoulder **€32.00**

Slow braised Irish lamb shoulder, creamy potato purée,
minted peas salsa, rosemary lamb jus and crispy sea kale.

(contains: D, SU, CE)

12oz Irish Sirloin Steak on the Bone **€48.00**

King oyster mushroom, charred shallot, watercress, house fries and your choice of brandy pepper sauce, chimichurri or garlic butter.

(contains: D, SU)

Rock Pool Curry **€25.00**

Choose from Free-range Chicken Thigh,
Atlantic Prawns – Supplement – €3.00 or Roasted Cauliflower and chickpeas (V). House coconut curry with roasted cauliflower florets, toasted almond flakes, fragrant basmati rice or stone-baked flatbread, citrus yoghurt and fresh coriander.

(contains: G, D, N(Almonds), C)

Rigatoni alla Vodka **€19.00**

Rigatoni tossed in a rich tomato vodka sauce, finished with aged Parmesan, red chili, basil oil and fresh basil.

Add: *Grilled Free-Range Chicken - Supplement - €6*

Atlantic Prawns - Supplement - €8

Burrata – Supplement - €6

(contains: G, D, E, M, SU, C)

Allergen Key:
G – Gluten | C – Crustaceans | D – Dairy | E – Eggs | F – Fish | L – Lupin | M – Mustard |MO – Molluscs | N – Tree Nuts | P Peanuts | S – Soy | SE – Sesame | SU – Sulphites | CE – Celery

THE SIDES...

Mashed Potato **€6.00**

Sweet Potato Fries **€6.00**

House Fries **€6.00**

Garlic Sourdough **€6.00**

Tenderstem Broccoli **€5.00**

Crab Mac and Cheese **€11.00**
Creamy Macaroni, crab, mature cheddar & parmesan cheese

(contain: G, M, D, C)

TO FINISH...

Sticky Toffee Pudding **€13.00**
Warm date sponge, salted toffee sauce,
brown butter crumb and vanilla bean ice cream.
(contains: G, D, E, SU)

Dark Chocolate Mousse Cake **€12.00**
Silky dark chocolate mousse cake, warm chocolate sauce,
raspberry sorbet and chocolate soil.
(contains: G, D, E)

SEASONAL BERRY MERINGUE ROULADE **€12.00**
Vanilla meringue roulade with Chantilly cream, seasonal berries,
berry sorbet and toasted coconut.
(contains: D, E)

BISCOFF VANILLA BAKED CHEESECAKE **€13.00**
Creamy vanilla baked cheesecake on a Biscoff biscuit base,
warm vanilla bean crème anglaise,
caramelised popcorn and salted pretzel.
(contains: G, D, E, SU)

Irish Artisan Cheese Board **€15.50**
A selection of three Irish artisan cheeses (Smoked Gubbeen,
Cashel Blue, Durrus), house-made chutney, candied walnuts,
quince jelly, fresh grapes, artisan crackers.
(contains: G, M, N(Walnuts), SU)

Allergen Key:

G – Gluten | C – Crustaceans | D – Dairy | E – Eggs | F – Fish |
L – Lupin | M – Mustard |MO – Molluscs | N – Tree Nuts | P – Peanuts |
S – Soy | SE – Sesame | SU – Sulphites | CE – Celery