

# 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,

J.P Moreen  
Head Chef

Jimmy Bermingham  
Executive Head Chef



# STARTERS

- HOMEMADE SOUP OF THE DAY** €8.95  
served with our seeded house soda bread  
(contains: 1, 3, 7, 14, 17)   
- SEAFOOD CHOWDER** €16.00  
salmon, hake, haddock, dublin bay prawns, mussels and clams in a white wine and lobster infused cream sauce, served with a homemade dill scone  
(contains: 1, 2, 3, 4, 7, 14, 17, 19) 
- ROCKPOOL CHICKEN WINGS** €14.50  
tossed in a choice of frank's hot sauce or bbq sauce, served with blue cheese dip  
(contains: 1, 3, 7, 14, 15, 17) 
- GOLDEN FRIED WILD MUSHROOM ARANCINI** €14.50  
with black truffle aioli  
(contains: 1, 3, 7, 17) 
- TEMPURA MONKFISH** €17.00  
served with sweet potato crisps, caper mayonnaise, pea & hand picked wild garlic purée, lemon gel  
(contains: 1, 3, 4, 7, 14, 15, 17)
- MUSSELS IN HAND PICKED WILD GARLIC & CITRUS CREAM SAUCE** €15.00  
served with homemade wild garlic focaccia  
(contains: 1, 2, 3, 7, 14, 17).   
As we rely on carefully sourced ingredients, this dish may not always be available
- GOLDEN FRIED BRIE** €15.00  
served with watercress, caramelised figs, apple & handpicked wild garlic chutney, raspberry gel  
(contains: 1, 3, 7, 14, 15, 17) 

# SALADS


## CHICKEN / PRAWN CAESAR SALAD

CHICKEN €18.00    PRAWN €19.00

crisp baby gem lettuce in homemade caesar dressing with grilled chicken/prawn, garlic & herb croutons, crispy bacon and parmesan shavings  
(contains: 1, 2, 3, 4, 7, 15, 17) 

## WARM BEEF SALAD




 €21.50

beef fillet with mixed leaves, sautéed red onions, baby potatoes, blue cheese, balsamic dressing and blue cheese crisps  
(contains: 7, 15, 17) 

### Allergen Index:

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybean (and products of)
7. Milk (Dairy)
8. Almond
9. Cashew
10. Hazelnut

11. Pistachio
12. Pecan
13. Walnut
14. Celery
15. Mustard
16. Sesame Seeds
17. Sulphur Dioxide and Sulphates
18. Lupin
19. Molluscs

-  Indicates vegetarian option
-  Indicates dish can be made as vegan option
-  Indicates dish can be made gluten friendly




# MAINS

## HOMEMADE RED MAKINI CURRY €25.00

curried roasted vegetables in red makini sauce, topped with lime yogurt & fresh coriander, served with basmati rice

choose from vegetarian / chicken

Add prawn - €2 supplement

(contains: 2, 7, 9, 14, 17)   

## PUMPKIN RAVIOLI €24.00

served with roast pumpkin and cream sauce, warm pumpkin purée & roast pine nuts

(contains: 1, 2, 3, 7, 17) 


## ATLANTIC SEAFOOD TAGLIATELLE €24.00

with prawns, mussels, salmon, clams & cod in a prawn bisque cream topped with permesan shavings

(contains: 1, 2, 3, 7, 17)


## CITRUS & HERB CRUSTED GLENMAR HAKE €26.00

served with vegetable gratin, champ potatoes, mussel & chive cream sauce

(contains: 1, 2, 3, 4, 7, 14, 17) 


## SOUS VIDE CHICKEN SUPREME €28.00

served with hand picked wild garlic gratin potatoes, honey roast parsnips & wild garlic chimichurri

(contains: 3, 7, 14, 15, 17) 

## SLOW BRAISED MC CARTHY MEATS, FEATHERBLADE OF BEEF €29.00

served with hand picked wild garlic gratin potatoes, caramelised carrot purée & port jus

(contains: 7, 14, 17) 

## 12 OUNCE MC CARTHY'S MEATS RIBEYE STEAK €41.95

served with grilled king oyster mushroom, bourbon caramelised shallot & choice of brandy pepper sauce, garlic butter or béarnaise sauce

(contains: 3, 7, 14, 15, 17) 

### Allergen Index:

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybean (and products of)
7. Milk (Dairy)
8. Almond
9. Cashew
10. Hazelnut

11. Pistachio
12. Pecan
13. Walnut
14. Celery
15. Mustard
16. Sesame Seeds
17. Sulphur Dioxide and Sulphates
18. Lupin
19. Molluscs

 Indicates vegetarian option



 Indicates dish can be made as vegan option

 Indicates dish can be made gluten friendly

## DESSERTS

### ICE CREAM SELECTION

€12.00

bourbon vanilla, strawberry & chocolate ice cream served with chantilly cream, strawberries and wafer topping  
(contains: 1, 3, 7, 17)  



### HOMEMADE CHOCOLATE BROWNIE

€12.00

served with pecan crumble, caramel sauce & vanilla bean ice cream  
(contains: 1, 3, 7, 12, 17)  

### SEASONAL BERRY MERINGUE ROULADE

€12.00

(contains: 3, 7, 17)  

### BISCOFF VANILLA BAKED CHEESECAKE

€13.00

served with salted caramel sauce & caramel popcorn  
(contains: 1, 3, 7, 17)

### BANOFFEE PIE




€12.00

with roasted hazelnuts, digestive crumb, dulce de leche, fresh banana & chantilly cream  
(contains: 1, 3, 7, 10, 17) 

#### Allergen Index:

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybean (and products of)
7. Milk (Dairy)
8. Almond
9. Cashew
10. Hazelnut

11. Pistachio
12. Pecan
13. Walnut
14. Celery
15. Mustard
16. Sesame Seeds
17. Sulphur Dioxide and Sulphates
18. Lupin
19. Molluscs

-  Indicates vegetarian option  
 Indicates dish can be made as vegan option  
 Indicates dish can be made gluten friendly

# COCKTAIL MENU

**SEX ON THE BEACH** €14.50

orange and cranberry juice shaken, with archers peach schnapps, premium minke vodka and fresh lime juice

**ESPRESSO MARTINI CLASSIC** €14.50

freshly brewed espresso, kahlua, vodka, served in a martini glass

**BLOOD ORANGE MARGARITA** €15.50

tequila, lime juice, blood orange liqueur and triple sec, all shaken together. served with a sea salt edge and orange peel

**PORNSTAR MARTINI** €16.00

best seller featuring absolut vanilla, passion fruit puree, passoa and prosecco. served in a martini glass, garnished with a slice of floating passion fruit

**LONG ISLAND ICED TEA** €15.00

summery cocktail made of gin, rum and tequila. blended with sweet & sour mix, topped up with coke

**WOODFORD OLD FASHIONED** €15.50

finest bourbon gently mixed with simple syrup and bitters. served in a chilled whiskey glass on ice, garnished with fresh orange peel

**NEGRONI** €15.50

classic italian cocktail with a bold, complex, and bittersweet flavour profile. It consists of equal parts gin, campari, and sweet vermouth

**BARRY'S ICED TEA** €15.00

summery cocktail made of gin, rum and tequila, blended with sweet and sour mix and topped up with coke

## WHITE WINES



### EDMOND BERNARD | SAUVIGNON BLANC

(France) A beautiful fresh Sauvignon Blanc  
Aromas of ripe citrus fruits nectarine and  
passionfruit. The palate is crisp and lively.

€8.00

€28.00

### COLLE DEL PRINCIPE VENEZIA DOC | PINOT GRIGIO

(Italy) Light bodied delicate wine, floral on the  
nose with hints of green apple and melon.

€10.00

€35.00

### MONTROSE | CHARDONNAY

(France) An elegant wine combining roundness  
and freshness with notes of citrus and white  
peach.

€11.00

€36.00

### PICPOUL DE PINET DOMAINE DELSOL | PICPOUL

(France) Crystal colour, on the nose there are  
aromas of grapefruit, citrus, acacia and  
hawthorn flowers. A lively, textured palate has a  
great freshness and flavours of grapefruit, lime,  
peach and melon. It is rich and generous with a  
fine acidity.

€9.50

€32.50

### OLD COACH ROAD | SAUVIGNON BLANC

(New Zealand) Zippy and alive with bright nettle  
leaf, dried seasonal hops and tropical characters.  
The palate is fresh and clean showing crisp  
mineral acidity and dried herb notes. The wine  
leaves a lasting impression.

€11.00

€36.00

### PAZO CILLERO | ALBARINO

(Spain) Intense on the nose, with pronounced  
notes of citrus and white fruit (pears, apples  
and white peaches), as well as floral hints. This  
is a smooth and easy-going wine—the palate is  
vibrant and fresh with a round, persistent and  
pleasantly refreshing finish.

€10.00

€35.50

## RED WINES



### EDMOND BERNARD | CABERNET SAUVIGNON

(France) On the palate a blend of dark fruit flavours, blackberries and raspberries. Full bodied and well-rounded with a smooth finish.

€8.00

€28.00

### AMARU | MALBEC

(Argentina) Luscious velvety Malbec, Aromas of plum and raisins, enriched by subtle notes of chocolate and oak.

€11.00

€35.00

### LES JAMELLES | CABERNET SAUVIGNON

(France) Red fruit (blackcurrant, strawberry) combined with a refreshing, slightly green note (fresh peppercorns, typical of the variety) and spicy flavours (cinnamon, mint, honey). The finish boasts subtle woodiness (with aromas of cedar, oak and walnut).

€9.00

€34.00

### MURIEL RIOJA CIANZA | TEMPRANILLO

(Spain) Red wine from the famous Rioja region has a very bright cherry colour and possesses flavours of vanilla and coconut, combined with ripe red liquorice. This is an elegant Tempranillo with a lovely, persistent finish.

€9.00

€33.50

### LES JAMELLES | MERLOT

(France) Complex, rich and long with aromas of crushed black fruits and spices. The tannins are silky and pleasing on the palate. This is a well-balanced, easy-drinking merlot.

€10.50

€38.00

### GRATI CHIANTI CLASSICO | ORGANIC

(Italy) From organically grown grapes, this chianti classico displays aromas of red and black cherries, ripe plum and earl grey. Grippy and medium bodied on the palate.

€12.00

€40.00

## SPARKLING



### MASSOTINA | PROSECCO FRIZZANTE

(Italy) Fresh and well-structured, harmonious with aromas of flowers and fruits.

€9.80

€38.50

### MOET & CHANDON | CHAMPAGNE

(France) The delicious sumptuousness of white-fleshed fruits (pear, peach, apple) with the alluring caress of fine bubbles.

€110.00

## LOCAL PRODUCTS



### ATLANTIC DRY MEAD | TRADITIONAL MEAD

(Kinsale, Ireland) A light and delicious, off-dry traditional style mead or honey wine made from orange blossom honey. Beautifully crisp and citrus and not a sweet drink. 12%ABV. Enjoy with salty snacks or seafood. Served lightly chilled.

€7.50

### HAZY SUMMER MEAD | BERRY MEAD

(Kinsale, Ireland) A fabulous, fruity, off-dry berry mead with generous strawberry and raspberry aromas, a lovely burst of ripe summer berries and a smooth, subtle honey finish. 11%ABV. Like a glass of summer in any weather. Served lightly chilled

€7.50

## ROSÉ



### JA DES VIGNES | ROSÉ

(Italy) Superb pink colour, tending towards salmon. Quite intense floral nose, with notes of strawberry and exotic fruits. In the mouth it reveals a fresh and full-bodied sensation. Reveals a finish extraordinarily long.

€9.00

€31.50