

# 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

served with our seeded house soda bread  
(contains: 1, 3, 7, 14, 17)   

## ROCKPOOL CHICKEN WINGS

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

with black truffle aioli  
(contains: 1, 3, 7, 17) 

## GOLDEN FRIED BRIE

served with watercress, caramelised figs, apple & handpicked wild garlic chutney, raspberry gel  
(contains: 1, 3, 7, 14, 15, 17) 

## GLENMAR MUSSELS IN HAND PICKED WILD GARLIC & CITRUS CREAM SAUCE

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

# SALADS




## CHICKEN / PRAWN CAESAR SALAD

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) 

### 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

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

choose from vegetarian / chicken / prawn  
(contains: 2, 7, 9, 14, 17)   


## ATLANTIC SEAFOOD TAGLIATELLE

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

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

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


## SOUS VIDE CHICKEN SUPREME

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

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

(contains: 7, 14, 17) 

### Allergen Index:

- |                              |                                   |
|------------------------------|-----------------------------------|
| 1. Cereals containing gluten | 11. Pistachio                     |
| 2. Crustaceans               | 12. Pecan                         |
| 3. Eggs                      | 13. Walnut                        |
| 4. Fish                      | 14. Celery                        |
| 5. Peanuts                   | 15. Mustard                       |
| 6. Soybean (and products of) | 16. Sesame Seeds                  |
| 7. Milk (Dairy)              | 17. Sulphur Dioxide and Sulphates |
| 8. Almond                    | 18. Lupin                         |
| 9. Cashew                    | 19. Molluscs                      |
| 10. Hazelnut                 |                                   |



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# DESSERTS



## ICE CREAM SELECTION

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

## HOMEMADE CHOCOLATE BROWNIE

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

## SEASONAL BERRY MERINGUE ROULADE

(contains: 3, 7, 17)  

## BISCOFF VANILLA BAKED CHEESECAKE

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

## BANOFFEE PIE

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

### Allergen Index:

- |                              |                                   |
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# 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

		
<b>EDMOND BERNARD   SAUVIGNON BLANC</b> (France) A beautiful fresh Sauvignon Blanc Aromas of ripe citrus fruits nectarine and passionfruit. The palate is crisp and lively.	€8.00	€28.00
<b>COLLE DEL PRINCIPE VENEZIA DOC   PINOT GRIGIO</b> (Italy) Light bodied delicate wine, floral on the nose with hints of green apple and melon.	€10.00	€35.00
<b>MONTROSE   CHARDONNAY</b> (France) An elegant wine combining roundness and freshness with notes of citrus and white peach.	€11.00	€36.00
<b>PICPOUL DE PINET DOMAINE DELSOL   PICPOUL</b> (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
<b>OLD COACH ROAD   SAUVIGNON BLANC</b> (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
<b>PAZO CILLERO   ALBARINO</b> (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

€9.80

€38.50

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

### MOET & CHANDON | CHAMPAGNE

€110.00

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

## LOCAL PRODUCTS



### ATLANTIC DRY MEAD | TRADITIONAL MEAD

€7.50

(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.

### HAZY SUMMER MEAD | BERRY MEAD

€7.50

(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

## ROSÉ



### JA DES VIGNES | ROSÉ

€9.00

€31.50

(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.