

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

STARTERS

HOMEMADE SOUP OF THE DAY

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


HOMEMADE DUCK LIVER PARFAIT

served with toasted brioche, cherry gel, rocket & cranberry salsa
(contains: 1, 3, 7, 14, 15, 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) 

PAN-SEARED SCALLOPS

served with lemon-chilli-lemon grass butter, artichoke purée and salmon caviar
(contains: 2, 4, 7, 17)

€5 SUPPLEMENT

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 vegan option



Indicates dish can be made gluten friendly

MAINS

BAKED FILLET OF ATLANTIC HAKE, IN CITRUS HERB CRUST

vegetable gratin, champ potato, mussel & chive cream sauce
(contains: 1, 2, 3, 4, 7, 14, 17) 

HOMEMADE RED MAKINI CURRY

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

choose from chicken or prawn - Add €5 supplement
(contains: 2, 7, 9, 14, 17) 

12 OUNCE SIRLOIN STEAK

served with portobello mushroom, shallot chutney, house fries
and choice of: pepper sauce, béarnaise sauce, garlic butter
(contains: 3, 7, 14, 17)

€18 SUPPLEMENT

CONFIT CHICKEN SUPREME

served with sarladaises potatoes, purple broccoli, wild
mushrooms, sherry & port jus
(contains: 7, 14, 17)

ATLANTIC SEAFOOD TAGLIATELLE

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

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

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DESSERTS


HOMEMADE BAILEYS CRÉME BRÛLÉE

served with sable biscuit

(contains: 1, 3, 7, 17) 

MILK CHOCOLATE & HAZELNUT MOUSSE

with roast hazelnuts & cherry reduction

(contains: 1, 3, 7, 10, 17) 

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) 

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- | | |
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COCKTAIL MENU

SEX ON THE BEACH

€12.50

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

WHISKEY SOUR

€13.00

fresh lemon juice, simple syrup, wild atlantic whiskey and bitters of your choice, served in a whiskey glass garnished with orange peel

ESPRESSO MARTINI CLASSIC

€14.00

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

FROZEN DAQUIRI

€14.00

premium rum blended with fresh fruit puree and ice, served frozen (ask server for flavours)

BLOOD ORANGE MARGARITA

€14.50

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

€14.00

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

WHITE WINES

WINE	PRICE	
	BY THE GLASS	BY THE BOTTLE
EDMOND BERNARD SAUVIGNON BLANC (France) A beautiful fresh Sauvignon Blanc Aromas of ripe citrus fruits nectarine and passionfruit. The palate is crisp and lively.	€7.70	€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	€33.00
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.	€9.00	€33.50
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.	€7.70	€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).	€8.50	€32.00
THE COCO MERLOT (South Africa) On the big nose showing aromas of cherry fruit, mocha and dark chocolate. The palate is silky smooth with massive mouth-filling flavours of oak, coffee, chocolate.	€8.75	€33.50
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
CHATEAU MOURGUES DU GRES TERRE D'ARGENCE ROUGE (France) Intense, very ripe, blackberries heightened by spicy fruitiness. The tannins are delicate and velvety. Great finish (BIODYNAMIC WINE)		€46.00

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.

€120.50

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.



€8.00



€28.50