

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

STARTERS

HOMEMADE SOUP OF THE DAY €9.00
served with our seeded house soda bread
(contains: 1, 3, 7, 14, 17)

GLENMAR SEAFOOD CHOWDER €15.00
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 €13.50
tossed in a choice of franks hot sauce or BBQ sauce, served with blue cheese dip
(contains: 1, 3, 7, 14, 15, 17)

CLASSIC PRAWN COCKTAIL €16.00
Dublin Bay prawns and shrimp coated in homemade marie rose sauce, crisp iceberg lettuce and house soda bread
(contains: 2, 3, 7, 15, 17)

DUCK LIVER PATÉ €13.50
served with balsamic crostini, water cress salad and cranberry puree
(contains: 1, 3, 7, 17)

GOLDEN FRIED FISH CAKE €14.50
served with pea salsa and sweet chilli mayonnaise
(contains: 1, 2, 3, 4, 7, 15, 17)

BRAISED BEEF CHEEK €18.50
in a thyme and red wine reduction, served with charred endive, cauliflower purée and roasted pear
(contains: 7, 9, 17)

PAN-SEARED SCALLOPS €18.50
served with lemon-chilli-lemon grass butter, artichoke purée and salmon caviar
(contains: 2, 4, 7, 17)

SALADS

WARM BEEF SALAD

€20.50

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

CHICKEN/PRAWN CAESAR SALAD

crisp baby gem lettuce in homemade caesar dressing with grilled chicken/prawn, garlic and herb croutons, crispy bacon and parmesan shavings

(contains: 1. 2. 3. 4. 7. 15, 17)

CHICKEN €18.00

PRAWN €19.50

HUMMUS & FALAFEL SALAD

€18.50

roast red pepper hummus topped with golden fried falafels, dried apricot salsa, tzatziki and pickled cucumber

(contains: 1. 7. 17)

MAINS

HOMEMADE RED CURRY

€24.00

curried roasted vegetables, topped with lime yogurt, and fresh coriander served with basmati rice

Choose from chicken or prawn - Add €5 supplement

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

PUMPKIN RAVIOLI

€22.00

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

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

PAN SEARED COD

€28.00

served with prawn infused mixed seafood bouillabaisse, baby potatoes and pickled shaved fennel

(contains: 2, 4, 7, 9, 17)

10 OUNCE SIRLOIN STEAK

€38.00

served with portobello mushroom, shallot chutney, house fries and choice of: pepper sauce, béarnaise sauce, garlic butter

(contains: 3, 7, 14, 17)

CONFIT CHICKEN SUPREME

€27.00

served with beetroot pommes purée, braised baby carrots, beetroot crisps and port jus

(contains: 7, 17)

BEER BATTERED MONKFISH €32.50
served with lemon and dill mayonnaise , french fries and house salad
(contains: 1, 3, 4, 7, 15, 17)

CAULIFLOWER STEAK €26.00
served with spiced green lentil dahl, kimchi fennel, pak choi and crispy onions
(contains: 17)

DESSERTS

HOMEMADE CLASSIC CRÉME BRÛLÉE €12.00
with caramelised sugar, candied blackberries and sable biscuit
(contains: 1, 3, 7, 17)

HOMEMADE WHITE CHOCOLATE & MIXED FRUIT MERINGUE ROULADE €12.00
with saffron infused strawberries and chocolate shaving
(contains: 3, 7, 17)

ICE CREAM SELECTION €12.00
bourbon vanilla, strawberry and 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 and vanilla bean ice cream
(contains: 1, 3, 7, 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

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



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

€7.70

€28.00

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

AMARU | MALBEC

€11.00

€35.00

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

LES JAMELLES | CABERNET SAUVIGNON

€8.50

€32.00

(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).

THE COCO | MERLOT

€8.75

€33.50

(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.

MURIEL RIOJA CIANZA | TEMPRANILLO

€9.00

€33.50

(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.

CHATEAU MOURGUES DU GRES TERRE D'ARGENCE ROUGE

€46.00

(France) Intense, very ripe, blackberries heightened by spicy fruitiness. The tannins are delicate and velvety. Great finish (BIODYNAMIC WINE)

SPARKLING



MASSOTINA | PROSECCO FRIZZANTE

€9.80

€38.50

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

MOET & CHANDON | CHAMPAGNE

€120.50

(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

€8.00

€28.50

(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.