



DINNER MENU

STARTERS

Soup Of The Day	5.90
please ask your server for details	
Succulent Seafood Chowder	8.90
chunky white fish and shellfish bound with luscious potato and veg	
Prawn Pil Pil	9.90
hot pepper purée, coriander, spring onion, candied lime zest	
Sesame & Black Onion Crusted Calamari	9.90
with roasted chilli jam and lime mayo	

Goat's Cheese, Hazelnut & Basil Parcels	9.90
baked filo pastry, organic leaves topped with balsamic reduction	
Garlic & Herb Mussels	8.90
mussels in garlic, cream velouté, with homemade brown bread	
Slow-Cooked Baby Back Ribs	9.90
Hophouse lager and honey glazed ribs served with celeriac red cabbage & apple slaw	

from LAND & SEA

Chicken Wings	14.50
• Sweet & sticky sauce wings. • Classic spicy: hot pepper cayenne sauce & blue cheese dip.	
All Munster Burger	15.90
O'Loughlin's 8oz Hereford beef burger, onion jam, mild cheddar, dry-cured streaky bacon, twice-cooked chunky chips	
Chicken & Waffles	15.90
celeriace red cabbage & apple slaw, smoked bacon, corn butter	
10oz Sirloin Steak	25.90
roasted portobello mushroom, braised shallot-whiskey pepper sauce or lemon garlic butter, baby caesar salad, twice-cooked chunky chips	
Slow-Cooked Baby Back Ribs	15.90
Hophouse lager and honey glazed ribs served with celeriac red cabbage & apple slaw with skinny fries	

Mussels (served with skinny fries)	15.90
• Classic garlic mussels. • Pancetta, asparagus and garlic.	
Chilli & Lime Calamari	16.90
lemon ruby slaw, twice-cooked chunky chips and lime mayo	
Fresh Fish & Chips	16.90
fresh fillet of hake in a crispy Smithwick's ale batter with minted mushy peas, twice-cooked chunky chips and tartar sauce	
Lightly Breaded Scampi	16.90
lemon ruby slaw, twice-cooked chunky chips, tartar sauce	
Walnut & Parmesan Crumbed Cod	21.90
beetroot salsa, butternut squash, baby carrots served with red pepper and chorizo arancini	

SIDES

BABY POTATOES: 3.90 TWICE-COOKED CHUNKY CHIPS: 3.90 SKINNY FRIES: 3.90 MASH: 3.90
RED CABBAGE, CELERIAC & APPLE SLAW: 3.90 MARKET VEGETABLES: 3.90 SIDE SALAD: 3.90

Dessert

Rhubarb and Strawberry Crumble	6.90
with vanilla ice cream and crushed meringue, served warm	
Classic Crème Brûlée	6.90
served with macerated berries and dillisk short bread biscuits	
Lemon Meringue Pie	6.90
lemon curd filled tart topped with toasted meringue, candied lemon	

Affogato	6.90
salted caramel ice cream, candied brown bread crumbs, Baileys and double espresso, dillisk shortbread biscuit	
Hot Fudge Sundae	6.90
vanilla ice cream topped with gooey fudge brownie chunks, nut brittle, whipped vanilla cream	

Please ask your server for allergen information. The majority of our food products are homemade and produced in-house. We follow best practice to limit any cross-contamination of allergens but allergens are used in production throughout the kitchen.



WINE & COCKTAILS

RED

GLS | BTL

- Marques De Plata:** Tempranillo/Syrah Cabernet - Spain6.5 | 25.0
great fruit and berry jam aromas with a touch of cacao, fruity black chocolate and liquorice
- Montepulciano D'abruzzo** - Italy.....7.5 | 27.0
spicy on the nose with a slight chocolaty edge; the right note of acidity, well-balanced body
- El Parral Malbec** - Argentina.....7.5 | 27.0
balanced with a palate of cherries and spice, finished by sweet soft tannins
- Les Janelles Merlot** - France7.5 | 29.0
complex, rich, long and fat wine, aromas of crushed black fruits, jam and smoky scents
- Predator Lodi Old Vine Zinfandel** - USA..... | 49.0
bold red raspberry, cherry, juicy blackberry, black pepper with smooth tannins
- Scaia Corvina** - Italy| 30.0
well-balanced, flavoursome and fresh, intense and medium bodied despite its youth

WHITE

GLS | BTL

- Marques De Plata Sauvignon Blanc** - Spain 6.5 | 25.0
apple and pineapple aromas joined with fruity touches, fruity, lasting ending, elegant and fresh
- Gabriella Pinot Grigio** - Italy7.0 | 26.0
fruity, with hints of almonds and toast, well-balanced and definitely dry
- La Chevalière Sauvignon Blanc** - France 7.5 | 27.0
elderflower aroma with mineral overtone. Elegant structure, flavours of fresh fruit & lime peel
- Shottesbrooke Chardonnay** - Australia..... 7.5 | 27.0
fruit forward with a wonderfully balanced palate, excellent length, juicy acid, crisp finish
- Rabbit Island Sauvignon Blanc** - New Zealand | 35.0
fresh, vibrant, crisp varietal characters with seasonal hop notes, nettle and gooseberry flavours
- Laroche Petit Chablis** - France| 49.0
A delicious youthful character, the kind of wine you love to wake up your palate

ROSÉ & PROSECCO

Les Janelles Clair De Rosé.....30.0

Colle Del Principe Prosecco.....9.5 (GLS)

Masottina Frizzante Prosecco.....35.0

COCKTAILS

A Bee Sneezed - 9

a honey & vanilla cocktail, vodka with fresh lemon, egg whites and a dusting of bee pollen

Curragower Sunset - 9

our summer treat, Malibu, pineapple juice and grenadine

Gin Lillet - 9

Gin, lillet blanc, bitters & raspberry purée, fever-tree tonic water

Tropical Sangria - 9

white wine, Captain Morgan, passionfruit purée, pineapple juice and honey

THE CLASSICS

timeless cocktails made to perfection

Espresso Martini - 9

Whiskey Sour - 9

Mojito - 9

Aperol-Spritz - 9

Old Fashioned - 9



THE CURRAGOWER



BAR & RESTAURANT

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