



THE CURRAGOWER

STARTERS

Soup Of The Day5.90 please ask your server for details	Prawn Pil Pil9.90 hot pepper purée, coriander, spring onion, candied lime zest
Succulent Seafood Chowder8.90 chunky pieces of white fish and shellfish bound with luscious potato and veg	Black Pudding & Goats Cheese Salad9.90 St. Tola's goats cheese, Clonakilty black pudding, roasted walnuts, strawberry coulis
Sesame & Black Onion Crusted Calamari9.90 with roasted chilli jam and lime mayo	Garlic & Herb Mussels8.90 mussels in garlic, cream velouté, with homemade brown bread

from LAND & SEA

Chicken Wings (<i>choose your favourite</i>) 14.50 • Sweet & sticky sauce wings. • Classic spicy: hot pepper cayenne sauce & blue cheese dip. • Cauliflower wings.	Mussels (<i>served with skinny fries</i>) 15.90 • Classic garlic mussels. • Chorizo and chilli.
All Munster Burger 15.90 O'Loughlin's 8oz Hereford beef burger, onion jam, mild cheddar, dry-cured streaky bacon, twice-cooked chunky chips	Chilli & Lime Calamari 16.90 lemon ruby slaw, twice-cooked chunky chips and lime mayo
Chicken & Waffles 15.90 celeriac red cabbage & apple slaw, smoked bacon, corn butter	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
10oz Sirloin Steak25.90 roasted portobello mushroom, braised shallot-whiskey pepper sauce or lemon garlic butter, baby caesar salad, twice-cooked chunky chips	Lightly Breaded Scampi 16.90 lemon ruby slaw, twice-cooked chunky chips, tartar sauce
Mushroom Risotto (v)15.90 wild Irish mushrooms, roasted walnuts, parmesan shavings	Pan Fried Cod21.90 lentil purée, sautéed brussels sprouts and bacon, with roasted potatoes and salsa verde

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

Toffee & Apple Crumble6.90 served with vanilla ice cream	Affogato6.90 salted caramel ice cream, candied brown bread crumbs, Baileys and double espresso, dillisk shortbread biscuit
Classic Crème Brûlée6.90 served with macerated berries and dillisk short bread biscuits	Hot Fudge Sundae6.90 vanilla ice cream topped with gooey fudge brownie chunks, nut brittle, whipped vanilla cream
Sticky Toffee Pudding6.90 with salted caramel ice 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 Jamelles 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** - Italy.....7.0 | 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 Jamelles Clair De Rosé.....30.0

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

Masottina Frizzante Prosecco.....35.0

COCKTAILS

Curragower Sunset - 10
our world-famous special with Malibu, pineapple juice and grenadine

Gin Lillet - 10
gin, lillet blanc, bitters & raspberry purée, topped with tonic water

King's Island Iced Tea - 10
Bacardi, gin, tequila blanca, vodka & Triple Sec with lime & coca-cola

Gingerbread Espresso Martini - 10
our festive favourite with gingerbread and salted caramel syrups

Passion Fruit Martini - 10
a classic with vanilla vodka and passion fruit syrup topped prosecco

THE CLASSICS

Espresso Martini - 10
Whiskey Sour - 10
Old Fashioned - 10
Aperol-Spritz - 10

* CHRISTMAS SHOT *

Rum pum pum pum pum - 5.50

a spiced rum shot with cream & vanilla, garnished with icing & sprinkles

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