



The Curragower

STARTERS

Soup of the day6.90 please ask your server for details	Scotch egg 9.90 black pudding and apple chunks, crispy leeks and whole grain mustard mayo
Succulent sea food chowder (g)9.90 chunky pieces of fish and shellfish with luscious potato and veg	Prawn pil pil9.90 hot pepper purée, coriander, spring onion, candied lime zest and toasted sourdough
Sesame and black onion crusted calamari9.90 with roasted chilli jam and lime mayo	Deep fried St Tolas goats cheese (v)9.90 wrapped in kataifi pastry with tomato chilli jam and fresh rocket
Cajun tiger prawns10.90 with pineapple & mango salsa and curry oil	Garlic and herb mussels10.90 mussels in garlic, cream velouté, with home-made brown bread
Cauliflower wings (v)8.90 served in our sweet & sticky sauce with blue cheese dressing	

from LAND & SEA

Chicken wings (served to your liking)14.90 • Sweet and sticky • Classic spicy: hot pepper cayenne, blue cheese dip • Cauliflower wings (v)	Moules-Frites (g)16.90 classic garlic mussels in a rich creamy sauce with skinny fries
Chicken and waffles15.90 red cabbage and apple slaw, smoked bacon and corn butter	Sesame and black onion crusted calamari16.90 lemon ruby slaw, twice-cooked chunky chips and lime mayo
Curragower Falls burger 16.90 8oz chuck steak burger with lettuce, beef tomato, cheddar cheese, smoked bacon and our burger sauce with skinny fries	Lightly breaded scampi16.90 lemon ruby slaw, twice-cooked chunky chips and tartar sauce
10oz sirloin steak (g)26.90 served with wilted tender stem broccoli, roast cherry tomatoes, sweet shallot purée, pepper sauce or garlic butter with skinny fries	Fresh fish & chips16.90 fresh fillet of hake in a light crispy batter with minted mushy peas, twice-cooked chunky chips and tartar sauce
Sous vide duck breast28.00 served with pommes Anna, roast veg, butternut squash purée and beurre blanc sauce	Pan-fried sea bass22.90 with crab beignets, broad bean purée, braised fennel, broad beans and salsa verde
Herb risotto (v)15.90 creamy spinach and rocket risotto topped with toasted pine nuts and fresh parmesan cheese	Lemon sole (g)23.90 baked lemon sole on the bone served with creamed leeks, lemon butter sauce and baby potatoes

FULLY LOADED FRIES

Chicken box15.90 spiced chips topped with crispy chunks of chicken, sweet chilli mayo, spring onions and chillis	Fish box 17.90 spiced chips topped with chunks of battered hake, mini fish balls, scampi, lemon and garlic aioli and spring onion
Steak box17.90 spiced chips topped with strips of crispy fillet steak, crispy onions, pepper sauce and spring onion	Veggie box (v)14.90 spiced chips topped with pepper, onions, falafels, battered cauliflower, sweet chilli mayo, spring onions and chillis

SIDES

BABY POTATOES: 3.90 TWICE-COOKED CHUNKY CHIPS: 3.90 SKINNY FRIES: 3.90 MASH: 3.90
SIDE SALAD: 3.90 RED CABBAGE & APPLE SLAW: 3.90 MARKET VEG: 3.90 JALAPEÑO POPPERS: 6.50

- Please ask your server for allergen information -



DRINKS MENU

COCKTAILS



A Bee Sneezed - 11

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

Blue Lagoon - 11

vodka, blue curacao, lemon juice and lemonade

Curragower Sunset - 11

our world-famous special with malibu, pineapple juice and grenadine

Gin Lillet - 11

gin, lillet blanc, bitters & raspberry purée, topped with tonic water

King's Island Iced Tea - 12

vodka, gin, triple sec, cointreau, tequila, lime juice, served with cherry coke

Tropical Sangria - 11

wine, Captain Morgan, pineapple & passionfruit – popular for summertime

THE CLASSICS

Whiskey Sour - 11

Espresso Martini - 12

Old Fashioned - 10

Aperol Spritz - 10

Mojito - 10

Mega Mojito - 13

Passionfruit Martini - 12

Pineapple Margarita - 11

MOCKTAILS/NON-ALCOHOLIC

Watermelon & Pineapple Spritz - 8

Strawberry No-Jito - 8

Seedlip G&T - 8.50

WINE

RED

GLS | BTL

Marques De Plata: Tempranillo/Syrah Cabernet - Spain7.0 | 26.0
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.....8.0 | 28.0
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 House White - Spain7.0 | 26.0
apple and pineapple aromas joined with fruity touches, fruity, lasting ending, elegant and fresh

Gabriella Pinot Grigio - Italy.....7.5 | 27.0
fruity, with hints of almonds and toast, well-balanced and definitely dry

La Chevalière Sauvignon Blanc - France8.0 | 28.0
elderflower aroma with mineral overtone. Elegant structure, flavours of fresh fruit & lime peel

Shottesbrooke Chardonnay - Australia.....8.0 | 28.0
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

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.