



TRIDENT

HOTEL ★ ★ ★ ★ KINSALE

*Daytime Menu*

# DAYTIME

## Light Bites

<b>SEASONAL SOUP OF THE DAY</b>	€5.25	<b>HOMEMADE SCAMPI</b>	€11.50
<i>Fresh Bread Rolls 1,6,7,9</i>		<i>Breaded Pink Prawns with Homemade Tartare Sauce 1,2,3,6,7,10</i>	
<b>TRADITIONAL TRIDENT TOMATO BASED SEAFOOD CHOWDER</b>	€7.25	<b>CHICKEN SALAD</b>	€8.95
<i>Homemade Brown Bread 1,3,4,6,7,9</i>		<i>Lemon and Thyme Scented Chicken, Baby Gem, Tossed Garden Leaves, Pomegranate, Garlic Croutons, House Dressing 1,6,7,9,10</i>	
<b>MUSSELS MARINIÈRE</b>	€8.95	<b>WEST CORK CHEESE PLATTER</b>	€10.50
<i>A Pint of Oysterhaven Mussels with Garlic Spring Onion, White Wine and Cream 6,7,9,12,14</i>		<i>With Homemade Tomato Relish and Gubbeen Crackers 1,7,10</i>	
<b>CHICKEN LIVER PÂTÉ</b>	€7.95		
<i>Fennel &amp; Apple Jam, Toasted Sourdough, Pickled Carrots 1,6,7,9,10</i>			

## Ultimate Sandwiches

<b>CHICKEN WITH FENNEL SLAW &amp; APPLE</b>	€7.95	<b>SMOKED BACON (BLT)</b>	€7.95
<i>in a Rustic Bread 1,6,7,9,10</i>		<i>Tomato, Lettuce &amp; Mayo in a Blaa 1,3,6,7,9,10</i>	
<b>HOUSE SPICED WEST CORK BEEF</b>	€7.95	<b>SEARED JOHN BARRETT'S</b>	€14.00
<i>Dressed Rocket, Piccalilli Relish, Sourdough Bread 1,6,7,9</i>		<b>STEAK BAGUETTE</b>	
<b>SMOKED ATLANTIC SALMON</b>	€9.95	<i>Cooked Medium, Caramelised Onions, Béarnaise Sauce, Served with Chips 1,3,6,7</i>	
<i>On Homemade Brown Bread with Salad, Capers and Horseradish Cream 1,3,4,6,7,9,10</i>		<b>ST. KEVIN BRIE</b>	€7.95
<b>OPEN PRAWN</b>	€12.50	<i>Rocket, Bell Peppers, Red Onion Confit &amp; Olive Oil, Focaccia, Balsamic Reduction 1,6,7,9,10</i>	
<i>On Homemade Brown Bread with Salad, Marie Rose Sauce 1,2,3,6,7,9,10,12</i>		<b>ROAST JOINT SANDWICH OF THE DAY</b>	€6.95
<b>HALF &amp; HALF</b>	€11.50	<i>In Corn Bread 1,6,7,10</i>	
<b>OPEN PRAWN &amp; SMOKED SALMON</b>		<b>PORTION OF CHIPS</b>	€2.50
<i>The Best of Both Worlds 1,2,3,4,6,7,9,10,12</i>		<i>Coeliac Bread Available on Request</i>	
<b>WHARF TOASTED SPECIAL</b>	€7.95		
<i>The Original Toasted Sandwich with Bandon Vale Cheese, Ham, Beef Tomato. Served with Chips and Salad 1,6,7,9,10</i>			

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## Main Courses

<b>CHICKEN SALAD</b>	€12.95	<b>MUSSELS MARINIÈRE</b>	€14.95
<i>Lemon and Thyme Scented Chicken, Baby Gem, Tossed Garden Leaves, Pomegranate, Garlic Croutons, House Dressing 1,6,7,9,10</i>		<i>Steamed Oysterhaven Mussels with Garlic, Spring Onion, White Wine &amp; Cream Served with Chips 6,7,9,12,14</i>	
<b>WHARF BURGER</b>	€13.95	<b>BANGERS AND MASH</b>	€12.50
<i>8oz Locally Sourced Irish Beef Burger with Seasonal Leaves, Bandon Vale Cheddar Cheese, Smoked West Cork Bacon, Tomato Relish in a Brioche Bap 1,6,7,10</i>		<i>John Barrett of Kinsale Pork &amp; Leek Sausages, Creamy Champ Potato, Onion Gravy 1,6,7,9,10,12</i>	
<b>GEORGE'S HOMEMADE CHICKEN GOUJONS</b>	€12.95	<b>OVEN BAKED FILLET OF SALMON</b>	€19.50
<i>With Chips, Salad &amp; Chillli Mayonnaise 1,3,6,7,9,10</i>		<i>Pak Choi, Citrus &amp; Dill Cream Sauce 4,6,7,9,12</i>	
<b>TRADITIONAL FISH &amp; CHIPS</b>	€15.95	<b>PEA AND BROAD BEAN RISOTTO</b>	€12.95
<i>In a Blacks of Kinsale Beer Batter, Mushy Peas, Caper &amp; Gherkin Mayonnaise 1,4,6,7,10,12</i>		<i>Parmesan Shavings &amp; Spinach 6,7,9,12</i>	
<b>KINSALE SEAFOOD BAKE</b>	€15.95	<b>HOMEMADE SCAMPI</b>	€24.00
<i>Selection of Locally Caught Fish, Poached Fresh &amp; Smoked Fish in a Creamy White Wine Sauce with Potato and Cheese Crust. Served with Vegetables and Potato or Chips and Salad 4,6,7,9,10,12</i>		<i>Breaded Pink Prawns with Homemade Tartare Sauce, Served with Chips</i>	

### ALLERGEN INFORMATION

1: Cereal, 2: Crustaceans, 3: Eggs, 4: Fish, 5: Peanuts, 6: Soybeans, 7: Milk, 8: Nuts, 9: Celery, 10: Mustard, 11: Sesame Seeds, 12: Sulphur Dioxide & Sulphites, 13: Lupin, 14: Molluscs

Our food is cooked to order, please allow time for preparation.

If you are in a hurry please make our staff aware and they will assist with menu choices. All our food is sourced locally where possible.

If you have any allergies or dietary requirements please inform the waiting staff.

### SUPPLIERS

Eggs Riverview Eggs Meat Quigley Meats Cork, John Barrett Kinsale Chicken Shannonvale Clonakilty Dairy Clona West Cork Foods /Sean Bohan, Kinsale Fish Matt O'Connell Foods, Cork Shellfish Haven Shellfish Oysterhaven Salad Leaves Horizon Leaves Dunderrow Vegetables Pallas Green Cork, Allfresh Cork Fruit Pallas Green and Allfresh

# Wine List

## RED WINE

**LEOPARDS LEAP CABERNET SAUVIGNON, S.AFRICA** €25.50

*A burst of dark fruit flavours, creating a refined red with an aftertaste that lingers.* gls €6.50

**SHOTTENS BROOKE SHIRAZ, AUSTRALIA** €24.50

*A ripe fruity bouquet, medium bodied with spicy flavours, an easy drinking red.* gls €6.20

**SANTA RITA GRAN HACIENDA MERLOT, CHILE** €23.00

*Full bodied and well balanced with a lovely lingering after taste.* gls €6.20

**VINA EGUI RIOJA, SPAIN** €27.50

*12 months in American oak barrels. An elegant palate of ripe fruit framed by soft tannins.* gls €6.70

**LES JAMELLES PINOT NOIR, FRANCE** €27.00

*Classic Pinot Noir aromas of red fruit, beautifully balanced acidity with layers of flavour.*

**LAGRIMA BONARDA ARGENCERES, MENDOZA, ARGENTINA** €27.00

*Aromas of red fruit, a well-balanced wine with pleasant acidity and a long finish.*

**COCO MERLOT STELLENBOSCH, SOUTH AFRICA** €27.00

*A silky smooth red wine with coffee and chocolate notes from ageing in toasted French oak barrels.*

**COTES DU RHONE, LES PAS DE LA BEAUME** €25.00

*Intense red berries with a hint of spice, lovely easy drinking soft wine.*

**TORREON DE PAREDES, RESERVA PRIVADA CABERNET SAUVIGNON, 2011. CHILE** €42.00

*Well-aged and complex, very mature tannins, good dark fruit with a very pleasant finish.*

**NIPOZZANO CHIANTI RUFINA RISERVA, ITALY** €37.00

*An elegant wine with fine tannins that are well balanced with a long and persistent fruity finish.*

**VINA HERMOSA GRAN RESERVA 2007, RIOJA** €45.00

*Intense but well balanced, silky in the mouth, long-lasting with an attractiveness that will open up and improve for hours in the glass.*

**CHATEAU CORBIN MICHOTTE ST EMILION, GRAND CRU CLASSE, 2006** €80.00

*Aromas of blackberries set the scene for a wine that brings out a soft, supple texture, attractively fresh, smoky and ready to drink.*

**1/2 BOTTLE TORREON DE PAREDES MERLOT, CHILE** €13.50

## WHITE WINE

**PINOT GRIGIO, DELLE VENEZIE SAN GIORGO** €25.00

*Fresh orange and pear aromas. Dry with tons of ripe fruit flavour: crisp acidity, deliciously ripe.* gls €6.50

**SHOTTENS BROOKE CHARDONNAY, AUSTRALIA** €24.50

*Rich and textural in mouth feel, the fruit is supported by fine background oak with great balance* gls €6.20

**DOMAINE DU DEMINAIRE ORGANIC ROSE, RHONE** €24.00

*Flavours of white fruit on the nose, a fresh and crisp finish on the pallet. Great as an aperitif, with white fish, prawns and white meat.* gls €6.40

**DESTINEA SAUVIGNON BLANC,** €25.00

**JOSEPH MELLOTT, LOIRE** gls €6.50

*Stunning Sauvignon Blanc, perfect accompaniment to oysters, seafood and goats cheese.*

**MOOPLASS CHENIN BLANC BUSH VINES, S.AFRICA** €30.00

*Medium to full-bodied wine made in a refreshing New World style. Ripe summer fruit with a dry, lingering finish.*

**PRADOREY VERDEJO, RUEDA, SPAIN** €27.00

*Attractive, fresh fruit on the nose, full palate with good nuttiness and hints of lime.*

**WALNUT BLOCK ORGANIC** €28.95

**SAUVIGNON BLANC, N. ZEALAND**

*Aromas of lime, passion fruit and basil. Refreshing acidity is softened by ripe green apple & citrus flavours.*

**VILLA HUESGEN PINOT BLANC** €28.00

**WEIßBURGUNDER, GERMANY**

*One of the best Pinot Blanc vineyards of the Mosel region. Classic white Burgundy flavour with aromas of pineapple, banana and melon.*

**SPRINGFIELD ESTATE WILD YEAST** €35.00

**CHARDONNAY, S.AFRICA**

*Unoaked & slow natural ferment with a concentrated burst of pure, rich fruit with a long ripe spicy aftertaste.*

**SANCERRE, DOMAINE DE BELLECOURS,** €36.00

**JOSEPH MELLOTT**

*Notes of citrus fruits and mango. Soft on the pallet with remarkable length, a fine delicate wine.*

**1/2 BOTTLE TORREON DE PAREDES** €13.50

**SAUVIGNON BLANC, CHILE**

## SPARKLING WINE

## & CHAMPAGNE

**COLLE DE PRINCIPE PROSECCO FIZZANTE** €28.00

**VALLFORMOSA CLASSIC CAVA BRUT, SPAIN** €35.00

**LAURENT PERRIER N.V** €74.00