



TRIDENT  
HOTEL ★ ★ ★ ★ KINSALE

*Evening Menu*

# EVENING

## Starters

### SEASONAL SOUP OF THE DAY

*Fresh Breads 1,6,7,9*  
€5.25

### MUSSELS MARINIÈRE

*A Pint of Oysterhaven Mussels with Garlic, Spring Onion,  
White Wine and Cream 6,7,9,12,14*  
€8.95

### TRADITIONAL TRIDENT TOMATO BASED SEAFOOD CHOWDER

*Homemade Brown Bread 1,3,4,6,7,9*  
€7.25

### GLAZED DUCK LEG

*Caramelised Plums, Serbian Salad, Oranges, Toasted Pumpkin Seeds 6,7,10*  
€10.50

### HOT CHILLI & CHORIZO PRAWNS

*Cooked Lightly in Garlic Olive Oil, Traditional Blaa 1,2,6,7*  
€11.95

### RED ONION TARTE TATIN

*Balsamic Caramel, Ardsallagh Goats Cheese, Parsnip Crisps 1,3,6,7,9,10*  
€8.50

### CHICKEN LIVER PÂTÉ

*Fennel & Apple Jam, Selection of Breads, Pickled Carrots 1,6,7,9,10*  
€7.95

### WILD MUSHROOM GRATIN

*Herb Sautéed Mushrooms, Cheese Crumb, Rocket Leaves, Garlic Croutes 1,6,7,10*  
€8.25

### SHARING PLATE

#### WEST CORK CHARCUTERIE BOARD

*Selection of Cured Meats, Spiced Beef, Gubbeen Chorizo,  
Smoked Chicken, Parma Ham, Served with Olives,  
Sundried Tomatoes, Piccalilli, Crackers & Homemade Bread 1,3,6,7,10*  
€15.95

# EVENING

## Main Courses

### OVEN BAKED CHICKEN SUPREME

*Coated in Parmesan, Buttered Pappardelle 1,3,6,7*

€16.25

### CHARGRILLED 100Z. IRISH SIRLOIN STEAK

*Chunky Sweet Potato Chips, Caramelised Onions, Pepper & Brandy Sauce 6,7,9,12*

€24.95

### AGED IRISH LAMB RUMP

*Carrot Crush, Creamy Mashed Potato, Rich Meat Jus 6,7,9,12*

€19.95

### SEARED FILLET OF SEA BASS

*Gremolata, Sugar Snap Peas, New Potatoes, Lemon & Shallot Butter 4,6,7*

€19.95

### STIR FRIED FILLET OF MONKFISH & MUSSELS

*On a Bed of Cardamon Basmati Rice, Mild Creamy Curry Sauce, Buttered Pak Choi 4,6,7,14*

€19.95

### KINSALE SEAFOOD BAKE

*Selection of Locally Caught Fish, Poached Fresh & 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*

€15.95

### WHARF BURGER

*8oz Locally Sourced Irish Beef Burger with Seasonal Leaves, Bandon Vale Cheddar Cheese, Smoked West Cork Bacon, Eve's Leaves Smoked Tomato Relish in a Brioche Bap 1,6,7,10*

€13.95

### GEORGE'S HOMEMADE CHICKEN GOUJONS

*With Chips, Salad & Chilli Mayonnaise 1,3,6,7,9,10*

€12.95

### TRADITIONAL FISH & CHIPS

*In a Blacks of Kinsale Beer Batter, Pea Puree, Caper & Gherkin mayonnaise 1,3,4,6,7,10,12*

€15.95

### PEA & BROAD BEAN RISOTTO

*Arsallagh Goats Cheese & Spinach 6,7,9,12*

€14.95

### 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*

Please inform your server if you have any food allergies

# Wine List

## RED WINE

- Leopards Leap, Cabernet Sauvignon (S.Africa)** €25.50 | gls €6.50  
*A burst of dark fruit flavours, creating a refined red with an aftertaste that lingers.*
- Shottensbrooke, Shiraz (Australia)** €24.50 | gls €6.20  
*A ripe fruity bouquet, medium bodied with spicy flavours. An easy drinking red.*
- Santa Rita Gran Hacienda, Merlot (Chile)** €23.00 | gls €6.20  
*Rich, Soft, full bodied and well balanced with a lovely lingering after taste.*
- Vina Egui, Rioja (Spain)** €27.50 | gls €6.70  
*12 months in American oak barrels. An elegant palate of ripe fruit framed by soft tannins.*
- Les Janelles, 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 Giorgio** €25.00 | gls €6.50  
*Fresh orange and pear aromas. Dry with tons of ripe fruit flavour: crisp acidity, deliciously ripe.*
- Shottensbrooke Chardonnay, Australia** €24.50 | gls €6.20  
*Rich and textural in mouth feel, the fruit is supported by fine background oak with great balance*
- Domaine Du Deminaire Organic Rose, Rhone** €24.00 | gls €6.40  
*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.*
- Destinea Sauvignon Blanc, Joseph Mellot (Loire)** €25.00 | gls €6.50  
*Stunning Sauvignon Blanc, perfect accompaniment to oysters, seafood and goats cheese.*
- Mooiplass 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 Sauvignon Blanc (N. Zealand)** €28.95  
*Aromas of lime, passion fruit and basil. Refreshing acidity is softened by ripe green apple & citrus flavours.*
- Villa Huesgen Pinot Blanc Weißburgunder (Germany)** €28.00  
*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 Chardonnay (S.Africa)** €35.00  
*Unoaked & slow natural ferment with a concentrated burst of pure, rich fruit with a long ripe spicy aftertaste.*
- Sancerre, Domaine de Bellecours, Joseph Mellot** €36.00  
*Notes of citrus fruits and mango. Soft on the pallet with remarkable length, a fine delicate wine.*
- Torreon De Paredes Sauvignon Blanc (Chile)** 1/2 Bottle €13.50
- ## SPARKLING WINE & CHAMPAGNE
- Colle De Principe Prosecco Fizzante** €28.00
- Vallformosa Classic Cava Brut (Spain)** €35.00
- Laurent Perrier N.V** €74.00