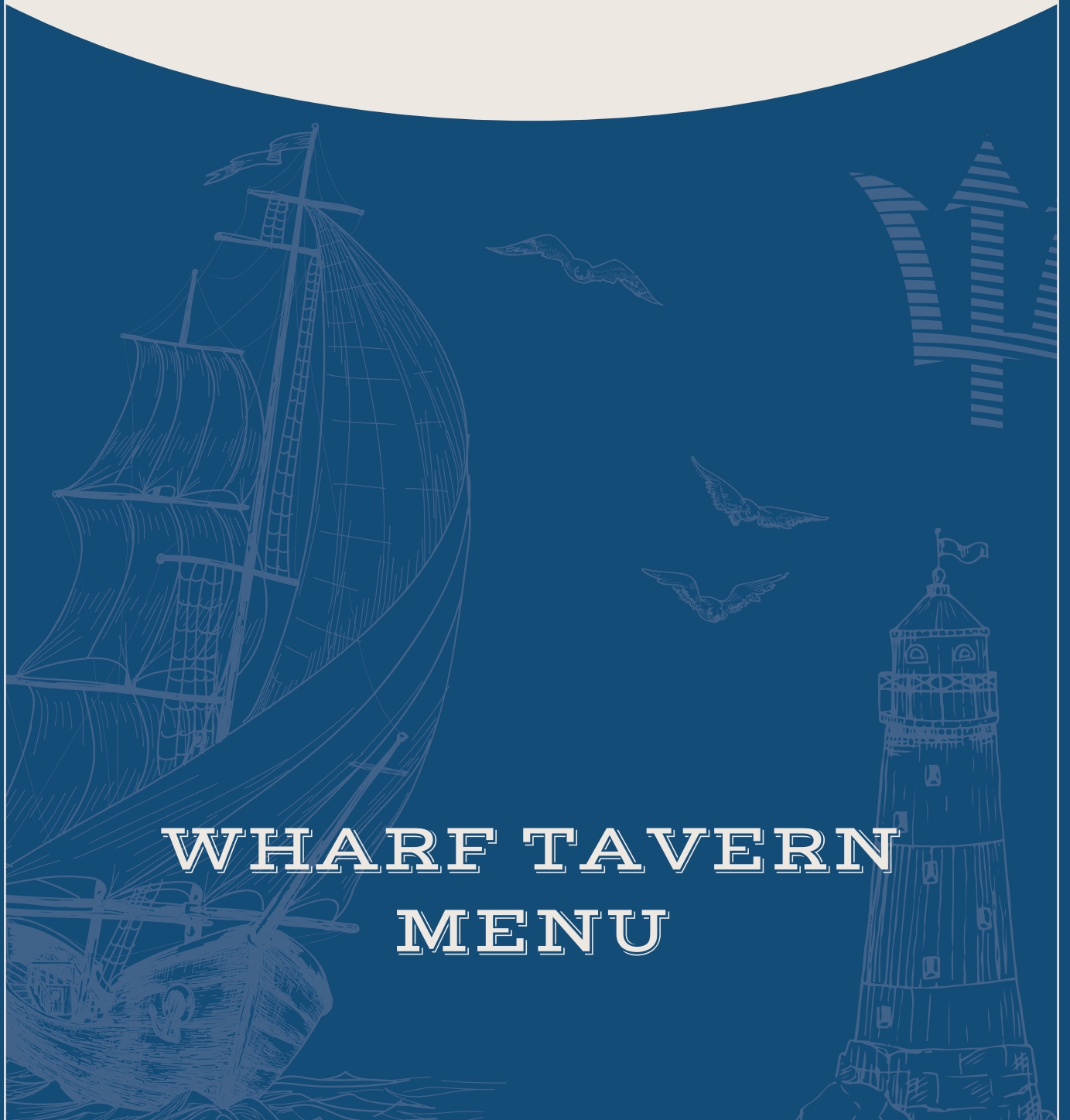




TRIDENT

HOTEL ★ ★ ★ ★ KINSALE



**WHARF TAVERN
MENU**

MORNING COFFEE & MORNING TREATS

FRESHLY BREWED NESPRESSO COFFEE

FRESHLY MADE SCONES	3.25
Butter, Jam and Cream // 1,3,7	
SELECTION OF HOMEMADE BISCUITS	3.25
// 1, 1(b)-oats, 6, 7, 3	
SHIRLEY'S CAKES	4.50
(ask for today's choice) // 1,3,6,7	
ADD 1 SCOOP OF ICE CREAM // 3,7	1.50
AMERICANO	3.00
CAPPUCCINO	3.30
ESPRESSO	2.80
LATTE	3.30
RISTRETTO	2.80
MOCHA	3.50
WHITE COFFEE	3.00
FRESHLY BREWED BEWLEY'S TEA	2.60
HERBAL TEAS	3.20
HOT CHOCOLATE	3.50

TO SHARE

TRIDENT CHARCUTERIE BOARD TO SHARE	20.00
Served with Fresh Bread, Cured Meats, Cheeses, Dips // 1,6,7	
HUMMUS	7.50
Savoury Chickpea Hummus served with Crispy Chickpeas and Warm Bread // 1,11	

Our food is cooked to order,
please allow time for preparation.
If you are in a hurry, please make staff aware
and they will assist with menu choices.
All our food is sourced locally where possible.

LIGHT BITES

CHOWDER	9.50
Trident Cream Based Seafood Chowder Served with a Dill Scone // 1,3,4,6,7,9,12	
MOULES MARINIERE	12.50
A Pint of West Cork Mussels with Garlic, Spring Onion, White Wine and Cream Sauce served with Grilled Ciabatta // 1,6,7,9,12,14	
SEASONAL SOUP OF THE DAY	6.50
Fresh Bread Rolls // 1,6,7,9 	
CLASSIC FISH CAKES	10.50
Potato Based Fish Cakes with Fresh Herbs and Scallions served with Saffron Mayo // 1,3,4,6,7,10	
ARDSALLAGH GOATS CHEESE BRUSCHETTA	9.00
Micro Salad, Balsamic Reduction // 1,6,7,9,10	
PULLED PORK TACOS	9.90
In a Soft Tortilla served with Sriracha Mayo, Fresh Chili & Lime Wedges // 1,3,6,7	
CHICKEN WINGS	10.50
Honey, Soya & Garlic Chicken Wings with Chilli and Scallion // 1,6,11,12	
SCAMPI	11.00
Panko crumb served with Horizon Leaves, Caper, Gherkin, Mayonnaise and Lemon // 1,2,3,6,7,10	

SANDWICHES & SALADS

COELIAC BREAD AVAILABLE ON REQUEST

OPEN SMOKED SALMON & PRAWN	15.50
Chive Crème Fraîche, Pickled Cucumber, Marie Rose Sauce on Brown Soda Bread // 1,2,3,4,6,7,9,10,12	
WHARF TOASTED SPECIAL	9.50
The Original Toasted Sandwich with Bandon Vale Cheese, Ham, Beef Tomato. Served with Chips and Salad // 1,6,7,10	
STEAK SANDWICH	18.50
Cooked Medium, Crispy Onions, Garlic Butter, Pepper Sauce served with Chips // 1,6,7,12	
CAESAR SALAD	7.95
Crispy Gem Lettuce, Bacon, Garlic Croutons, Parmesan Shavings and Caesar Dressing // 1,3,4,6,7,10,12	
Add Chicken - 3.00	
BLUE CHEESE, POACHED PEAR & PUDDING SALAD	15.50
Cashel Blue, Clonakilty Black Pudding, Horizon Leaves with Candied Pecans and House Dressing // 1,6,7,8 - pecans,10,12	

Please ask your server for Evening Specials

MAIN COURSES

BUTTER MILK CHICKEN BURGER 16.50

Fried Chicken Breast with Sriracha Mayo, Lettuce, Cheddar Cheese, House Slaw in a Brioche Bun // 1,3,6,7

WHARF BURGER 18.50

Locally sourced Beef Burger with Lettuce, Beef Tomato, Red Onion Jam, West Cork Bacon, Bandon Vale Cheddar, Tomato Relish in a Brioche Bun // 1,3,6,7,10,12

GEORGE'S HOMEMADE CHICKEN GOUJONS 17.50

With Chips, House Slaw & Garlic Mayonnaise // 1,3,6,7,9,10

KINSALE SEAFOOD BAKE 19.95

Locally caught Fish and Shellfish in a Creamy White Wine Sauce with Potato and Cheese Crust // 2,3,4,6,7,10,12

FISH & CHIPS 17.50

Beer Battered Haddock, Mint and Pea Puree, Tartar Sauce // 1,3,4,6,7,12

CHICKPEA MASALA 15.50

Indian Style Curry with Chickpeas, Squash, Red Pepper, Coriander, Basmati Rice and Crispy Shallots, Crème Fraîche // 1,6,7,12

Add Chicken - 3.00

CHARGRILLED RIBEYE STEAK 30.00

With Portobello Mushroom, Crispy Onions, Triple Cooked Chips, Choice of Pepper Sauce or G.B. // 1,3,6,7,9,12

TANDOORI SPICED ½ CHICKEN 22.00

Served with Chips, Traditional Coleslaw, Smokey BBQ Sauce // 3,6,7,12

PORTION OF CHIPS (V) 4.50

PORTION OF VEGETABLES 4.50

PORTION OF SIDE SALAD 3.95

VEGAN FRIENDLY

VEGAN CAESAR SALAD 9.95

Crispy Lettuce, Spicy Chickpea, Garlic Croutons, Nuts & Seeds Parmesan and Sweet Potato Crisps // 1,6,8 - Cashew Nuts,10 **VEGAN**

WHARF PLANT BASED

TOASTED SANDWICH 9.00

Toasted Sandwich with Violife Mature Cheese, Beef Tomato, Red Onion, Relish. Served with Chips and Salad // 1,6,10 **VEGAN**

BEYOND BURGER 16.50

In Sesame Seed Bun, Volife Mature Cheddar, Lettuce & Onion Jam served with Ballymaloe Relish and Fries // 6,10,11 **VEGAN GF**

VEGAN CHOCOLATE TART 7.50

Hazelnut Crumb, Vegan Vanilla Ice Cream // 8 - Hazelnut & Cashew **VEGAN GF**

SEE OUR WINE LIST FOR VEGAN WINE

(V) Vegetarian

VEGAN Vegan

GF Gluten Free

ALLERGEN INFORMATION

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

1: Cereal (Wheat) 1(b): Oats 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



TRIDENT
HOTEL ★★ ★★ KINSALE

World's End, Kinsale Cork, Ireland, P17 NT38
T: +353 (0) 21 4779 300 | E: info@tridenthotel.com

WWW.TRIDENTHOTEL.COM