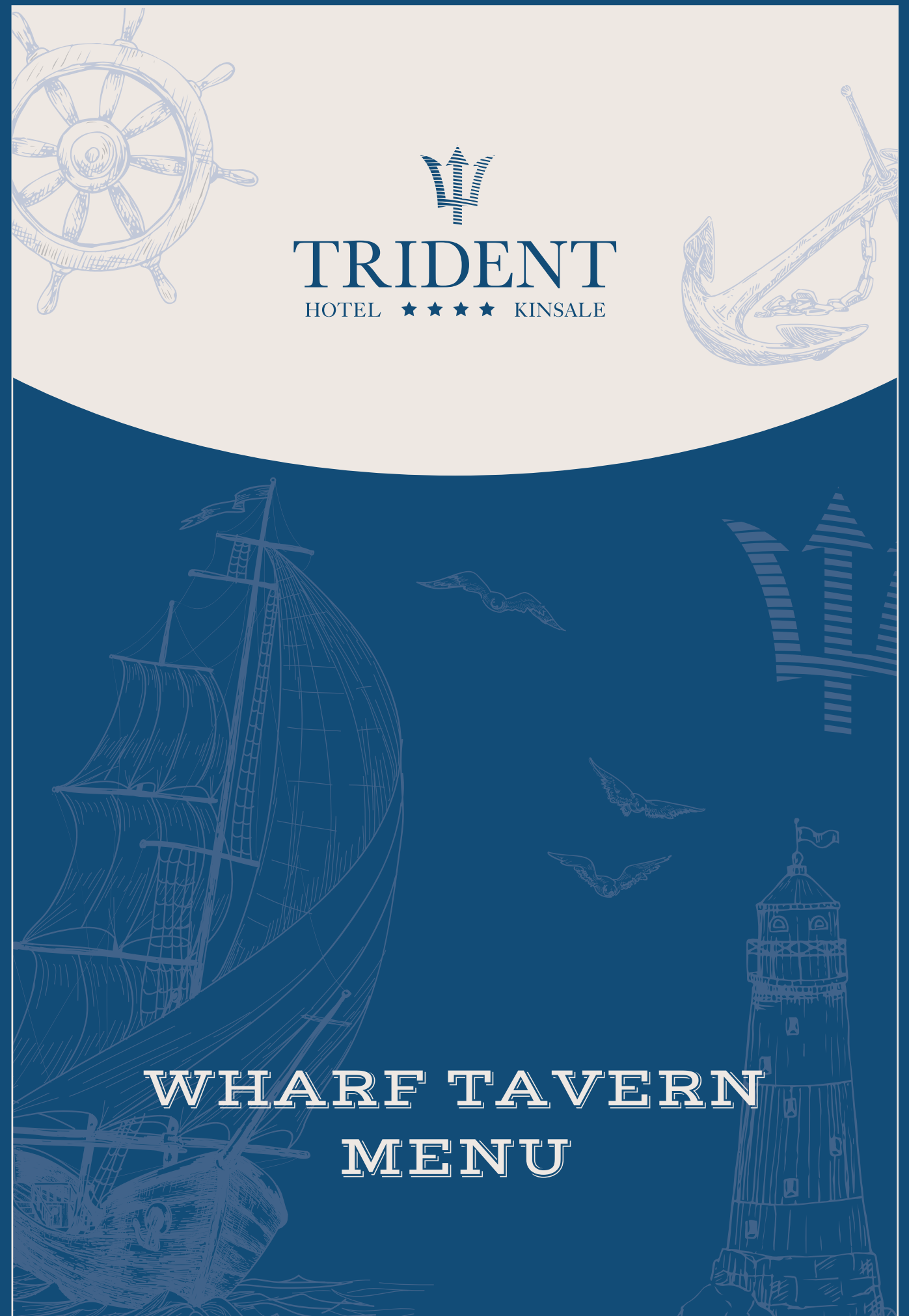




World's End, Kinsale Cork, Ireland, P17 NT38  
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WWW.TRIDENTHOTEL.COM



MORNING COFFEE & MORNING TREATS

FRESHLY BREWED NESPRESSO COFFEE

FRESHLY MADE SCONES ..... 3.75  
Butter, Jam and Cream // 1 Wheat,3,7

SELECTION OF HOMEMADE BISCUITS ..... 3.50  
// 1 Wheat,1(b)-oats,6,7,3

SHIRLEY’S CAKES  
LEMON DRIZZLE CAKE, COFFEE CAKE ..... 4.75  
(ask for today’ s choice) // 1 Wheat,3,6,7

CHOCOLATE BISCUIT CAKE // 1 wheat,6,7 ..... 5.00

ADD 1 SCOOP OF ICE CREAM // 3,7 ..... 2.50

AMERICANO ..... 3.50

CAPPUCCINO ..... 3.70

ESPRESSO ..... 3.00

LATTE ..... 3.80

RISTRETTO ..... 3.00

MOCHA ..... 4.60

WHITE COFFEE ..... 3.60

FRESHLY BREWED BEWLEY’S TEA ..... 2.90

HERBAL TEAS ..... 3.80

HOT CHOCOLATE ..... 4.60

Double Espresso ..... 4.20

TO SHARE

TRIDENT CHARCUTERIE BOARD To SHARE .... 23.50  
Served with Fresh Bread, Cured Meats,  
Cheeses, Dips // 1 Wheat,6,7

HUMMUS ..... 9.50  
Savoury Chickpea Hummus served with Crispy  
Chickpeas and Warm Bread // 1 Wheat,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 ..... 12.00  
Trident Cream Based Seafood Chowder  
// 1 Wheat,3,4,6,7,9,12

MOULES MARINIERE ..... 14.00  
A Pint of West Cork Mussels with Garlic, Spring  
Onion, White Wine and Cream Sauce served  
with Grilled Ciabatta // 1 Wheat,6,7,9,12,14

SEASONAL SOUP OF THE DAY ..... 8.00  
Fresh Bread Rolls // 1 Wheat,6,7,9 

SMOKED HADDOCK CROQUETTE ..... 12.50  
Served with Curry Mayo Dip // 1 Wheat,3,4,6,7,10

GOATS CHEESE & TOMATO BRUSCHETTA .. 11.00  
Confit Tomato and Red Onion Jam  
// 1 Wheat,6,7,10,12

PULLED PORK BAO BUNS ..... 12.50  
Shredded Lettuce, Siracha Mayo, Chilli,  
Gochujang Sauce and Sesame Seeds  
// 1 Wheat,3,6,7,10,11,12

STICKY BBQ CHICKEN WINGS ..... 11.50  
Honey & Garlic Chicken Wings with  
Chilli and Scallion // 1 Wheat,6,10,11,12

SCAMPI ..... STARTER 13.50  
..... MAIN COURSE 28.00  
Panko Crumb served with Horizon Leaves, Caper,  
Gherkin, Mayonnaise and Lemon // 1 Wheat,2,3,6,7,10

SANDWICHES & SALADS

COELIAC BREAD AVAILABLE ON REQUEST

OPEN SMOKED SALMON & PRAWN ..... 18.50  
Chive Crème Fraîche, Pickled Cucumber, Marie Rose  
Sauce on Brown Soda Bread // 1 Wheat,2,3,4,6,7,9,10,12

WHARF TOASTED SPECIAL ..... 12.00  
The Original Toasted Sandwich with Bandon Vale  
Cheese, Ham, Beef Tomato. Served with Chips  
and Salad // 1 Wheat,6,7,10

STEAK SANDWICH ..... 26.50  
Gem Lettuce, Garlic Mayo, Onion Jam  
on Focaccia Bread // 1 Wheat,3,6,7,10

CAESAR SALAD ..... STARTER 10.00  
..... MAIN COURSE 17.50  
Crispy Gem Lettuce, Bacon, Garlic Croutons, Parmesan  
Shavings and Caesar Dressing // 1 Wheat,3,4,6,7,10,12  
Add Chicken - 4.50

GOATS CHEESE AND BEETROOT SALAD ..... 16.50  
Mixed Leaves, House Dressing and Candied  
Pecans with Balsamic Vinegar // 1 Wheat,6,7,8,10

Please ask your server for Evening Specials

MAIN COURSES

CRISPY KOREAN BBQ CHICKEN BURGER .. 23.00  
Fried Chicken Breast with Sriracha Mayo, Lettuce,  
House Slaw in a Brioche Bun, served with Chips  
// 1 Wheat,3,6,7,10

THE WHARF DOUBLE BACON & CHEESE .. 25.00  
Two 4oz Beef Patties, Streaky Bacon, Bacon Jam  
with Pickled Red Onions on a BBQ Bun, served  
with Chips // 1 Wheat,6,7,11,12

HOMEMADE CHICKEN GOUJONS ..... 19.50  
With Chips, House Slaw & Garlic Mayonnaise  
// 1 Wheat,3,6,7,9,10

KINSALE SEAFOOD BAKE ..... 24.25  
Locally caught Fish and Shellfish in a Creamy  
White Wine Sauce with Potato and Cheese Crust  
// 2,3,4,6,7,10,12

KINSALE PALE ALE FISH & CHIPS ..... 21.00  
Beer Battered Haddock, Mint and Pea Puree,  
Tartar Sauce // 1 Wheat,3,4,6,7,12

WHARF TAVERN TRADITIONAL CURRY ..... 18.50  
Garden peas, Onions, Peppers, Basmati Rice  
// 6,7,10,12  
Add Chicken - 4.50 | Add Prawns // 2 - 7.00

8OZ CHARGRILLED RIBEYE STEAK ..... 37.00  
With Portobello Mushroom, Homemade Onion Rings,  
Chips, Choice of Pepper Sauce or Garlic Butter.  
// 1 Wheat,6,7,9,12

CHARGRILLED CHICKEN SUPREME ..... 24.00  
Champ Mash Potatoes, Buttered Kale,  
Squash Purée, Roast Gravy // 6,7,12



RAGU ELLE BOLOGNESE  
WITH LINGUINE PASTA ..... 22.50  
Beef and Pork Mince in a rich Tomato Sauces served  
with Garlic Sourdough Bread // 1 Wheat,3,6,7,12

PORTION OF CHIPS  
WITH GARLIC MAYO // 3,6,10,12  ..... 5.50  
PORTION OF ONION RINGS // 1 Wheat, 6,12 ..... 5.50  
PORTION OF VEGETABLES // 6,7 ..... 5.00  
PORTION OF SIDE SALAD // 6,10,12 ..... 4.95  
PORTION OF BUTTERED MASH // 6,7 ..... 5.50

VEGAN FRIENDLY

VEGAN SALAD ..... 16.50  
Crispy Lettuce, Butternut Squash, Beetroot, Red  
Onion, Spicy Chickpea, Garlic Croutons, Nuts &  
Seeds and Sweet Potato Crisps  
// 1 Wheat,6,8 - Cashew Nuts,Hazelnut,10 

WHARF PLANT BASED  
TOASTED SANDWICH ..... 12.00  
Toasted Sandwich with Violife Mature Cheese,  
Beef Tomato, Red Onion, Relish. Served with  
Chips and Salad  
// 1 Wheat, 6,10 

BEYOND BURGER ..... 20.00  
In Sesame Seed Bun, Volife Mature Cheddar, Lettuce  
& Onion Jam served with Ballymaloe Relish and Fries  
// 6,10,11  

VEGAN CHOCOLATE TART ..... 9.50  
Hazelnut Crumb, Vegan Vanilla Ice Cream  
// 8 - Hazelnut & Cashew  

SEE OUR WINE LIST FOR VEGAN WINE

 Vegetarian  
 Vegan  
 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