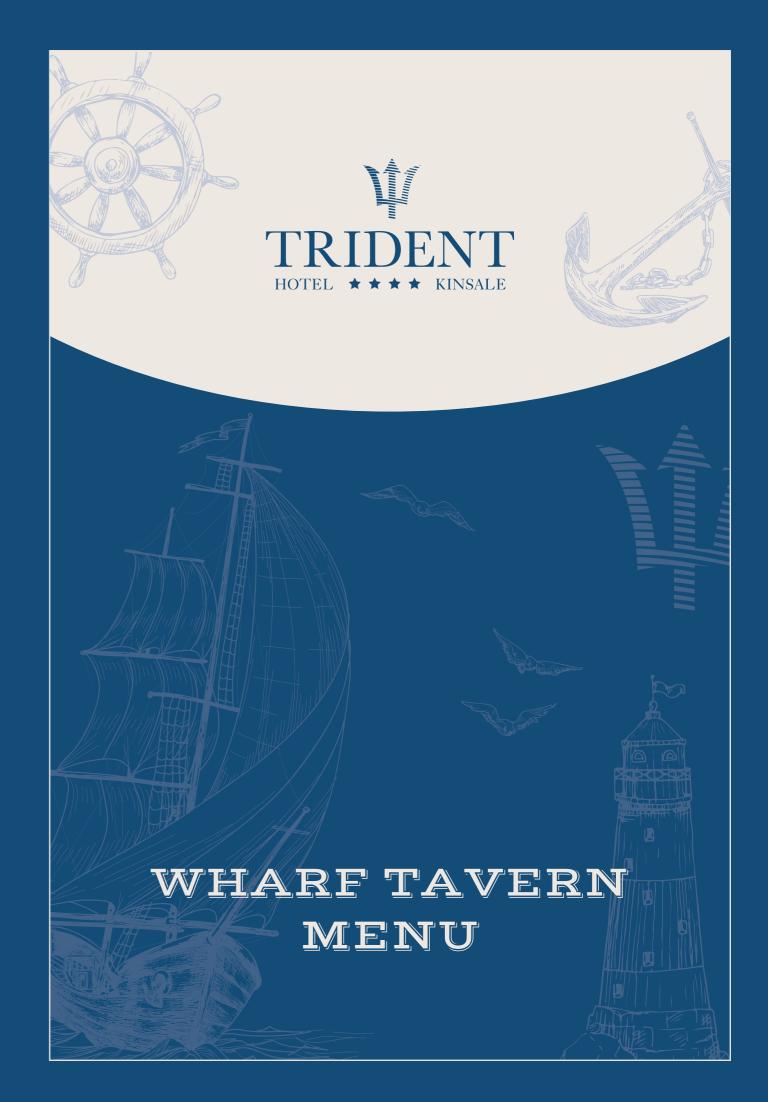


World's End, Kinsale Cork, Ireland, P17 NT38
T: +353 (0) 21 4779 300 | E: info@tridenthotel.com



MORNING COFFEE & MORNING TREATS

FRESHLY BREWED NESPRESSO COFFEE

FRESHLY MADE SCONES	3.75
SELECTION OF HOMEMADE BISCUITS // 1 Wheat,1(b)-oats,6,7,3	3.50
SHIRLEY'S CAKES LEMON DRIZZLE CAKE, COFFEE CAKE	4.75
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
Мосна	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

Trident Cream Based Seafood Chowder // 1 Wheat,3,4,6,7,9,12	12.00
Moules Mariniere	14.00
SEASONAL SOUP OF THE DAY	8.00
Smoked Haddock Croquette Served with Curry Mayo Dip // 1 Wheat,3,4,6,7,10	12.50
Goats Cheese & Tomato Bruschetta Confit Tomato and Red Onion Jam // 1 Wheat,6,7,10,12	11.00
PULLED PORK BAO BUNS	12.50
STICKY BBQ CHICKEN WINGS Honey & Garlic Chicken Wings with Chilli and Scallion // 1 Wheat,6,10,11,12	11.50
SCAMPI STARTER MAIN COURSE Panko Crumb served with Horizon Leaves, Caper, Gherkin, Mayonnaise and Lemon // 1 Wheat,2,3,6,7,	28.00

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
STEAK SANDWICH

Caesar Salad STARTER 10.00
MAIN COURSE 17.50
rispy Gem Lettuce, Bacon, Garlic Croutons, Parmesan
havings and Caesar Dressing // 1 Wheat,3,4,6,7,10,12
dd 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

Fried (House	PY KOREAN BBQ Chicken Burger 23.0 Chicken Breast with Sriracha Mayo, Lettuce, Slaw in a Brioche Bun, served with Chips 'heat,3,6,7,10
Two 40	WHARF DOUBLE BACON & CHEESE 25.0 oz Beef Patties, Streaky Bacon, Bacon Jam ickled Red Onions on a BBQ Bun, served hips // 1 Wheat,6,7,11,12
With C	EMADE CHICKEN GOUJONS
Locall White	ALE SEAFOOD BAKE
Beer E	ALE PALE ALE FISH & CHIPS 21.0 Sattered Haddock, Mint and Pea Puree, Sauce // 1 Wheat,3,4,6,7,12
AND Cashe with a	ED SWEET POTATO COCONUT CURRY
With F Chips,	RGRILLED RIBEYE STEAK
Charg	T CHICKEN SUPREME 24.0 rilled Greens, Crushed Potatoes, Maple with Mustard and Tarragon Sauce // 6,7,10,12
WITH Beef a	TELLE BOLOGNESE LINGUINE PASTA

with Garlic Mayo // 3,6,10,12 **V** 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 CAESAR SALAD
WHARF PLANT BASED TOASTED SANDWICH
BEYOND BURGER
VEGAN CHOCOLATE TART 9.50 Hazelnut Crumb, Vegan Vanilla Ice Cream // 8 - Hazelnut & Cashew VEGAN GF

SEE OUR WINE LIST FOR VEGAN WINE



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