

| **DINNER MENU** | 5.30PM - 9PM

~APPETIZERS~

SOUP OF THE DAY

Please ask your server

€ 6.50

FARMER'S MARKET SALAD

St. Tola Goat's Cheese, Whey cooked Vegetables, Black Lentils, Crispy Kale, Nuts & Seeds, Sweet & Sour Peanut Dressing

| Dairy/Mustard/Nuts/Sesame Seeds/Soy

€ 9

ORGANIC SALMON RILLETTES

Poached Fillet of Salmon, Quinlan's Smoked Salmon, Salsa Verde, Crème Fraîche, Dressed Leaves, Rustic Toast

| Dairy/Eggs/Fish/*Gluten/Mustard

€ 11

FISH TACOS

Fish of the Day, Tipperary Corn Tortilla, Buttermilk Tempura, Chipotle Slaw, Chunky Guacamole, Pineapple & Chilli Salsa

| Dairy/Eggs/Fish

€ 9

DEEP FRIED CALAMARI

Irish Calamari, Old Bay Seasoning, Smoky Red Pepper Alioli, Chilli Jam, Ginger & Lime

| Dairy/Eggs/Gluten/Mustard/Shellfish

STARTER

€ 11

MAIN | Chips & Salad

€ 20

GARLIC PRAWNS

Deep Water Prawns, Irish Whiskey, Orange Zest, Mace Spice, Brown Butter, Parsley

| Dairy/*Gluten/Shellfish

STARTER

€ 13

MAIN | Chips & Salad

€ 26

DUCK SPRING ROLLS

Confit Leg, Julienne Vegetables, Spiced Cherry Sauce, Pickled Radish, Toasted Sesame Seeds

| Gluten/Mustard/Sesame Seeds/ Soy

€ 8

**Gluten Free Option Available*

~MAINS~

QC'S FISH AND CHIPS

Fish of the Day, McGills Beer Batter, Tartar Sauce,
Pea & Lovage Purée, Chips & Salad
| Celery/Dairy/Eggs/Fish/Gluten/Mustard/

€ 18

CATCH OF THE DAY

Pan- fried Fillet, Jerusalem Artichoke, Sneem Black
Pudding, Toasted Hazelnuts, Burnt Caper & Raisin Butter,
Vegetables & Potatoes
| Dairy/Fish/Gluten/Nuts

MARKET PRICE

PAN-ROASTED ORGANIC SALMON

Autumn Vegetables Minestrone, Sorrel Beurre Blanc, Crispy Skin,
Charred Leeks, Vegetables & Potatoes
| Celery/Dairy/Fish/Mustard

€ 24

SEAFOOD LINGUINE

Deep Water Prawns, Irish Squid, Glenbeigh Mussels, Braised Fennel,
Bisque Sauce, Parmesan Tuiles
| Dairy/Gluten/Eggs/Fish/Shellfish

€ 22

MALAYSIAN STYLE CURRY

Fragrant Peanut Butter Broth, Asian Greens, Black Lentils,
Coconut & Curry Leaf Pilau Rice
| Nuts/Mustard

VEGAN/VEGETARIAN

€ 14

CHICKEN

€ 19

SEAFOOD -

market fish, prawns, squid & mussels

€ 20.50

STUFFED CHICKEN BALLOTINE

Free Range Breast, Slow Cooked Leg, Wild Mushrooms, Kale,
Butternut Squash, Buckwheat, Roasted Wing Sauce,
Vegetables & Potatoes
| Dairy/Celery

€ 17

QC'S BEEF BURGER

100% West Cork Wagyu, St. Tola Goat's Cheese, French Onion Relish,
Smoked Bacon, Baked Portobello Mushrooms, Chips
| Dairy/Gluten/Mustard

€ 19

BEEF CHEEK MEDALLION

Braised 6h, Celeriac Textures, Smoked Applewood Mash, Green Cabbage,
Red Wine Jus, Vegetables & Potatoes
| Celery/Dairy/Eggs

€ 18.50

Side Dishes: Bread Basket/ Potatoes & Vegetables/ Chips/
Pilau Rice/ Salad

All €3.50

| **KIDS MENU**

1/2 FISH & CHIPS

Fish of the Day served with Chips

€9.50

1/2 SQUID

Deep Fried Squid served with Chips

€9.50

CHICKEN GOUJONS & CHIPS

€9.00

FISH FINGERS & CHIPS

€9.00

MINI BEEF BURGERS

Plain Beef Burgers served with Chips

€8.50

Apple Juice

€3.00

Orange Juice

MiWadi Blackcurrant, Lime or Orange

DASH

€0.80

| WINE LIST

Wines of the season

White



Las Cuadras Muscat Viognier,
Costers del Segre, Spain, 2017
Fresh and enticing

Glass €7.50 Carafe €22.50 Bottle €29.50

Red



Paddy Borthwick "Paper Road", Pinot Noir,
Wairarapa, New Zealand
Lively and fresh

Glass €8.50 Carafe €25 Bottle €35

Rosé



Horgelus La Vie en Rosé Merlot, Tannal,
France 2017
Crisp, dry rosé with fresh strawberry flavours

Glass €7 Carafe €21 Bottle €27.50

White Wines

		Glass	Carafe	Bottle
<p><i>Crisp Whites</i> Light textured with lemon & lime citrus flavours. Pair with light fish dishes cold fish starters or lightly dressed salads.</p>	Panul Sauvignon Blanc, Central Valley, Chile, 2017	€6.50	€17.50	€24.50
	Atlantik, Albariño, Rias Baixas, Spain, 2017	€8	€23	€32
	Three Woolly Sheep, Sauvignon Blanc, Marlborough New Zealand, 2015/16			€33
<p><i>Fruity Whites</i> Flavours of ripe fruit-apples, pears, peaches, smooth & round in the mouth, finishing with a citrus zing-pair with well dressed salads, meatier fish dishes & most chicken dishes - also great on its own</p>	Sandanel, Pinot Grigio, Veneto, Italy, 2017	€7	€20	€27
	Domaine Felines Jourdan, Picpoul de Pinet, Languedoc, France, 2017	€7.50	€22.50	€29.50
	Castellari Gavi, Italy, 2017	€8.50	€25.50	€34
	Domaine Masson Blondelet Sancerre, France, 2017			€45
<p><i>Rich Whites</i> Creamy-textured, nice & full bodied in the mouth. Flavours of ripe apples, peach & tropical fruit. Pair with strongly flavoured & spicy foods, creamy & buttery sauces</p>	Ardeche Chardonnay, Louis Latour, France, 2015	€7	€20	€26.50
	Macon Lugny, Les Genievres, Burgundy, France, 2014/15			€36
	Domaine Seguinot Bordet Petit Chablis, France, 2015			€42

Red Wines

Juicy Reds

Lively with fresh plum & red cherry flavours, not heavy & with very little tannin-have with charcuterie, pork with a light sauce, roast vegetable salads & fish

Salomé Merlot, Languedoc, France, 2017

Glass	Carafe	Bottle
€6.50	€17.50	€24.50

Smooth Reds

Ripe red & black fruits & berries are the dominant flavours - not too tannic so lovely on their own-great all rounders with food, all kinds of meat-steak, lamb, well-flavoured pasta dishes & robust chicken dishes

Panul, Cabernet Sauvignon, Chile, 2017

€6.50	€17.50	€24.50
-------	--------	--------

Rondan Rioja Crianza, Spain, 2014

€7.50	€22.50	€29.50
-------	--------	--------

Campo Viejo Rioja, Spain, 2011

€35

Chateau Labegorce Margaux, France, 2012

€88

Concentrated Reds

Creamy-textured, nice & full bodied in the mouth. Flavours of ripe apples, peach & tropical fruit. Pair with strongly flavoured & spicy foods, creamy & buttery sauces

Gouguenheim, Malbec, Mendoza, Argentina, 2017

€7.50	€22.50	€29.50
-------	--------	--------

Four Sisters Shiraz, Australia, 2015/16

€7.50	€22.50	€29.50
-------	--------	--------

Domaine des Pere Pape, Chateauneuf du Pape, France, 2015

€65

Chateau La Fleur de Bouard, Lalande de Pomerol, Bordeaux, France, 2014

€78

*Sparkling Wine
&
Champagne*

	Glass	Bottle
Marsuret Prosecco Frizzante, Valdobbiadene, Italy	€8.50	€33
Le Contesse, Pinot Rosé Brut Vino Spumante, Italy	€8.50	€33
Charpentier Brut Champagne, France		€80

| **DESSERTS (ONLY AVAILABLE DINNER TIME)**

STICKY TOFFEE PUDDING

with Butterscotch Sauce & Vanilla Ice Cream

| Dairy/Eggs/Gluten

TRIPLE CHOCOLATE

Dark Chocolate Ganache, Milk Chocolate Mousse,
Chocolate & Almond Crumble, Fresh Raspberries

| Dairy/Eggs/Nuts

GINGER & LEMONGRASS CRÈME BRÛLÉE

| Dairy/Eggs

ALL €6

Why no finish your evening with one of Ireland's famous Whiskey's?

Green Spot single pot still	€8.00
Yellow Spot Aged 12 years	€10.50
Red Spot Aged 15 years	€15.00
Hyde Aged 10 years	€8.00
The Irishman single malt	€6.50
The Irishman 12 year	€8.95
Barr an Uisce	€6.00
Glendalough 7 year	€6.50
Glendalough 13 year	€9.95
Teeling single grain	€7.00
Redbreast Aged 12 years	€9.00
Middelton Rare	€18.00

Suggest Digestif's

Glass Vintage Port	€7.50
Cognacs: Martell V.S. or Courvoisier V.S.	€5.00
Remy Martin V.S.O.P.	€5.20
Gran Duque (Spanish Brandy)	€5.50
Armanagac Saint-Vivant	€5.90
Calvados Busnel Pays d'Auge	€5.50

SPECIALITY COFFEES

We serve Nespresso coffee

Americano	€2.80
Barry's Tea	€2.80 <i>QC's latte, with Gran Marnier</i>
Espresso	€2.50 <i>or choose your own such as</i>
Cappuccino	€3.20 <i>Tia Maria or Frangelico, €6.00</i>
Double Espresso	€3.20
Latte	€3.20
Herbal Teas	
Peppermint/Camomile/Green/Blood Orange	€3.00
Irish or French Coffee	€6.50