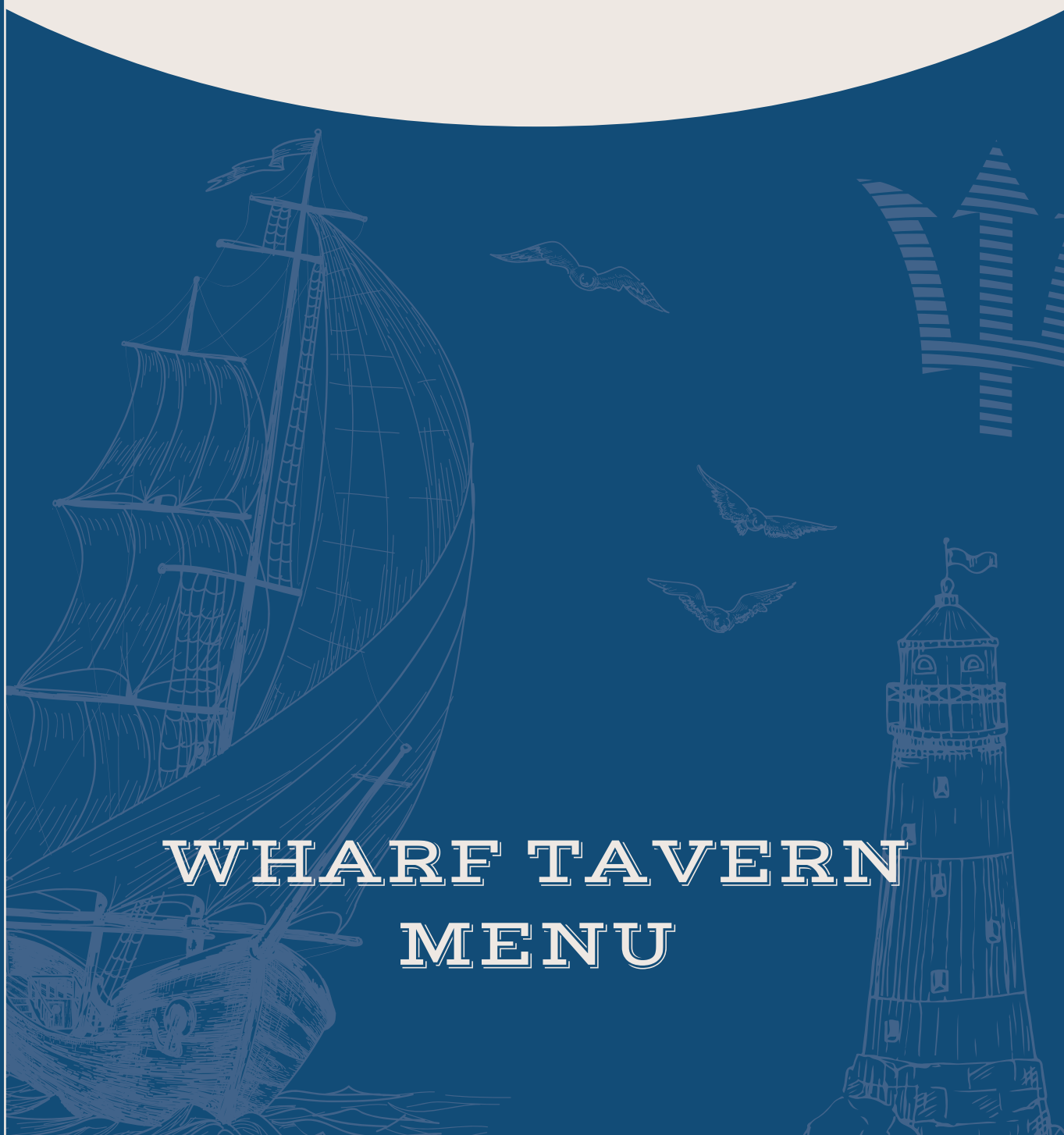


TRIDENT

HOTEL ★ ★ ★ ★ KINSALE



**WHARF TAVERN
MENU**

MORNING COFFEE & MORNING TREATS

FRESHLY BREWED NESPRESSO COFFEE

FRESHLY MADE SCONES	3.50
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	2.50
AMERICANO	3.20
CAPPUCCINO	3.50
ESPRESSO	2.80
LATTE	3.50
RISTRETTO	2.80
MOCHA	4.50
WHITE COFFEE	3.20
FRESHLY BREWED BEWLEY'S TEA	2.60
HERBAL TEAS	3.50
HOT CHOCOLATE	4.50

TO SHARE

TRIDENT CHARCUTERIE BOARD TO SHARE	20.00
Served with Fresh Bread, Cured Meats, Cheeses, Dips // 1,6,7	
HUMMUS	8.50
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	10.00
Trident Cream Based Seafood Chowder // 1,3,4,6,7,9,12	
MOULES MARINIERE	13.00
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	7.50
Fresh Bread Rolls // 1,6,7,9 	
CLASSIC FISH CAKES	11.00
Potato Based Fish Cakes with Fresh Herbs and Scallions served with Saffron Mayo // 1,3,4,6,7,10	
RICOTTA CHEESE & TOMATO BRUSCHETTA	9.90
Served with Radish, Basil, Micro Salad and Balsamic // 1,6,7,10	
PULLED PORK TACOS	11.00
In a Soft Tortilla served with Sriracha Mayo, Fresh Chili & Lime Wedges // 1,3,6,7	
STICKY BBQ CHICKEN WINGS	10.90
Honey & Garlic Chicken Wings with Chilli and Scallion // 1,6,10,11,12	
SCAMPI	STARTER 13.00
.....	MAIN COURSE 27.00
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	17.80
Chive Crème Fraîche, Pickled Cucumber, Marie Rose Sauce on Brown Soda Bread // 1,2,3,4,6,7,9,10,12	
WHARF TOASTED SPECIAL	11.00
The Original Toasted Sandwich with Bandon Vale Cheese, Ham, Beef Tomato. Served with Chips and Salad // 1,6,7,10	
STEAK SANDWICH	22.50
Cooked Medium, Crispy Onions, Garlic Butter, Pepper Sauce served with Chips // 1,6,7,12	
CAESAR SALAD	STARTER 9.50
.....	MAIN COURSE 17.00
Crispy Gem Lettuce, Bacon, Garlic Croutons, Parmesan Shavings and Caesar Dressing // 1,3,4,6,7,10,12	
Add Chicken - 3.00	
GOATS CHEESE AND BEETROOT SALAD	16.50
Mixed Leaves, House Dressing and Candied Pecans With Balsamic Vinegar // 6,7,8,10	

Please ask your server for Evening Specials

MAIN COURSES

CRISPY KOREAN BBQ Chicken Burger 21.00

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

WHARF BURGER 21.50

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

HOMEMADE CHICKEN GOUJONS 19.50

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

KINSALE SEAFOOD BAKE 23.50

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 19.95

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

MADRAS CURRY 18.50

Cashew Nuts, Chickpea & Butternut Squash served with a flavoured Basmati Rice // 6,7,8,12
Add Chicken - 3.00 | Add Prawn - 5.00

CHARGRILLED RIBEYE STEAK 35.00

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

ROAST CHICKEN SUPREME 23.50

Served with Chorizo, Buttered Greens & Roast Baby Potatoes // 6,7,12

BEEF RAGU RIGATONI 21.00

12 Hour Slow Cooked Beef Cheek in a Tomato Sauce with Rigatoni Pasta and Parmesan Cheese // 1,3,6,7,12

PORTION OF CHIPS 5.00


PORTION OF VEGETABLES 5.00

PORTION OF SIDE SALAD 4.50


PORTION OF BUTTERED MASH 4.50

VEGAN FRIENDLY



VEGAN CAESAR SALAD 14.50

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



WHARF PLANT BASED TOASTED SANDWICH 11.50

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


BEYOND BURGER 18.50

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

VEGAN CHOCOLATE TART 8.75

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



TRIDENT
HOTEL ★★ ★★ KINSALE

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