

| LUNCH MENU | 1PM - 3PM

SOUP OF THE DAY

Please ask your server

€ 5.50

FARMER'S MARKET SALAD

St. Tola Goat's Cheese, Eve's Leaves, Carrot Gel, New Season Vegetables, Hazelnuts, Tahini | *Dairy/Mustard/Nuts/Sesame Seeds*

€ 12

QUINLAN'S SMOKED SALMON

Quinlan's Smoked Organic Salmon from our family smokery, QC's Brown Bread, Citrus Crème Fraîche, Mix Leaf & Caper Salad | *Dairy/Fish/Gluten/Nuts/Sesame Seeds*

€ 13

OPEN CRABMEAT SANDWICH

Fresh Natural Valentia Crabmeat, Mayonnaise & Parsley, QC's Brown Bread | *Dairy/Eggs/Gluten/Nuts/Sesame Seeds/Shellfish*

€ 16.50

QC'S FISH AND CHIPS

Fish of the Day, McGill's Beer Batter, Tartar Sauce, Pea & Lovage Purée | *Dairy/Eggs/Fish/Gluten/Mustard*

€ 14

DEEP FRIED SQUID

Harissa Alioli, Preserved Lemon Jam, Dressed Leaves | *Dairy/Eggs/Gluten/Mustard/Shellfish*

€ 15

COCONUT CURRY

Seasonal Vegetables, Fragrant Lime Broth, Pilau Rice, Coriander | *Nuts*

CHICKEN

€ 14.50

VEGAN/VEGETARIAN

€ 13.50

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

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

	Small	Large
FARMER'S MARKET SALAD St. Tola Goat's Cheese, Eve's Leaves, Carrot Gel, New Season Vegetables, Hazelnuts, Tahini <i>Dairy/Mustard/Nuts/Sesame Seeds</i>	€ 9	€ 16
STEAMED MUSSELS Mussels of the Day - <i>Please Ask Your Server</i>	€ 10	€ 19
GARLIC PRAWNS Wicklow Virgin Rapeseed Oil, Smoked Paprika, Gremolata <i>Dairy/Shellfish</i>	€ 13	€ 26
CRAB CLAWS Poached in Butter, Mango Pickles, Fish Stock, White Wine, Summer Squash, Eve's Squash Flowers <i>Dairy/Celery/Fish/Mustard/Shellfish</i>		€ 24
QC'S FISH AND CHIPS Fish of the Day, McGills Beer Batter, Tartar Sauce, Pea & Lovage Purée <i>Dairy/Eggs/Fish/Gluten/Mustard</i>	€ 9.50	€ 18
DEEP FRIED SQUID Harissa Alioli, Preserved Lemon Jam, Dressed Leaves <i>Dairy/Eggs/Gluten/Mustard/Shellfish</i>	€ 11	€ 20
FISH TACOS Fish of the Day, Tempura Batter, Chipotle Slaw, Charred Sweet Corn, Wasabi Guacamole, Tomato <i>Dairy/Eggs/Mustard/Fish</i>	€ 9	€ 14
BRAZILIAN STYLE FISH STEW Deep Water Prawns, Cromane Mussels, Market Fish, Coconut Broth, Saffron, Sea Vegetables <i>Fish/Nuts/Shellfish</i>	€ 13	€ 24
IVERAGH ORGANIC SALMON Pan-Roasted Loin, Smoked Sheep's Yogurt, Vegetable Fricassee, Miso, Popped Buckwheat, Dill <i>Dairy/Fish/Soybean</i>	€ 13	€ 24
QC'S BEEF BURGER West Cork Wagyu, Chorizo Ketchup, Cheddar Alioli, Burnt Onion, Tomato, Pickles <i>Dairy/Gluten/Mustard</i>	€ 9	€ 19
LAMB SPARE RIBS Sweet & Spicy Glaze, Velvet Cloud Sheep's Yoghurt, Broad Bean, Mint, Sumac <i>Celery/Dairy/Mustard</i>	€ 10	€ 18

COCONUT CURRY*

Seasonal Vegetables, Fragrant Lime Broth,
Pilau Rice, Coriander | *Nuts*

€15.50

**Please ask your server for more vegetarian/vegan options*

LOBSTER

MARKET PRICE - PRICES MAY FLUCTUATE BASED ON SUPPLY

LOBSTER & CRAB ROLL

Hand Picked Meat, Brioche Soft Bun, Crunchy Slaw, Lobster Alioli, Old Bay
Seasoning, Vine Tomato, Hot Sauce, Eve's Leaves |
Dairy/Celery/Eggs/Gluten/Mustard/Shellfish

€22**GRILLED**

Split Lobster, Miso Butter, Ginger, Chilli, Corn on the Cob,
Thick Cut Fries | *Dairy/Soybean/Shellfish*

HALF FULL**€26 €45**

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

All €3.50