



DINNER MENU

Served from 5pm to 9pm.

“Knock out food and a great place to start or finish a round”



STARTERS

Chefs Soup of the Day €5.00

Served with Cohan's Brown Bread and Butter.(MK,CY,GF)

Seafood Chowder €8.00

A selection of fresh and smoked fish in a lemon and dill sauce served with Cohan's brown bread.
(MK,CY,SP,F,GF)

Smoked Salmon Salad €10.00

Served on tossed salad, red onions, capers and Cohan's house dressing. (F,SP)

Goats cheese and Field Mushroom €8.50

Served on tossed salad with toasted pine nuts, beetroot, drizzled with
a balsamic reduction.(MK,N,SP,GF,V)

Crispy Barbecue Pork Salad €12.00

Tossed salad with poached pear, Cashel blue cheese and candied pecans. (MK,N,S,SP)

Crab Claws €13.00

Served with garlic butter, shallots and Cohan's Brown Bread. (MK,C)

Scallops Of The Day

Ask your server or see Specials Menu.

Pat's Platters for Two

Fish Out of Water €28.00

Calamari, smoked salmon, crab claws, breaded fish goujons, smoked mackerel, garlic king prawns,
Marie Rose sauce, tartar sauce, garlic aioli and finger toast. (MD,E,C,F,M)

Landbound €24.00

Chicken goujons, crispy pork belly, breaded mushrooms, breaded onion rings, chips, garlic aioli, plum
barbeque sauce and finger toast. (MK,MD,E,P)

Allergens explanation:

MK – Dairy; **CY** – Celery; **MD** - Mustard; **E** – Eggs; **N** – Nuts; **SS** – Sesame Seeds; **L** – Lupin; **S** – Soya;
C – Crustaceans; **F** – Fish; **M** – Molluscs; **P** – Peanuts; **SP** – Sulphites; **GF** – Gluten Free; **V** – Vegetarian



MAIN COURSES

Surf N' Turf €29.00

10oz Rib Eye steak cooked to your liking served with crab claws, king prawns, sautéed mushrooms & shallots, champ and sauce of your choice: béarnaise, peppercorn or mushroom (MK,C,GF)

Braised Shank Of Mayo Lamb €20.00

Slow cooked in its own juices, red wine and vegetables served on a bed of mash potato. (MK,CY,SP,GF)

Supreme Of Chicken €16.00

Served on a bed of sautéed potatoes with a field mushroom, a veal & rosemary jus and vegetables.
(MK,CY,GF)

Catch Of The Day

Ask your server or see Specials Menu. (F)

Pan Fried Darne Of Salmon €18.50

Clare Island organic salmon served on a bed of mash potatoes with baby Irish carrots and Mushroom sauce. (MK,F,SP,GF)

Cohan's Seafood Pie €16.00

Topped with mash potato, smoked cheese and breadcrumbs served with side salad.
(MK,CY,F,SP – GF option available on request)

Roasted Beetroot and Butternut Squash Salad €12.50

Tossed salad with sunflower seeds, cherry tomatoes and Cohan's house dressing. (MD,E,SP,GF)
(Add Chicken € 4.00 / Add Salmon € 6.00)

SIDE ORDERS

€ 3.00

Chips
House Salad
Mash Potatoes

Onion Rings
Mixed Vegetables
Baby Boiled Potatoes

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DESSERTS

Cormac's Gooey Chocolate Brownie €7.00

Served warm with Irish liqueur ice cream, Chantilly cream and chocolate sauce. (MK)

Chefs Sticky Toffee Pudding €7.00

Served warm with vanilla ice cream and toffee sauce. (MK)

Apple and Berry Crumble €7.00

Served warm with vanilla ice cream and homemade custard. (MK)

Cohan's Apricot Bread and Butter Pudding €7.00

Served with vanilla ice cream and a toffee sauce. (MK)

Baked Chocolate and Orange Cheesecake €7.00

Served with Chantilly cream and chocolate sauce. (MK)

Vanilla and Rum Pannacotta €7.00

Served with vanilla ice cream and Chantilly cream. (MK,GF)

Cohan's Cheeseboard €16.00

A selection of Irish farmhouse cheese with cheese crackers. (MK)

Chefs Plate €13.50

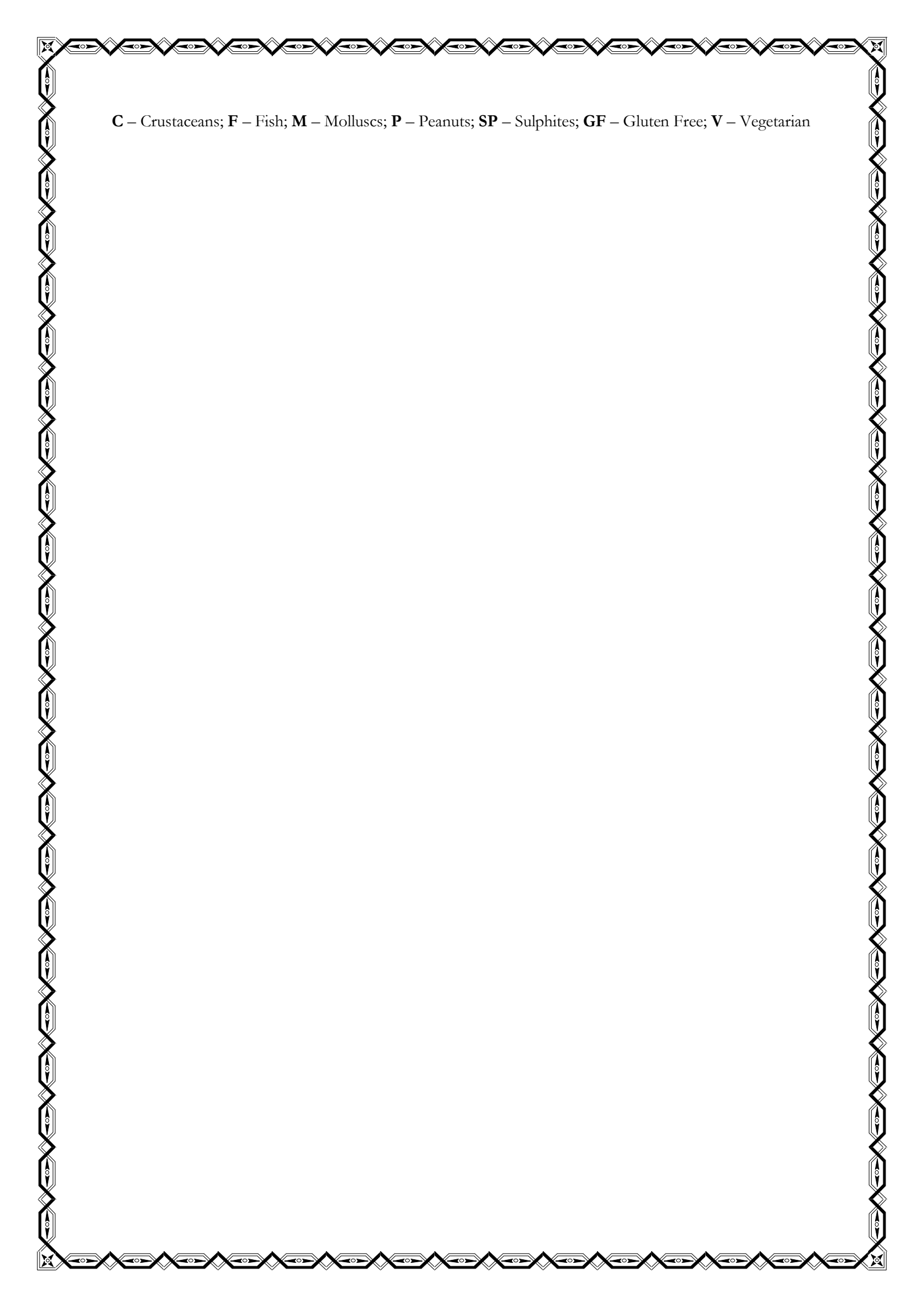
Tickle your taste buds with a little selection of most of our desserts. (MK)

TEA & COFFEES

Hot Chocolate	€2.30	Latte	€3.50
Regular Tea	€2.50	Cappuccino	€3.50
Regular Coffee	€2.80	Irish Coffee	€6.50
Herbal Teas	€2.70	Bailey's Coffee	€6.50
Americano	€3.50	Calypso Coffee	€6.50
Espresso	€3.00	French Coffee	€6.50

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