

ESTD



1952

— (M E N U) —

STARTERS

BRUSCHETTA €11

Plum tomatoes, mini mozzarella, basil, aged balsamic
(1,7,10)

TEMPURA PRAWNS €14

Green chilli dressing and lime
(1,2,11,14)

WILD MUSHROOM RISOTTO €12

Thyme, Tarragon, Parmesan Crisp
(6,7,9)

PAN SEARED SCALLOPS €15

Cauliflower purée, Clonakilty black pudding & bacon crumb, port reduction
(1,2,12,14)

OYSTERS €18

Half dozen Kelly's Rock Oysters from Galway, shucked and served with Cabernet Sauvignon vinegar and shallot dressing
(12,14)

DUCK CONFIT ARANCINI €12

Ginger, garlic and spring onion, truffle aioli, honey and soy dressing
(1,3,6,10,11,12)

PAT COHAN'S ATLANTIC SEAFOOD CHOWDER €12

Fresh fish, prawns and mussels served with Cohan's soda bread
(1,2,3,4,7,9,12,14)

HOUSE SALAD €12

Slow cooked tomato, pickled red onion and cucumber, feta, olives, classic vinaigrette
(9,10)

ESTD



1952

— (M E N U) —

MAINS

BRAISED SLANEY VALLEY LAMB SHANK €28

Cumin, chickpeas, dates, Moroccan spiced couscous, mint coriander yoghurt dressing, flaked almonds and pomegranate
(7,9)

CHICKEN SUPREME €25

Butternut squash purée, spring garden greens, bacon, honey and chive croquette, mash with tarragon velouté
(1,3,7,9)

THAI YELLOW CHICKEN CURRY €24

Asian greens, beansprouts served with steamed basmati rice and garlic naan bread
(1,5,8,11)

FROM THE GRILL

CHARGRILLED TOMAHAWK STEAK 30 DAY DRY AGED €75

Cooked medium or less, served with watercress and tomato confit salad. Serves 2 people.
Please allow up to 30 minutes cooking

10 OZ HEREFORD RIBEYE STEAK 30 DAY AGED FROM KILLENURE CASTLE €35

Served with portobello mushroom & confit tomato

8 OZ PRIME HEREFORD FILLET 30 DAY DRY AGED BEEF €39

served with watercress and tomato confit salad.

All steaks are served with either **POTATO PUREE OR COHAN FRIES**
and a choice of sauces

PEPPERCORN AND BRANDY SAUCE (7,12)

CHIMICHURRI

RED WINE JUS

GARLIC AND HERB BUTTER (7)

ALL OUR BEEF IS TRACEABLE TO LOCAL IRISH FARMERS

ESTD



1952

— (M E N U) —

WILD ATLANTIC WAY

MONKFISH & TIGER PRAWN YELLOW CURRY €28

Asian greens, served with steamed basmati rice and garlic naan bread
(2,4)

SEARED SCALLOPS & GARLIC PRAWNS €32

Beurre Noisette butter served with a milanese saffron and pea risotto watercress
(2,7,12,14)

HAKE GOUJONS €22

Chunky chips, crushed peas and tartar sauce
(1,3,4,7,10,12)

PAN FRIED SEABREAM €28

Root vegetable purée, buttered greens, crispy kale, chorizo, sautéed potatoes served white wine cream velouté
(4,7,9,10,12)

STEAMED SHELLFISH €32

Thai style mussels, prawns, clams and scallops in a Thai broth, served with garlic sourdough toast
(1,2,4)

VEGETABLE/VEGAN

VEGETABLE CURRY €21

Cashew nut yellow Curry served with steamed basmati rice & garlic naan bread
(1,8)

GARDEN PEA RISOTTO €22

Served with goat's cheese, watercress and pea shoot salad
(7,12)

SIDES €4

Cohan Fries

Pat Cohan's truffle fries (3,10)

Baby new potatoes, butter, lemon and chives

Beer battered onion rings (1)

Classic Green Salad

Creamed potato purée (7)

Tender stem brocolinni, French beans, sea salt, butter and lemon

ALLERGENS

1 – GLUTEN, 2 – CRUSTACEANS, 3 – EGGS, 4 – FISH, 5 – PEANUTS, 6 – SOYA, 7 – MILK, 8 – TREE NUTS, 9 – CELERY,
10 – MUSTARD, 11 – SEASAME, 12 – SUPHITES, 13 – LUPIN, 14 – MOLLUSCS

ESTD



1952

— (M E N U) —

DESSERTS €8

CHOCOLATE TRUFFLE CAKE

Raspberry sorbet, honeycomb

(1,3)

VANILLA PANNA COTTA

Caramelised oranges with gingernut crumb

(1,7)

STICKY TOFFEE PUDDING

Vanilla ice-cream, butterscotch sauce (1,3,7)

BURNT CITRUS TART

Mango purée, toasted coconut, lemon sorbet

(1,3,7,8)

RASPBERRY AND LEMON SORBET