



STARTERS

Burrata (Soft Curd Mozzarella) Heirloom Tomato Salad, House-Made Basil Pesto, Grilled Sourdough (V) €13

1,8,10

Fried Mac & Cheese Gems; Parmesan, Spiced Ketchup (V) €12

1,3,8,10

Freshly Shucked Half Dozen Kelly's Rock Oysters from Galway, Cabernet Sauvignon Vinegar & Shallot Dressing €18

Pat Cohan's Atlantic Seafood Chowder, Fresh Fish, Prawns & Mussels, Cohan's House-Made Soda Bread €14

1,2,3,4,7,9,12,14

Pan Seared Scallops; Corn Puree, Charred Corn, Crispy Red Onion, Curry Dressing, Pea Shoots €15 (GF)

2,4,8,14

Prawn Cocktail Sicilian Salsa, Aioli, Petite Leaves €14 (GF)

1,3,14

Sweet & Sticky Pork Belly Bites; Green Shallot, Sesame, Apple Jam €12

1,10,11,12

Broccoli & Avocado Salad; Charred Broccoli, Avocado, Semi Dried Tomato, Mixed Quinoa, Candied Pecans & Seeds, Sultanas, Garden Herbs, Lemon Yoghurt €12 (V) (GF)

5,7,8,10

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MAINS

Chicken Schnitzel Parmigiana; Parmesan & Herb Crumbed Chicken Breast, Double Smoked Ham, Mozzarella, Spaghetti Napolitana Tomato Sauce €24

1,3,7,12,13

Roasted Lamb Rump; Green Beans, Potato Hash, Romesco, Chimichurri €32

7,10,12

Risotto Primavera Baby Courgette, Peas, Broccolini, Asparagus, Mint, Extra Virgin Olive Oil, Preserved Lemon, Goats Cheese €22 (V)

7,10,12,13

Thai Red Chicken Curry

Asian Green Beans Sprouts served with Steamed Basmati Rice, Garlic Naan Bread €24

1,5,8,11

Monkfish & Tiger Prawn Red Curry

Asian Greens served with Steamed Basmati Rice, Garlic Naan Bread €29

1,2,4

Classic Fish & Chips

Served with Tartar Sauce & Mushy Peas €24

1,3,4,7,10,12

Crispy Skinned Salmon, Sautéed Potatoes, Braised Fennel, Asparagus, Prawns, Lemon Beurre Blanc, Chive Oil €29

2,4,7,10,14

Vegetable Curry

Cashew Nut Red Curry, served with Steamed Basmati Rice, Garlic Naan Bread €22 (V)

1,8



Chargrilled Tomahawk Steak 30 Day Dry Aged €75

Cooked Medium or less. Serves 2 people. Please allow 30 minutes cooking

8oz Prime Fillet 30 Day Dry Aged €39

Served with confit tomato, portobello mushroom & watercress salad

10oz Ribeye 30 Day Dry Aged €36

Served with confit tomato, portobello mushroom & watercress salad

All Steaks served with a choice of:

Cohan's Fries or Potato Puree

&

A choice of sauce:

Chimichurri

Red Wine Jus

Peppercorn & Brandy Sauce 7, 12

Garlic Butter 7

ALL OUR BEEF IS TRACEABLE TO LOCAL IRISH FARMERS

SIDES €4.50

- Pat Cohan's Fries
- Garden Salad with House Dressing
- Pat Cohan's Truffle Fries (3,10)
- Creamed Potato Purée (7)
- Baby New Potatoes, Butter, Lemon & Chives
- Tenderstem broccolini, French Beans, Sea Salt, Butter & Lemon
- Beer Battered Onion Rings (1)

ALLERGENS

1-Gluten 2-Crustacean 3-Egg 4-Fish 5-Peanut 6-Soya 7-Milk 8-Tree Nut 9-Celery 10-Mustard 11-Seasame 12-Suphites 13-Lupin 14-Mollucs

Paul Power – Chef Patron



M E N U

DESSERTS

3 Belgium Chocolate Brownie, Cookies and Cream Ice Cream, Chocolate Sauce €9
1,3,7

Coconut Panna Cotta with Pineapple Salsa €9
7

Sticky Toffee Pudding, Salted Caramel Ice Cream, Toffee Sauce €9
1,3,7

Lemon & Raspberry Sorbet €9

Brioche Bread & Butter Pudding, Vanilla Ice Cream, Creme Anglaise €9
1,3,7

Cheeseboard €15
St Tola, Cashel Blue, Gubbeen, Onion Jam, Crackers
1,7,8,12

Pair with one of our Ports:

White Port €9.50

Late Bottle Vintage (LBV) Port €9.50

10yr Tawny Port €12

Tea & Coffee's

Barry's tea €3

Selection of Herbal Tea's €3

Americano €3

Latte €3.50

Mocha €3.50

Cappuccino €3.50

Espresso €3

Irish Coffee €8

French Coffee €8

Calypso Coffee €8

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