



2 courses €26 / 3 courses €32

### STARTERS & SALADS

Homemade soup of the day with Poachers wholemeal brown bread (1,9,10).....	€6.50
Poachers creamy lemon & star anise seafood chowder (1,2,4,5,9,10,13) with fresh local fish & shellfish - with Poachers wholemeal brown bread.....	€8.50
Poachers sticky chicken wings, Crozier blue cheese dip, celery (1,6,9,10,12).....	€9.95
Warm crispy Ardsallagh goats cheese with pickled beetroot, pear preserve, pomegranate, dressed salad with toasted hazelnuts (1,6,8,9,11,13) .....	€9.95
Chicken liver parfait, port & orange jelly, crispy sourdough, piccalilli, leaves (1,3,6,11,13).....	€9.95
Yellow-fin tuna salad: medium-rare tuna with tabouleh, baba ganoush, raita, honey & soy dressing, sesame, micro-coriander (1,6,9,12,13) .....	€10.95
Courtmacsherry crab lasagne, dressed salad, warm garlic sourdough (1,2,6,9,11,13) .....	€10.95

### HOT MAINS

Ramen: bowl of udon noodles with pork belly, salmon & tiger prawns in a chicken, soy & ginger broth with chilli, spring onion, coriander & lime, toasted peanuts (1,3,4,6,7,12,13).....	€18.95
Roast local hake, creamy brussels leeks, carrot, suckling pig croquettes, cranberry, carrot puree, salsa verde (1,3,4,9,13) .....	€18.95
Slow-cooked ragu of Irish beef with Jerusalem artichokes, creamy champ, sautéed carrots & garden peas (9,10,13) .....	€17.50
Grilled aubergine spiced with chermoula, bulghur wheat & roasted provencale vegetables, baba ganoush, raita, pomegranate, balsamic, hazelnuts (1,8,9,13) .....	€17.50
Deep fried Union Hall haddock, house chips, dressed salad, tartare sauce (1,3,4,6,9,11,13).....	€18.50
Poachers West Cork seafood pie: cod, salmon & local prawns in a white wine veloute, mash, garlic & parsley crumb, dressed salad (1,2,4,6,9,11,13) .....	€18.50
Slow-cooked belly of pork, winter-spiced red cabbage, carrot & start anise, puy lentils with Jerusalem artichokes, puffed pork scratchings, creamy champ (1,9,13).....	€18.95
8oz striploin steak (Dan Moloneys, Bandon), house chips, sautéed mushrooms & onions, garlic butter or pepper sauce (1,9).....	€22.95

(€5 supplement on set menu)

### SIDES

House chips (1)	Large.....	€5.50	Regular.....	€4.50
Sauteed carrots & garden peas (9) .....				€4.50
Spring onion mash (9).....				€3.95
Basmati rice.....				€3.50
Tabouleh (1) .....				€3.95
Mixed spice pickled red cabbage (6, 13) .....				€4.50
Creamy Brussels leeks (9) .....				€4.50
Super food salad with bulghur, pomegranate, toasted hazelnuts & sesame seeds (1,6,8,12,13).....				€4.50

### DESSERTS (ALL 7.50)

Christmas pudding, brandy crème anglaise, vanilla ice cream (1,3,9)	Chocolate fudge brownie (1,3,9)
Spiced plum crème brulee, vanilla sable (1,3,9)	Vanilla pod Ice cream, butterscotch sauce (3,9)
Hazelnut pannacotta, chocolate mousse, vanilla ice cream, lemon espuma, candied orange, honeycomb (3,9)	Chocolate tapas: brownie, white chocolate Ice cream, chocolate mousse (1,3,9)
	Apple, walnut & cinnamon crumble, vanilla ice cream (1,3,9)

<b>WHITE WINES</b>	<b>100ml</b>	<b>187ml</b>	<b>700ml</b>
Haut Bastion, <i>Colombard, Gascogne. France</i>	€3.95	€6.95	€26.95
Les Roucas, <i>Sauvignon Blanc. France</i>	€3.95	€6.95	€25.95
Keenan's Bridge, <i>Unoaked Chardonnay. Australia</i>	€3.95	€6.95	€25.95
Domaine Combe Rouge, . <i>Picpoul, Languedoc France</i>	€3.95	€6.95	€25.95
Olivares, <i>Rose. Spain</i>	€4.50	€7.95	€27.95
Gabriella, <i>Pinot Grigio. Italy</i>	€3.95	€6.95	€25.95
By the Glass, <i>Riesling. Germany</i>	€4.50	€7.95	€27.95
Saint Clair, <i>Sauvignon Blanc, Marlborough</i>	€4.50	€7.95	€29.95
Villa Huesgen, <i>Pinot Blanc. Germany</i>			€32.00
Abadia de San Campo, <i>Albarino, Galicia. Spain</i>			€32.00
Les Pierres Blanche, <i>Sancerre, Loire. France</i>			€35.00
<u>Dessert:</u> Torreón de Paredes, <i>Late harvest. Chile</i>	€3.95		

<b>RED WINES</b>	<b>100ml</b>	<b>187ml</b>	<b>700ml</b>
Costadoro, <i>Montepulciano, Rosso. Italy</i>	€3.95	€6.95	€25.95
Les Grandes Arbres (Organic), <i>Merlot. France</i>	€3.95	€6.95	€25.95
Besos de Cata, <i>Malbec. Argentina</i>	€3.95	€6.95	€25.95
Olivier Ravoire, <i>Cotes du Rhone. France</i>	€4.50	€7.95	€27.95
Haut Bastion Reserve, <i>Cabernet Franc / Merlot</i>	€4.50	€7.95	€28.95
Kleine Zalze Pinotage, <i>South Africa</i>			€27.95
Senorio de Sarria, <i>Navarra Crianza. Spain</i>			€28.95

<b>SPARKLING WINES</b>	<b>150ml</b>	<b>750ml</b>
Massotina, <i>Prosecco, Frizzante .Italy</i>	€7.50	€29.00

<b>PREMIUM GIN SELECTION</b>	<b>35ml</b>
Minke, Clonakilty distillery	€6.50
Beara Gin, Beara peninsula	€6.50
Garnish Island, West Cork distillery	€6.50
Bertha's Revenge, Ballyvolane House, Co. Cork	€6.50
Dingle Gin, Dingle, Co. Kerry	€6.50
Hendricks, Scotland	€6.50
Tanqueray, London	€6.50
Tanqueray, 10 yo, London	€7.95
Bombay Sapphire, London	€6.50
Gordons Pink, London	€6.50
Gordons, London	€5.95
Ungava, Canada	€6.95
Gunpowder Gin	€6.95
Monkey 47	€8.95

<b>PREMIUM TONIC WATERS</b>	<b>200ml</b>
Fever Tree Premium Indian Tonic	€2.95
Fever Tree Elderflower Tonic	€2.95

### **POACHERS @HOME**

Check out our brand new Home catering menu on [poachers.ie](http://poachers.ie)

### **NEW COCKTAIL MENU @ POACHERS**

Now available on Friday & Saturday nights from 6pm

## **NEWS!**

**Private Cookery Classes** Seafood Masterclass, Tapas & Party food, Classic & Contemporary desserts and Breadmaking are some of the themed Cookery classes to choose for groups of 12 upwards. See [poachers.ie](http://poachers.ie) for further details.

Poachers E-vouchers now available @ [poachers.ie](http://poachers.ie)

**"RAI Cork Gastro Pub of the Year 2018"**



No split bills - apologies, we are unable to offer this service at busy periods