

Glass of Prosecco €7.50

STARTERS & SALADS

Homemade soup of the day (1,9,10)
with Poachers wholemeal brown bread €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 (1,6,8,9,11,13)
with toasted hazelnuts €9.95

Chicken liver parfait, port & orange jelly, crispy
sourdough, pear, 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

Warm chicken salad (1,6,11,12,13)
with flavours of chilli, basil, soy & coriander,
house chips, parmesan, toasted sesame
seeds €13.95

HOT MAINS

Bowl of hot West Cork mussels with onion,
white wine, fresh parsley, house chips (1,5,13) .. €13.95

Roast local fish of the day, creamy brussels
leeks, carrot, suckling pig croquettes,
cranberry, salsa verde (1,4,9,13) €17.95

Beef burger in a bap with red onion marmalade,
pickle, salsa, rocket with creamy tarragon
dressing, house chips (1,6,9,13) €14.95

Grilled aubergine spiced with chermoula,
bulghur wheat & roasted provencale vegetables,
baba ganoush, raita, pomegranate, balsamic,
hazelnuts (1,8,9,13) €14.95

Ramen: bowl of soba noodles in a chicken,
miso, & ginger broth with chilli, spring onion,
coriander & lime:
with pork belly (1,3,6,7,13) €13.95
with tiger prawns (1,2,3,6,7,13) €14.95
with grilled salmon (1,3,4,6,7,13) €14.95
with chicken (1,3,6,7,13) €13.95
mixed ramen (all of the above) €14.95

Deep fried Union Hall haddock, house chips,
dressed salad, tartare sauce (1,3,4,6,9,11,13) €16.95

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) €17.95

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) €17.95

8oz striploin steak (Dan Moloneys, Bandon),
house chips, sautéed mushrooms & onions,
garlic butter or pepper sauce (1,9) €21.95

NEW COCKTAIL MENU @ POACHERS

Now available on Friday & Saturday nights from 6pm.

DESSERTS - ALL €7.50

Christmas pudding, brandy crème anglaise,
vanilla ice cream (1,3,9)

Spiced plum crème brulee, vanilla sable (1,3,9)

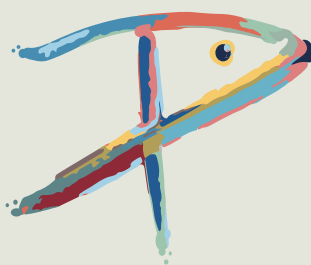
Hazelnut pannacotta, chocolate mousse,
vanilla ice cream, lemon espuma, candied orange,
honeycomb (3,9)

Chocolate fudge brownie (1,3,9)

Vanilla pod ice cream, butterscotch sauce (3,9)

Chocolate tapas: brownie, white chocolate ice
cream, chocolate mousse (1,3,9)

Apple, walnut & cinnamon crumble,
vanilla ice cream (1,3,9)



POACHERS

LUNCH WINTER 2019

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SANDWICHES

Wholemeal brown sandwich with honey roast
ham, cheese, tomato & leaves (1,3,6,9,11,13)
(with Soup add €4) €6.50

Wholemeal brown sandwich with chicken,
cheese, tomato & leaves (1,3,6,9,11,13)
(with Soup add €4) €6.50

Hot pulled pork open sandwich with honey &
soy, winter cabbage slaw (1,3,6,9,11,13)
with mint, chilli & lime & micro leaves on
toasted sourdough, house chips €10.95

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) €4.50

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

POACHERS @HOME

Check out our brand new home catering menu on
poachers.ie

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 for further
details.

Poachers E-vouchers - now available
@ poachers.ie

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

1. Gluten / 2. Crustaceans / 3. Eggs / 4. Fish / 5. Molluscs /
6. Soybeans / 7. Peanuts / 8. Nuts / 9. Milk / 10. Celery /
11. Mustard / 12. Sesame Seeds / 13. Sulphites / 14. Lupin

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

WHITE WINES

	100ml	187ml	700ml
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
Dessert: Torreón de Paredes, <i>Late harvest. Chile</i>	€3.95		

RED WINES

	100ml	187ml	700ml
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

SPARKLING WINES

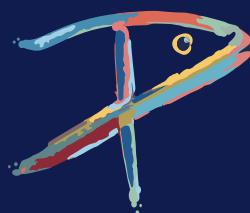
	150ml	750ml
Massotina, <i>Prosecco, Frizzante. Italy</i>	€7.50	€29.00

PREMIUM GIN SELECTION

	35ml
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

PREMIUM TONIC WATERS

	200ml
Fever Tree Premium Indian Tonic	€2.95
Fever Tree Elderflower Tonic	€2.95



POACHERS

SEAFOOD BAR | RESTAURANT | COOKERY SCHOOL