



2 courses €33 / 3 courses €39

STARTERS & SALADS

Monkfish, parma ham, piquillo sauce, jerusalem artichoke crème, pork crackling (1,4,6,7,9,12).....	€11.95
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, pear preserve, leaves (1,3,6,11,13).....	€9.95
Courtmacsherry crab lasagne, dressed salad, warm garlic sourdough (1,2,3,6,9,11,13)	€10.95
Homemade soup of the day with Poachers wholemeal brown bread (1,9,10).....	€7.50
Poachers creamy lemon & star anise seafood chowder (1,2,4,5,9,10,13) with fresh local fish & shellfish - with Poachers wholemeal brown bread	€8.95
Poachers sticky chicken wings, Crozier blue cheese dip, celery (1,6,9,10,12).....	€9.95

HOT MAINS

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).....	€23.95
Roast local hake, creamy brussels leeks, carrot, suckling pig croquettes, cranberry, carrot puree, salsa verde (1,3,4,9,13).....	€23.95
Peppered yellow-fin tuna (medium-rare), taboulleh, candied aubergine, cucumber & mint raita, pomegranate, toasted hazelnuts, micro coriander (1,6,8,9,12,13).....	€25.95
Deep fried Union Hall monkfish, house chips, dressed salad, tartare sauce (1,3,4,6,9,11,13)	€25.95
Grilled aubergine spiced with chermoula, bulghur wheat & roasted provencale vegetables, baba ganoush, raita, pomegranate, balsamic, hazelnuts (1,8,9,13).....	€19.95
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)	€23.95
8oz striploin steak (Dan Moloneys, Bandon), house chips, sautéed mushrooms & onions, Garlic butter or pepper sauce (1,9).....	€25.95

SIDES

House chips (1)	
Large.....	€5.50
Regular.....	€4.50
Sauteed carrots & garden peas (9)	€4.50
Spring onion mash (9).....	€4.50
Basmati rice.....	€3.50
Taboulleh (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

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)	

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
<u>Dessert:</u> 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 @HOME

Check out our brand new Home catering menu on 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 for further details.

Poachers E-vouchers now available @ poachers.ie

"RAI Cork Gastro Pub of the Year 2018"



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