LUNCH TIME IN QUINLAN'S CORK





Homemade Seafood Chowder

Chunks of Fresh & Smoked Fish with Diced Vegetables in a Seafood Cream Sauce with Brown Soda Bread

€10.95

(1,2,4,5,7,10)

Open Shrimp Sandwich

Succulent North Atlantic Shrimp, Quinlan's Marie Rose Sauce on Homemade Brown Bread, Served with Mixed Salad

€11.95 (1,2,3,5,8)

Open Crab Sandwich on Brown Bread

Pickled Cucumber on Homemade Brown Bread, served with Mixed Salad €16.50

(1,2,3,5,8)

Seafood Chowder & Sandwich

1/2 Portion of Homemade Seafood Chowder with 1/2 Open Shrimp or Smoked Salmon Sandwich €13.50

(1,2,3,4,5,7,10,11)

Thai Fish Cakes

Cod, Salmon, Spring Onion, Coriander, Chilli & Ginger in a Panko Bread Crumb, with Asian Style Salad & Wasabi Mayo €11.00

(1,3,4,5,8)

Deep Water Atlantic Prawns in Tempura Batter

Fresh Tempura Battered Prawns served with Mixed Leaf
Salad & Garlic Mayonnaise
Starter €13.50

Main Course with Real Potato Chips €19.95 (1,2,3,5,8)

Wild Atlantic Squid

Deep Fried Squid served with Mixed Leaf Salad & our Famous Homemade Sweet Chilli Jam Starter €10.00

Main Course with Real Potato Chips €17.00 (1,8,11)

Sizzling Deep Water Atlantic Prawns

Fresh Atlantic Prawns in Olive Oil, Chilli & Garlic served with Sourdough Bread

Starter **€14.00**

Main Course, with Mixed Leaf Salad, €21.95 (1,2,8)

LUNCH MENU AVAILABLE MONDAY TO FRIDAY ONLY

Brioche Crab Roll

Mini Crab Roll, Portmagee Crabmeat, Plum Tomato & Avocado Salad, Dill & Lemon Mayo, Roast Red Pepper & Lime Dressing

€14.00

(1,2,3,5,8)

Traditional Beer Battered Fresh Fish & Chips

With Real Potato Chips & Mushy Peas, served with Lemon Wedge, Tartar Sauce & Curry Sauce

Please ask our Server for Fish/Goujons of the day €18.95

(1,3,4,5,10)

Quinlan's Award Winning Smoked Salmon Salad

Baby Gem Sea-Sar Salad, Lemon Salad Cream Dressing. Parmigiano, Brown Bread Croutons & Deep Fried Capers

€14.50

(1,3,4,5,7,8)

Pan Fried Fillet of Salmon

Lemon & Cumin Couscous, Feta Greek Salad & Homemade Mediterranean Salsa

€20.00

(1,4,5,9)

Pan Fried Fillets of Seabass

Pan Fried Fillets of Sea Bass with Mussels & Shrimp Risotto Marinated Tomatoes & Pea Shoots

€20.00

(2,4,5,7,10,11)

Pan Fried Fillets of Hake

Frostière Potatoes, Mushrooms, Smokey Bacon, Caramelised Onions, Lightly Creamed Apple & Cider Sauce €20.00

(4,5,7,10)

All fish can be pan fried on request.
Please ask your server for our Daily Specials!

SIDES

Real Potato Chips	€4.00	(10)
Fresh Onion Rings	€4.00	(1)
Fresh Garden Salad	€3.50	(8)
Homemade Mushy Peas	€3.00	(5)
Selection of Market Vegetables	€4.00	
Creamy Mash	€4.00	(5,10)

As we source our fresh fish daily, your preferred choice may not always be available.

Quinlan's support safeguarding healthy, sustainable marine ecosystems.

ALLERGENS

1= Gluten	4= Fish	7= Celery	10= Sulphur Dioxide	13 = Peanuts
2= Crustaceans	5= Milk	8= Mustard	l l= Molluscs	14 = Lupin
3= Eggs	6= Nuts	9= Sesame Seeds	12 = Soybean	

seafoodbar.ie







LUNCH TIME IN QUINLAN'S CORK



DESSERTS WINE **Eton Mess** Glass Carafe Bottle 175ml 500ml

Fresh Red Berries, Vanilla Chantilly Cream, Meringue, Raspberry Coulis & Vanilla Ice Cream €8.50

(3,5,10)

Homemade Cheesecake of the Day

Served with Freshly Whipped Cream €8.50

(1,5,10,13)

Melt in the Mouth Sticky Toffee Pudding

Served with Ice Cream

€8.50 (1,3,5)

Gluten Free Chocolate Brownie

Served with Vanilla Ice Cream

€8.50 (3,5,6)

Homemade Profiteroles

Made with Vanilla Ice Cream & Chocolate Sauce

8.50 (1,3,5)

Baileys Crème Brûlée

€8.50 (3,5)

Selection of Ice-Creams

€7.00 (3,5)

DRINKS

Barry's Irish Tea	€2.95
Green Tea	€2.95
Peppermint Tea	€2.95
Camomile Tea	€2.95
Americano	€3.50
Espresso	€3.50
Cappuccino	€3.95 (5)
Latte	€3.95 (5)
Irish Coffee	€8.50 (5)
Bailey's Coffee	€8.50 (5)
French Coffee	€8.50 (5)
Calypso Coffee	€8.50 (5)
Juices (Apple or Orange)	€2.95
Glass of Milk	€1.00
Small Still/Sparkling Water	€3.00
Large Still/Sparkling Water	€5.00
Selection of Soft Drinks (330ml)	€3.50

Selection of Bottle & Draft Beers

Full Wine/Cocktail/Drinks Menu available on request

WHITE WINES

Txakoli Aizpurua €9.50 €26 €38

Getaria Spain

Hand selected by staff, on a recent trip to northern Spain. From a small vineyard overlooking the town of Getaria. This Txakoli is fresh, light and very fruity, A delightful accompaniment to any meal.

3 Wooly Sheep €9.50 €26 €38

Sauvignon Blanc, New Zealand

Citrus and lime with elderflower and grapefruit. Palate is concentrated with lemon zest and floral flavours.

Babbington Brook €8 €21 €32

Chardonnay, Australia

A very attractive, pure ripe chardonnay with notes of pear and apple with a crisp acidity.

Ritratti €24 €36

Pinot Grigio, Italy

Hints of pear and apricot with base notes of flowers and honey. The tannins are soft and enveloping on the palate. Fruity, vanilla notes. Long finish with mineral characteristics.

RED WINES

Les Chaises €8 €22 €32

Merlot, France

Delicious juicy plummy fruits with Mocha and herbaceous notes.

€21 €32 Casa Roja

Tempranillo, Spain

Complex ripe fruit aromas with subtle spicy hints of vanilla and caramel. Round and well balanced

€21 €7.50 €30 Zagalia

Montepulciano, Italy

Ruby red with violet in colour. Intense hints of spices. Dry, sapid and slightly tannic

Piedra Negra €9 €24 €36

Malbec, Argentina

Summer fruits with touches of black pepper. Concentrated palate with red fruits, well structured with soft, harmonious tannins.

Vega Medien

Semi Seco 75% Macabeo, 25% Chardonnay €8

On the nose it displays intense aromas of ripe white fruit with subtle floral notes. In the mouth it is long, sweet and complex, inviting a second drink.

* All wines contain sulphates *

seafoodbar.ie



