

STARTERS

Homemade Soup of the Day € 5.80
with Our Famous Brown Soda Bread

Oliver Plunkett Seafood Chowder € 8.50
with Our Famous Brown Soda Bread

Chicken Wings € 7.90
served with Celery & Cashel Blue Cheese Dip
Served Mild (Medium) or Wild (Very Hot)

Calamari € 8.50
Deep Fried Calamari served with a Lemon Pepper Seasoning, Herb Mayo and a Seasonal Salad

Pitta Bread & Selection of Dips € 6.90
Lightly Toasted Pitta Bread, Sundried Tomato Dip, Baba Ghanoush and our own Houmous

Half Rack of Ribs € 8.90
With a Sticky BBQ and Jameson Sauce

SIDES

Sweet Potato Fries € 4.50
with Seasoning

Hand Cut Chips € 4.00

Creamy Mash Potato € 4.00

House Side Salad € 5.00

ALLERGENS

Please scan QR Code for a full list of allergens



Nutritional analysis & calorie counting prepared by Nutricount

THE Oliver Plunkett Evening Menu

MAINS

Fish 'N' Chips € 16.90
Battered Kenmare Haddock from Gulfstream Fish Company with Hand Cut Chips, Mushy Peas & Tartar Sauce
Suggested Pairing: *Smithwick's Red Ale*

Roast Chicken € 16.50
Half Roast Rotisserie Chicken finished on THE JOSPER GRILL served on a bed of Stuffing with Hand Cut Chips or Creamy Mash & our own delicious Chicken Gravy on the side
Suggested Pairing: *Jameson Black Barrel*

Irish Stew € 15.50
McCarthy's Slaney Valley Lamb slow cooked with Potatoes, Selection of Fresh Vegetables with Thyme & Arbutus Bread
Suggested Pairing: *Smithwick's Blonde Ale*

Traditional Cottage Pie € 15.00
Twomey's Steak Mince, Country Vegetables topped with Creamy Mash
Suggested Pairing: *Beamish Cork Stout*

Vegetarian Curry € 12.50
Butternut Squash, Peppers, Courgette, Chickpea, Carrots in a Coconut and Coriander Sauce served with Basmati Rice
Add Chicken - €3
Suggested Pairing: *Smithwick's Blonde Ale*

Bacon & Cabbage € 15.50
Roast Loin of Irish Bacon served on a Bed of Creamy Mash Potato with Cabbage & Parsley Sauce
Suggested Pairing: *Franciscan Well Chieftain IPA*

Special of the Day
A different dish, every day, cooked 'specially for you!
Please ask your server for details and price.

Beef Burger € 15.90
Twomey's Hand Pressed 8oz Beef Burger with Bandon Vale Cheddar on a Gourmet Bap with Lettuce, Tomato, Red Onion, & Wholegrain Mustard Mayonnaise served with Hand Cut Fries
Suggested Pairing: *Hop House 13*

Chicken Burger € 15.90
Marinated Chicken Breast with Mozzarella, Pesto Mayonnaise, Rocket, Tomato and Red Onion served with Hand Cut Fries
Suggested Pairing: *Hop House 13*

Full Rack of Ribs € 17.50
With a Sticky BBQ and Jameson Sauce served with Coleslaw and Hand Cut Fries
Suggested Pairing: *Appleman Cider*

Steak Sandwich € 16.90
6oz Fillet Steak Sandwich served with Sauté Onions, Mushrooms, Pepper Sauce served with Coleslaw and Hand Cut Fries
Suggested Pairing: *Rockshore Lager*

EXTRA TOPPINGS

STREAKY BACON € 1.50
SAUTÉED MUSHROOMS € 1.50
SAUTÉED ONIONS € 1.50
CRISPY ONION RINGS € 3.00

DESSERTS

Traditional Apple Pie € 6.50

Chocolate & Hazelnut Brownie € 6.50

Banoffee Pie € 6.50

Baileys Cheesecake € 6.50

Coolhull Farm Stout Cake € 6.50
served with a Guinness Crème Anglaise

Homemade Ice Creams € 5.50
Selection of 3 Ice Creams from
Please ask your server for more details.

All desserts are served with choice of cream or ice cream

WINES

WHITE WINES glass bottle

Lucci Pinot Grigio €6.50 €24.00
Italy

Wild Pig Sauvignon Blanc €6.50 €25.00
France

Pa Road Sauvignon Blanc €7.50 €28.00
New Zealand

RED WINES

Noémie Vernaux Merlot 6.00 €24.00
France

El Meson Rioja Crianza €30.00
Spain

ROSÉ

Noemie Vernaux Syrah €6.50 €25.00
France

PROSECCO

Prosecco Furlan €35.00