

## 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 BBQ, Mild (Medium) or Wild (Very Hot)*

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

**Vegan Falafel Salad** € 7.00  
Falafel Salad served with a Mustard and Maple House Dressing

**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 Fries, Mushy Peas & Tartar Sauce  
**Suggested Pairing:** *Smithwick's Red Ale*

**Roast Chicken** € 16.50  
Half Roast Rotisserie Chicken served on a bed of Stuffing with Seasonal Veg, Hand Cut Fries or Creamy Mash & our own delicious Chicken Gravy on the side  
**Suggested Pairing:** *Jameson Black Barrel*

**Irish Stew** € 15.50  
Irish Lamb slow cooked with Potatoes, Selection of Fresh Vegetables with Thyme & Arbutus Bread  
**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*

**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*

**Vegan Falafel Pitta** € 12.50  
Falafel in a Pitta Bread with Hummous, Red Cabbage, Carrot & Fennel Slaw with a Siracha Vegan Mayo & Watercress leaves. Served with Cajun Sweet Potato Fries & Side Salad  
**Suggested Pairing:** *Rockshore Lager*

**Beef and Guinness Pie** € 15.00  
Twomey's Steak Mince, Country Vegetables topped with Creamy Mash. Served with a side of Seasonal Vegetables  
**Suggested Pairing:** *Guinness*

**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

**Vanilla Panna Cotta** € 6.50  
served a Wild Berry Coulis

**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