



- APPETIZERS -

QC'S SHELLFISH BISQUE

Portmagee crab & Atlantic prawn,
creamy broth flavoured with Pernod

| *Shellfish/Dairy*

€11

QC'S DEEP ATLANTIC PRAWNS

QC's signature deep water prawns "*al pil pil*",
smoked paprika, chilli, garlic, lemon, corn bread

| *Dairy//Gluten/Shellfish*

SMALL

€15

LARGE
(SKINNY CHIPS)

€25.50

**CHORIZO, FRESH PEACH &
BUFFALO MOZZARELLA SALAD**

Smoked paprika pork sausage, fresh peach, buffalo mozzarella,
summer leaves, mint, citrus oil

| *Dairy/ Mustard*

€9.50

STEAMED CROMANE MUSSELS

Garlic & white wine cream sauce

| *Dairy/Shellfish/Sulphites*

SMALL

€10

LARGE
(SKINNY CHIPS)

€19

FRIED CALAMARI

Deep-fried squid, QC's chilli jam, dressed
summer leaves

| *Dairy/Eggs/Gluten/Mustard/Shellfish*

SMALL

€12.50

LARGE
(SKINNY CHIPS)

€20.50

SOUP OF THE EVENING

Please ask your server

€6.50

*Please note this is a seasonal location
When it's busy it's very very very busy and when it's quiet it's very very very quiet*



- MAINS -

QC'S FISH & CHIPS

Fish of the day in a beer batter, QC's tartar sauce, mushy peas, skinny chips

|Dairy/Eggs/Fish/Gluten/Mustard

€18

SEAFOOD FETTUCCINE

Market fish & shellfish in a light bisque sauce, parmesan shavings, spinach & julienne tomatoes

|Dairy/Fish/Gluten/Shellfish

€22.50

FILLET OF SALMON

Organic fillet of salmon filled with spinach, wrapped in puff pastry, white wine & dill cream sauce, potatoes and market vegetables

|Fish/Gluten

€24

MILLER'S LOCAL ANGUS BEEF FILLET

8oz fillet steak -source in South Kerry from farmers in South Kerry- homemade onion rings, sauté onions & mushrooms, peppercorn sauce or garlic butter, skinny chips

|Dairy/Gluten

€29.50

MALAYSIAN STYLE CURRY

Mild yellow curry, coconut, lime, peanuts, coriander, basmati rice

|Dairy/Nuts

VEGAN/VEGETARIAN

€14

CHICKEN

€18.50

SEAFOOD - market fish & shellfish

€20.50

Side Dishes

Bread Basket/ Potatoes & Vegetables/
Chips/ Rice/ Salad

All €3.50



- KIDS MENU -

MINI FISH & SKINNY CHIPS €9

MINI SQUID & SKINNY CHIPS €9

MILLER'S CHICKEN GOUJONS & SKINNY CHIPS €7.50

**ORGANIC PASTA, FRESH TOMATO & €7.50
BASIL SAUCE**

Apple Juice
Orange Juice **€3.00**

DASH
MiWadi Blackcurrant, Lime or Orange **€0.80**



- WINE LIST -

Wines of the Season

White

Las Cuadras Muscat Viognier,
Costers del Segre,
Spain
Glass €7.50 Carafe €22.50 Bottle €29.50

Red

Paddy Borthwick "Paper Road",
Pinot Noir, Wairarapa,
New Zealand
Glass €8.50 Carafe €25 Bottle €35

Rosé

Horgelus La Vie en Rosé Merlot,
Tannal
Glass €7 Carafe €21 Bottle €27.50

White Wines

	Glass	Carafe	Bottle
Panul Sauvignon Blanc, Central Valley, Chile	€6.50	€17.50	€24.50
Atlantik, Albariño, Rias Baixas, Spain	€8	€23	€32
Sandanel, Pinot Grigio, Veneto, Italy	€7	€20	€27
Domaine Felines Jourdan, Picpoul de Pinet, Languedoc, France	€7.50	€22.50	€29.50
Broglia, La Meirana, Gavi, Italy	€8.50	€25.50	€34
Ardeche Chardonnay, Louis Latour, France	€7	€20	€26.50
Macon Lugny, Les Genievres, Burgundy, France			€36
Domaine Seguinot Bordet Petit Chablis, France			€42
Three Woolly Sheep, Sauvignon Blanc, Marlborough New Zealand			€35
Domaine Masson Blondelet Sancerre, France			€45

Prices include VAT at 9%



Red Wines

	Glass	Carafe	Bottle
Salomé Merlot, Languedoc, France	€6.50	€17.50	€24.50
Panul, Cabernet Sauvignon, Chile	€6.50	€17.50	€24.50
Rondan Rioja Crianza, Spain	€7.50	€22.50	€29.50
Gougenheim, Malbec, Mendoza, Argentina	€7.50	€22.50	€29.50
Four Sisters Shiraz, Australia	€7.50	€22.50	€29.50
Domaine des Pere Pape, Chateauneuf du Pape, France			€65
Chateau La Fleur de Bouard, Lalande de Pomerol, Bordeaux, France			€78
Campo Viejo Rioja, Spain			€35
Chateau Labegorce Margaux, France			€88

Sparkling Wine & Champagne

	Glass	Bottle
Marsuret Prosecco Frizzante, Valdobbiadene, Italy	€8.50	€33
Le Contesse, Pinot Rosé Brut Vino Spumante, Italy	€8.50	€33
Charpentier Brut Champagne, France		€80

Prices include VAT at 9%

- COCKTAILS -



APEROL SPRITZ €10

Aperol, Prosecco, Soda

Light bubbly cocktail that starts with a pleasant orange sweetness and ends on a slightly bitter note



QC'S FLAMINGO €12

Lime, Cranberry Juice, Vodka, Cointreau

QC's signature cocktail; sour from the lime, sweet and a little fresh from the Cointreau and its orange flavour and a kick from the vodka



ESPRESSO MARTINI €12

Espresso, Coffee Liqueur, Vodka

Sumptuous mix of Vodka, coffee liqueur and Espresso shaken over ice, giving a nice creamy finish



MARGARITA €10

Lime & Sugar Syrup, Tequila

Blend of sugar and lime that helps offset the Tequila, leaving a refreshing taste



KINDER BUENO ESPRESSO MARTINI €13

Espresso, Coffee Liqueur, Vodka, Hazelnut Syrup

The ultimate chocolate cocktail garnish with a Kinder Bueno



SKELLIG'S GARDEN €12

Gin, Elderflower liqueur, Lime, Apple Juice

Using the fantastic local Skellig Six18 Gin! With fresh apple and elderflower liqueur



STRAWBERRY/ PASSION FRUIT DAIQUIRI €10

Strawberry/Passion Purée, Rum, Crushed Ice

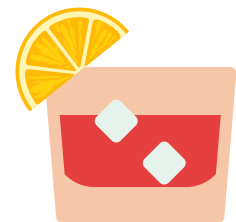
Refreshing strawberry/passion fruit and citrus cocktail blended with Rum and ice



PORNSTAR MARTINI €10

Passion Fruit Purée, Vodka, Lime Juice

Enticing and intensely flavoured passion fruit cocktail with hints of citrus throughout



KERRY NEGRONI €13

Campari, Vermouth, Gin

A simple classic using local Valentia Island Vermouth and Cork's Bertha's Revenge milk Gin, stirred together with Campari



- *DESSERTS* -

CRÈME BRÛLÉE

flavoured with fresh Orange & Cointreau
| *Dairy/Eggs*

STICKY TOFFEE PUDDING

QC's famous pudding served with Butterscotch Sauce &
Vanilla Ice Cream
| *Dairy/Eggs/Gluten*

CHOCOLATE MOUSSE

Homemade, light & smooth chocolate mousse,
whipped cream and berries
| *Dairy/Eggs*

ICE-CREAM

Three scoops of vanilla ice-cream, Butterscotch sauce
| *Dairy*

ALL €6



Why not finish your evening
with one of Ireland's famous *Whiskeys* ?

<i>Green Spot Single Pot Still</i>	8.00	<i>Glendalough 7 Years</i>	6.50
<i>Yellow Spot Aged 12 Years</i>	10.50	<i>Glendalough 13 Years</i>	9.95
<i>Hyde Aged 10 Years</i>	8.00	<i>Teeling Single Grain</i>	7.00
<i>The Irishman Single Malt</i>	6.50	<i>Redbreast Aged 12 Years</i>	9.00
<i>The Irishman 12 Years</i>	8.95	<i>Midleton Rare</i>	18.00
<i>Barr an Uisce</i>	6.00		

Suggested Digestifs

Cognacs: <i>Glass Vintage Port</i>	7.50	<i>Gran Duque (Spanish Brandy)</i>	5.50
<i>Martell VS or</i>		<i>Armagnac Saint-Vivant</i>	5.90
<i>Courvoisier VS</i>	5.00	<i>Calvados Busnel Pays d'Auge</i>	5.50
<i>Remy Martin VSOP</i>	5.20		

Speciality Coffees

QC's serve Nespresso Coffee

<i>Americano</i>	2.80	<i>Barry's Tea</i>	2.80	<i>Irish Coffee</i>	6.50
<i>Cappuccino</i>	3.20	<i>Green Tea</i>	3.00	<i>QC's Latte</i>	6.00
<i>Latte / Flat White</i>	3.20	<i>Chamomile Tea</i>	3.00	<i>with Gran Marnier,</i>	
<i>Espresso</i>	2.50	<i>Peppermint Tea</i>	3.00	<i>Tia Maria or</i>	
<i>Double Espresso</i>	3.20	<i>Blood Orange Tea</i>	3.00	<i>Frangelico</i>	

QC's Hot Chocolate with Marshmallows 3.00