

## TO START

### QC'S Shellfish Bisque €12

Portmagee crab & Atlantic deep water prawn, creamy broth flavoured with fennel, Pernod  
|Dairy/Crustaceans/Gluten

### Quinlan's Smoked Salmon €12

Caper Crème Fraîche, pickled cucumber  
|Dairy

### Soup of the Evening €6.50

Please ask your server for today's special

### QC's Nachos €10

Tortilla chips with chilli beef, cheddar cheese, sour cream and homemade guacamole  
|Dairy

*Vegetarian option available €8*

### Fried Calamari

Deep-fried squid with QC's homemade chilli jam  
|Gluten/Mustard/Molluscs

**Starter €12.50 | Main with chips & salad €21.50**

### QC's Fish Tacos €12

Tempura goujons, flour tortilla, crunchy red slaw, sour cream, fresh guacamole  
|Gluten/Dairy

### Chorizo & Peach Salad €10.50

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

### QC's Deep Atlantic Prawns

QC's signature Atlantic deep water prawns "al pil pil", smoked paprika, chilli, garlic, lemon, corn bread  
|Crustaceans/Mustard/Gluten

**Starter €14.50 | Main with chips and salad €28.50**

### Steamed Cromane Mussels

White wine cream sauce, garlic, onions, bay leaf  
|Dairy/Molluscs

**Starter €12 | Main with chips €20**

## FOLLOWED BY

### QC's Fish and Chips €19

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

### Fillet of Salmon €27

Quinlan's Organic Salmon, green vegetables, Dill cream sauce, Potatoes & Vegetables  
|Dairy

### Malaysian Style Curry

Seasonal Vegetables, Fragrant Lime Broth, Peanut, Coriander, Pilau Rice  
|Nuts

**Vegetarian €16.50 | Chicken €19.50 | Seafood €24.50**

### Seafood Tagliatelle €24.50

A mixture of market fish, garlic, white wine cream sauce, fresh herbs  
|Dairy/Molluscs/Crustaceans/Gluten

### Spaghettoni €18.50

Semi-dried tomatoes, garlic, chilli, parmesan, pinenuts, rocket & fresh herbs  
|Nuts/Dairy/Gluten

### Miller's Angus Beef Fillet €32

8oz fillet steak, reared by South Kerry Farmers served with sauté onions, peppers, tomatoes & potatoes, peppercorn sauce or garlic butter  
|Dairy

### Sides €3.50

Bread basket/ Potatoes/ Vegetables/ Rice/ Skinny Chips/ Green Salad

Please bear in mind that when it is busy, it is Very, Very, Very Busy and when it is quiet it is Very, Very, Very Quiet

## Dessert Menu

### Crème Brûlée €7.50

Flavoured with fresh Orange & Cointreau  
|Dairy/Eggs

### Sticky Toffee Pudding €7.50

QC's famous pudding served with homemade butterscotch sauce  
& vanilla ice cream  
|Dairy/Eggs/Gluten

### Lemon Tart €8

Red berry coulis & vanilla ice cream  
|Dairy/Eggs/Gluten

### Strawberry Mascarpone Tart €8

Red berry coulis & vanilla ice cream  
|Dairy/Eggs/Gluten

### Bourbon Vanilla Ice Cream €7.50

Three scoops of ice cream with homemade butterscotch sauce  
|Dairy

### QC'S Affogato €9.50

Vanilla ice cream, Frangelico, espresso, sponge fingers  
|Dairy/Gluten

## Specialty Nespresso Coffee

Espresso	€2.50	QC's Latte	€7.50
Double Espresso	€3.50	With Gran Marnier, Tia Maria or Frangelico	
Americano	€3		
Cappuccino	€3.5	Irish Coffee	€7.50
Latte/Flat White	€3.50	Irish Whiskey, and sugar, stirred and topped with cream	
QC's Hot Chocolate	€3.60		
Barry's Tea	€3		
Java Green Tea	€3		
Java Peppermint Tea	€3		
Java Chamomile Tea	€3		
Java Blood Orange Tea	€3		

## Suggested Digestifs

Glass of Vintage Port	€7.50	Armagnac Saint-Vivant	€5
Cognacs	€5	Calvados Busnel Pays d'Auge	€5.50
Martell VS			
Courvoisier			
Remy Martin VSOP	€5.20		
Gran Duque	€5.50		
Spanish Brandy			

## Famous Irish Whiskeys

Green Spot Single Pot Still	€8	Glendalough 7 Years	€6.50
Yellow Spot	€10.50	Glendalough 13 Years	€9.95
Aged 12 years			
Hyde Aged 10 Years	€8	Teeling Single Grain	€7
The Irishman	€6.50	Redbreast	€9
Single Malt		Aged 12 years	
The Irishman	€8.95	Middleton Rare	€18
12 Years			
Barr an Uisce	€6		

# Vegan Menu

## TO START

**Tomato Soup €6.50**

Fresh tomatoes, Garlic, Onion, Fresh Herbs,  
Served with vegan bread

**QC's Tortilla chips and Guac €5.50**

Corn Tortilla chips with homemade guacamole,  
tomato salsa, fresh lime

## FOLLOWED BY

**Malaysian Style Curry €16.50**

Seasonal Vegetables, Fragrant Lime Broth, Peanut,  
Coconut, Coriander, Pilau Rice  
|Nuts

**Spaghettoni €18.50**

Vegan Pasta, Semi-dried tomatoes, garlic, chilli,  
pinenuts, fresh rocket & basil  
|Nuts

## DESSERTS

**Fresh Fruit Salad €6.50**

Seasonal fresh fruit with infused syrup

**Tropical Sorbet €6.50**

Mango & Passionfruit sorbet with fresh berries