

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/Dairy

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 and mushrooms, skinny chips, onion rings and 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

Tiramisu €8

With vanilla ice cream
|Dairy/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	Midleton 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