

Dinner Menu

This menu is available from 5pm - 9pm
Wednesday to Saturday



THE WHALE'S TAIL

STARTERS

Soup of the Day 5
With homemade brown bread (1, 3,7,9)

Creamy Seafood Chowder 8.50
Creamy base with fresh fish, local mussels, Irish prawns & homemade bread (1,2,4,7,9,12,14)

Mussels of the Day 10 /16
We change the way we cook our mussels daily, so please ask our server for details. (7,9,14)

Beef Carpaccio 10
with brown butter emulsion, beetroot, goats curd & crispy onion (3,7,10)

Whales Tail Caesar Salad 9/14
with grilled chicken, croutons, parmesan, crispy bacon & pine nuts (1,3,7,8,10)

Toonsbridge mozzarella & marinated Tomato Tart 8.50
with tapenade, pesto, parmesan & aged balsamic with dressed leaves (1,7,8,10)
(Vegan option available)

Salt Cod Fishcake 7.50
with pickle cucumber, dressed leaves & aioli (3,4,10)

MAINS

Supreme of Chicken 18
with spring onions, peas, new potatoes, asparagus, carrots, wild mushroom & tarragon veloute (7)

Signature Feather Blade Beef Fillet 19
with carrot, seasonal veg, mash & pan jus (7,10)

Lamb Rump 19
with rosemary & parmesan polenta cake, grilled summer vegetables & olive jus (7)

Market Fish Catch Of The Day
(Please ask server for details)

Beer Battered Haddock & Chips 16
with homemade tartar sauce, pea & mint puree with mixed leaf salad (3,4,7,10,12)

House Burger 14.50
6 oz beef burger, Emmental cheese, iceberg lettuce, beef tomato, red onion, dill pickle, smoked aioli on a brioche bun with chips (1,3,7,10,12)

Ardsallagh Goats cheese parcel with Grilled & Marinated Aubergine 18
with courgettes, roast pepper, tomato & herb cous cous, pesto, tapenade & rocket leaves (1,7,8,10)

All our beef, chicken & fish sourced from local suppliers where possible.

WEST CORK PRIME STEAKS

Cooking Temps :

Blue: Simply flashed on the grill

Rare : Seared, dark red centre

Medium : Pink in the centre

Well done : Cooked well through, please allow (25 mins to cook)

10oz Sirloin (Angus) 26

10oz Ribeye (Herreford) 25

All our steaks are served with mushroom, onions, hand cut chips & a choice of classic sauces (7,10,12)

Sauces: Bearnaise, pepper sauce, garlic butter or gravy (3,7)

SIDES

Creamy Mash (7,12) 5

Baby potatoes & Scallions (7) 5

Handcut chips(12) 5

Leaves & parmesan Salad (1,10) 5

Saute Seasonal Vegetables (7) 5



Many dishes can be made coeliac friendly on request. All the primary allergens are present in our kitchen and as a result we are unable to guarantee that food served is free of them. A detailed allergen guide to each dish is available for all our menus as well as being indicated on the menu.

Many dishes can also be made vegetarian and vegan friendly. Please discuss options with our staff.

1. Gluten, 1A. Gluten at the side 2. Crustacean 3. Eggs 4. Fish 5. Peanuts 6. Soya bean 7. Dairy 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphur dioxide 13. Lupin 14. Molluscs.

In keeping with our ethos we use our inhouse smoker to slowly cook & add unique flavours to our meat and fish.



THE WHALE'S TAIL
BISTRO