



The **BULMAN** **KINSALE**

*All our meat is Irish.
Our beef and ribs are sourced from P. O'Connell's.
Our chicken is sourced from Barrett's Butchers.
All our fish is sourced from local fishing boats.*

We welcome children. We ask parents to ensure children remain seated at all times for their own comfort and the comfort of all our guests.

Our food contains allergens. A full list is available upon request. Please inform us of any allergens you may have. It is our customers' responsibility to inform us of any of the listed allergens.

G - Denotes Gluten Free **V** - Vegetarian

STARTERS

- Ⓢ **6 Cold Rock Oysters** **14.50**
-Teriyaki
-Shallot Vinaigrette
- Ⓢ **Bloody Mary Rock Oyster Shots** **16.00**
6 Hot Rock Oysters **15.50**
-Leek & Hegarty Cheddar
- Ⓢ **Homemade Soup of the Day** **5.50**
- Ⓢ **Freshly made Seafood Chowder** **8.75**
- Deep Fried Brie** **12.50**
Berry compote and fresh leaf salad
- Bulman Home Smoked Wild Irish Salmon Platter** **19.50**
pickled cucumber (100g) sourced in Cork waters,
smoked exclusively by Sally Barnes
- Crispy Marinated Calamari Salad** **12.50**
lime & chilli mayonnaise
- Ⓢ **Local Mussels** **13.00/21.00**
Chilli, ginger, lime and coconut broth
(Chips served with large portion)

SALADS

- Open Irish Prawn & Avocado Sandwich** **16.50**
served on homemade brown bread
with marie rose sauce and mixed leaf salad
- Jamaican Jerk Chicken Caesar Salad** **14.50**
parmesan shavings, toasted crostini and pesto
- House Green Salad, pickled vegetables** **9.50**
Tomato, cucumber and asparagus
- Macroom Buffalo Mozzarella Caprese Salad** **12.50**
Virgin olive oil aged Balsamic

MAINS

Fish and Chips **17.50**
Beer battered crispy Haddock, minted pea puree,
Homemade tartar sauce

Ⓢ Thai Green Curry

-Chicken **18.50**

Ⓥ -Vegetarian **16.50**
served with jasmine rice

Kinsale Half or Whole Lobster

Homemade mayonnaise crunchy vegetables **Half 19.50**
Whole 38.00

Vegetarian Lasagne **17.50**
Made with the best of local vegetables

10oz irish Sirloin Steak **28.50**
Local leaf salad, chips
Garlic butter or peppercorn

Char-grilled Sesame Crusted Tuna **26.50**
Wasabi mash, teriyaki sauce and pineapple salsa

Childrens Portions

Fish and Chips **9.50**

Half portion Chicken Curry **10.50**

Side Orders

Ⓥ Ⓢ Wasabi Mash **3.50**

Ⓥ Ⓢ Chips **3.00**

Ⓥ Ⓢ Crunchy Green Vegetables **3.00**

Home-Made Desserts

© Home-made Lime & Vanilla Crème Brûlée	7.50
Vanilla ice cream	
Home-made French style Lemon Tart	8.00
Vanilla ice cream	
Home-made Sticky Toffee Pudding	7.50
Toffee sauce and vanilla ice cream	
Home-made Warm Chocolate Brownie	8.30
Amaretto chocolate sauce and vanilla ice cream	
Irish Farmhouse Cheese Board	10.00
(Durrus, Milleens, Cashel Blue, Cooleeney, Gubbeen)	
Artisan crackers and homemade grape & cinnamon relish	

Tea & Coffee

Barry's Gold Blend Tea	2.35	Herbal Teas	2.60
Coffee	2.60	Espresso	2.45
Cappuccino / Latte	3.10	Hot Chocolate	3.35
Irish Coffee	7.00	Baileys Coffee	7.00
Tia Maria Coffee	7.00	French Coffee	7.10

White Wines

Les Roucas Chardonnay, France	5.90
Les Oliviers Sauvignon Blanc, Languedoc	6.20
Real Compania Verdejo, Spain	6.60
Lucci Pinot Grigio, Veneto Italy	6.80
Finca La Florencia Torrontes, Argentina	7.00

Red Wines

Estivalia Cabernet Sauvignon, Chile	5.90
Les Oliviers Merlot, Languedoc	6.20
Torrelongares Tempranillo, Cigales Spain	6.60

Cranswick Estate, Shiraz, Australia	7.90
El Colectivo Malbec, Argentina	6.90
Fortant de France, Merlot Rosé	7.50