

New

50

As part of our continuing commitment to reduce our impact on the environment, reduce our footprint and support sustainable practices, we introduce our "50 Mile Menu".

All our dishes are now made from ingredients sourced within 50 miles of McGettigans Cookhouse Cork.

McGETTIGANS COOKHOUSE

FOOD SERVED DAILY 12pm – 10pm

Peckish?

Signature starters to have on their own, with some sides or before the main attraction!

HOMEMADE SOUP OF THE DAY (1/7/9) 6.50

AWARD-WINNING SEAFOOD CHOWDER (1/2/4/7/9) 10.50
served with Guinness bread

GOATS CHEESE BRUSCHETTA (1/7) 9.50
served with caramelised white onion & basil pesto

CHICKEN LIVER PÂTÉ (1/7/10) 10.50
served with melba toast & crackers with an orange zest cumberland sauce

CRISPY CHICKEN WINGS (1/3/7/8/9) 11.00/15.00
with a choice of house hot sauce (7) or BBQ sauce (6/11)

MCGETTIGANS NACHOS (1/7/12) 11.50
served with a spicy tomato salsa, guacamole, sour cream & melted buffalo mozzarella cheese

HOMEMADE ARANCINI BALLS (1/3/6/7) 10.50
risotto, scallion, mozzarella and cajun spice arancini balls served with a sweet soya dip

CHILLI & GARLIC PAN FRIED BUTTERED PRAWNS (2/4/7/10/12/14) 12.00
served with toasted sourdough

JACK MCCARTHY BLACK PUDDING BON BONS (1/3/7/9) 11.00
black pudding in breadcrumbs served with a Ballymaloe relish rocket leaves

GOLDEN FRIED CALAMARI (1/3/7/9) 12.00
Deep Fried Calamari in panko breadcrumbs topped with a lemon & dill mayo

UNDER 500 CALORIES

CHILLI CHICKEN, BLACK PUDDING & BABY POTATO SALAD (1/9) 17.95

TIGER PRAWN SALAD (4/10) 19.00
with mango chutney, cherry tomatoes served on bed of mixed leaves

SUPERFOOD SALAD (7/8/10) 15.95
Spinach, feta cheese, avocado, beetroot, pomegranate & walnuts

CLASSIC CEASAR SALAD (1/3/4/7) 10.50
with Cos lettuce, parmesan, crispy bacon topped with a boiled egg

EARLY BIRD MENU 2 COURSES €25.00 PER PERSON. AVAILABLE SUNDAY-THURSDAY

Ravenous?

Our signature main courses for the very hungry!

JACOBS LADDER (1 wheat / 6 / 10 / 12) 23.95
Slow cooked rib of beef with soy glazed crispy shallots, roast baby carrots & skinny fries

10oz. SIRLOIN STEAK (1 wheat / 6 / 7 / 9 / 12) 29.95
Watercress salad and fries
choice of garlic butter, pepper sauce or red wine jus and fries
(€€€€ supplement applies with the 2 course special)

MCGETTIGANS STEAK BURGER (1/3/7/10/12) 18.50
Applewood smoked cheddar, grilled baby gem, beef tomato, red onion, bacon, pickled gherkins & mustard mayo, served on a Brioche bun and fries

CHARGRILLED CAJUN CHICKEN BURGER (1/3/7/10/12) 17.50
Spinach, chorizo spread, beef tomato, red onion, & goats cheese served on a charcoal bun and fries

VEGETARIAN STIR FRY (1/3/7/9/12) 14.95
served with a lemon grass scented and ginger Jasmine rice.

BABY BACK PORK RIBS (FULL RACK) (1/3/7/9/12) 19.95
served with buttered corn on the cob, BBQ sauce, chunky chips & beetroot slaw

MADRAS CURRY (1/5/7/9/12)
with lemon grass and ginger scented Jasmine rice served with a poppadom & mango chutney
Chicken €17.50, Beef €21.50, Veg €15.95, Prawns €24.00

MCGETTIGANS STEAK SANDWICH (1/7/9) 17.50
5oz steak served with sauteed mushrooms & onions with a choice of peppercorn sauce or garlic butter

BEER BATTERED FISH & CHIPS (1/3/4/17) 19.50
Lightly battered fillet of fresh cod, homemade tartare sauce, pea purée & Cookhouse fries

PAN FRIED FILLET OF SALMON (4/7) 23.50
served with buttered asparagus, baby carrots, creamy scallion mash & a mornay sauce

PAN FRIED SEABASS (4/12) 26.00
Pan fried fillet Seabass with a grapefruit & chilli salsa stir fry served with Fresh market vegetables and chunky chips

STUFFED CHICKEN BALLONTINE (1/7/10) 19.50
Breast of chicken stuffed with black pudding, thyme & breadcrumbs topped with a whiskey mushroom sauce

McGETTIGANS FAJITAS
flour tortillas, peppers, onions, sour cream, guacamole, salsa, cheese, lettuce
Vegetarian 17.50 Prawn 24.50 Chicken 21.00
Beef 23.50 Dual Combo 27.50

Non Meat Options

HOMEMADE VEGETARIAN BURGER(V) (1/3/7/9/12) 14.95
in a brioche bun served with buffalo mozzarella cheese

MADRAS CURRY(V) (6/7/8/9/12) 19.95
served with Jasmine rice & mango chutney

Pizza?

12" gourmet pizza with our own homemade tomato & herb sauce

CAPRI (1/6/7/8/13) 15.95
Chicken, ham, sweetcorn, mushroom, buffalo mozzarella

WEST CORK (1/6/7/8) 17.50
Clonakilty black & white pudding, bacon, artisan sausage, buffalo mozzarella topped with a fried egg

Some Sides?

SKINNY CHIPS SERVED WITH SUNDRIED TOMATO AIOLI (1/3/8/12) 3.95

BEER BATTERED ONION RINGS (1/8) 4.50

CHUNKY CHIPS SERVED WITH SUNDRIED TOMATO AIOLI (1/3/8/12) 4.50

SAUTÉED MUSHROOMS (7) 3.95

SAUTÉED ONIONS (7) 3.95

SWEET POTATO FRIES (1/8) 5.00

SUPERFOOD SIDE (3/7/8/10) 5.50

HOMEMADE WEDGES (1/12) 3.95

Something Sweet?

HOUSE CHEESECAKE (1/3/7/8/12) 7.50
Please ask your server for details

BANOFFEE SUNDAE (1/7/8) 7.50
Homemade Banoffee Sundae, banana, caramel, biscuit & fresh cream topped with Choc flakes

SELECTION OF FARMHOUSE CHEESES (1/3/7/9) 10.50/12.00
with pickled cucumbers, mango chutney & a selection of crackers

WARM CHOCOLATE BROWNIE (1/3/7) 7.50
served with kahlia caramel, vanilla ice cream & candied walnuts

ETON MESS (3/7) 7.50
Strawberry & Raspberry Eton mess with white chocolate, meringue topped with a basil sugar

ALLERGEN LIST

1. Gluten & Wheat 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya 7. Dairy 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Molluscs

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