



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 (7/9) 6.95

AWARD-WINNING SEAFOOD CHOWDER(2/4/7/9) 10.95

Served with Guinness bread

CRISPY CHICKEN WINGS (1/3/7/8/9) 10.50/14.00

With a choice of house hot sauce (7) or BBQ sauce (6/11)

CHILLI & GARLIC PAN FRIED BUTTERED PRAWNS

(1/2/4/7/10/12/14) **12.00**

Served with toasted sourdough

THIA BREADED FISHCAKES (1/3/4/7/10) 10.95

Served on a bed of mixed leaves topped

with sweet chili mango

JACK MCCARTHY BLACK PUDDING BON BONS

(1/3/7/9) **11.00**

black pudding in breadcrumbs served with a

Ballymaloe relish rocket leaves

UNDER 500 CALORIES

CHILLI CHICKEN, BLACK PUDDING

& BABY POTATO SALAD (1/9) 17.95

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

ADDRESS SPECIAL STIR-FRIED NOODLES (1/3/6/12)

Made with our Homemade Stir Fry Sauces

Chicken €19.95, Beef €20.95 Vegetable €18.95

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

BAKED CHICKEN PARCEL (1/7/12) 18.95

Wrapped in Smoked Bacon with a Dried Fruit Stuffing and Served with a rich and creamy Wild Mushroom Sauce

McGETTIGANS 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 charcoal bun and fries

CHARGRILLED CAJUN CHICKEN BURGER(1/3/7/10/12) 17.00

Spinach, chorizo spread, beef tomato, red onion, & goats cheese served on a charcoal bun and fries

PAN FRIED HAKE (1/3/7/9/12) 22.50

Served with mash seasonal vegetables and a white wine sauce

HOMEMADE HALLOUMI BURGER (1/3/7/9/12) 14.95

in a brioche bun served with buffalo mozzarella cheese

BABY BACK PORK RIBS (FULL RACK)(1/3/7/9/12) 20.95

Served with buttered corn on the cob, BBQ sauce, chunky chips & beetroot slaw

MADRAS CURRY (5/7/9/12)

With lemon grass and ginger scented Jasmine rice served with a poppadom & mango chutney

Chicken €17.50, Veg €15.95, Prawns €24.00, Beef €17.95

BEER BATTERED FISH & CHIPS (1/3/4/17) 19.50

Lightly battered fillet of fresh cod, homemade tartare sauce, pea purée & Cookhouse fries

McGETTIGANS STEAK SANDWICH (1/7/9) 21.95

6oz steak served with sauteed mushrooms & onions with a choice of peppercorn sauce or garlic butter

Gourmet Sandwich?

CLUB SANDWICH (1/3/17) 11.95

Triple decker with chicken, bacon, lettuce, tomato & egg

OPEN SMOKED SALMON AND PRAWN (1/3/4/7) 14.95

On homemade brown bread with a dill mayonnaise

TOASTED SPECIAL (1/7/10/12) 10.00

House cooked gammon, dubliner cheddar cheese, red onion & beef tomato

CORK SPICED BEEF SANDWICH (1/7/10/12) 11.95

With Cheese, Rocket leaves, horse radish mayo in a warm ciabatta

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) 4.00

SAUTÉED ONIONS (7) 4.00

SWEET POTATO FRIES (1/8) 5.00

SUPERFOOD SIDE (3/7/8/10) 6.00

Something Sweet?

HOUSE CHEESECAKE (1/3/7/8/12) 8.50

Please ask your server for details

HOMEMADE APPLE CRUMBLE (1/7/8) 8.50

SELECTION OF FARMHOUSE CHEESES (1/3/7/9) 10.50/12.00

With pickled cucumbers, mango chutney & a selection of crackers

WARM CHOCOLATE BROWNIE (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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