

The SUPPER CLUB — SC —

Tom, Gráinne & all the team welcome you to The Supper Club. We take our drinks and our food seriously, let us know if we can make your evening more enjoyable.

Any questions..?
Just ask!



A supper club is a traditional dining establishment that also functions as a social club. The term may describe different establishments depending on the region, but in general, supper clubs tend to present themselves as having a high-class image, even if the price is affordable to all.



COCKTAILS

CLASSIC €9.5

French 75

Beefeater, Lemon,
Sugar, Prosecco

Margarita

El Jimador blanco,
Cointreau, Lime

Daiquiri

Bacardi, Lime, Sugar

Cosmopolitan

Kettle One Vodka, Trip Sec,
Lime, Cranberry Juice

Moscow Mule

Absolut, Lime, Muscavado,
Bitters, Ginger Beer

Whiskey Sour

Buffalo Trace, Lemon,
Sugar, Whites

Martinez

Beefeater, Sweet Vermouth,
Maraschino, Orange Bitters

HOUSE €10.5

Sucker Punch

Jameson, Havana Club 7, Ruby
Port, Orange Sherbet, Bay &
Raspberry Cordial, Bitters,
Lime Juice, Nutmeg

Fashionably Late

Buffalo Trace, KPA reduction,
Aromatic Bitters, Orange Oils

Rhubarbarella

Beefeater, Mint, Rhubarb
Cordial, Prosecco

Thyme Folks Please!

Thyme Absolut, Raspberries,
Blackberries, Aromatic
Bitters, Lime, Ginger Beer

Scilly Walk

Beefeater, St Germain
Elderflower Liqueur, Lillet
Blanc, Cucumber, Mint,
Lemon, Pressed Apple Juice

Smoke 'n' Hops

Mezcal, Agave, Lemon, KPA,
Chilli, Sea Salt

Anne Bonny

Havana Club, Havana Club 7,
Over proof Rum, Old Sailor,
Scorched Pineapple Cordial,
Fresh Orange Juice, Aromatic
Bitters

LITE BITES

Not in for Supper but fancy a nibble?

Homemade Bread & Dips €3.5

Selection of Olives €2

3 of Jamie's Oysterhaven Oysters €6.5

Red Wine & Shallot Vinaigrette

Artisan Cheeseboard €7.5 / €14

Relish, Cornichon, Crackers

Charcuterie Board €7.5 / €14

Picalilly, Mustard, Bread

Pot of Oysterhaven Mussels €9

Served in Chardonnay, Garlic, Fennel & Cream,
Guinness & Treacle Bread

Whole Baked Hummingbark Camembert €15

Caramelised Pear, Flaked Almonds & Crusty Bread (to share)



A 10% Service Charge will be added to groups of 10 and more
A list of Allergens included in our Menu is available at the Bar

SUPPER

French Onion Soup €5.5

Cheesy Crouton, Home Made Bread

House Paté €8

Rustic Sourdough Toast, Red Onion Marmalade, Cornichon

Supper Club Crispy Hot Wings €8

Served with Blue Cheese Dip

Half Dozen Oysterhaven Oysters €12.5

Shallot & Sherry Vinegar Reduction, Guinness
& Treacle Soda Bread

Crumbed Durrus Farmhouse Cheese €9

Roast Shallot & Cranberry Relish

Steamed Pot of Oysterhaven Mussels

☾ ●
€9 / €16

Chardonnay, Garlic, Fennel & Cream or
Thai Style

Classic Chicken Caesar Salad €8

Crispy Cos Lettuce, Caesar Dressing, Garlic Croutons,
Parmesan Shavings



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SUPPER (cont)

24 Hour Beef Short Rib

€18

Sautéed Tenderstem Broccoli, Pickled Cauliflower,
Parsnip Puree, Rosemary & Sea Salt Potatoes

Coq au Vin

€18

Breast & Thigh braised in red wine with shallots
& mushrooms, Baby Carrots, Truffle Mash

Mushroom Risotto

☾ ●
€8 / €16

Courgette & Wild Mushrooms,
Pecorino Cheese, Truffle Oil

Fish of the Day

€ Market Price

(Please see today's specials)

Pork Belly

€18

Ham Hock Gratin, French Style Cabbage,
Caramelised Apple Purée, Pork Jus

Pan Roast Hake

€22.5

Wilted Kale, Polenta Arrancini,
Pea & Bacon Buerre Blanc

West Cork Burger

€17.5

Timoleague Black Bacon, Carrigaline Farmhouse Cheddar,
Buttermilk Onion Ring, Horizon Farm Leaves, Truffle Mayo,
Brioche Bun & Twice Cooked Chips

John Barrett's 10oz Sirloin Steak

€28.5

Caramelised Onion, Turnip Confit, Twice Cooked Chips,
Bearnaise Sauce



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THE SUPPER CLUB SIDES

Twice Cooked Chips	€4
Wasabi or Truffle Mayo	
Horizon Farms Mixed Leaf Salad	€4
House Dressing	
Polenta Arrancini, dip	€3.5
Sauteed Tenderstem Broccoli & Kale	€4

DESSERTS

Flourless Chocolate Cake	€7
Berry Compote, Vanilla Ice Cream	
Lemon Posset	€7
Honeycomb, Gingerbread, Lime Sorbet	
Apple Tarte Tatin	€8
(This is cooked to order please allow up to 15 minutes)	
Salted Caramel Crème Brûlée	€7
Hazlenut Puff Pastry Swirl	

LIQUID DESSERTS

Tiramisu Cocktail	€10
Absolut Vanilla, Kahlua, Creme de Cacao, Butterscotch, Cream, Mascarpone	
Lemon Meringue Pie	€10
Absolut, Limoncello, Lemon Curd, Meringue	
Supper Club Espresso Martini	€10
Irish Coffee	€7
French Coffee	€7.5

TEA & COFFEE

Tea	€2.5
Earl Grey	€3
Camomile	€3
Peppermint Tea	€3
Espresso	€2
Double Espresso	€2.8
Americano	€2.5
Cappuccino	€3
Latte	€3