



WELCOME TO THE STRAND CAHORE

The Strand Cahore a residential award-winning fully licensed Restaurant which has been run as a family business since 1939, with the building itself overlooking the sea since 1893. It was purchased by Hoteliers Aileen & Patrick Hanley in January 2018 and has received many accolades and awards to date.

The Strand Cahore is part of the Wexford Food Family, showcasing local Wexford & Irish Produce from artisan producers such as Meadowfield Goats Cheese, Macamore Buffalo, O'Neill's Dry Cured Bacon, Poacher's Tonics and Jackford Gin to name but a few. You can rest assured that your food has been curated by hand and by heart. We are also part of the Good Food Ireland network and we are very humbled and grateful to our dedicated and hard-working team whom without, these achievements would not have been possible.

Our passion for food is translated in our menu, focusing on freshness, flavours and colours. It is simply prepared and cooked and we hope to invoke feelings of nostalgia in our diners.

We are a dog friendly establishment and ask that you respect other guests by always having your dog on a lead and it goes without saying, please do not allow dogs on the furniture or feed or water your dog indoors! Please pick up their poop while walking the newly established Cahore Cliff Walk, now part of <https://www.thestrandcahore.ie/about-cahore/cahore-cliff-walk>

We hope you enjoy your visit! Aileen, Patrick & All of The Strand Cahore Team

Please see below a list of our Wonderful Wexford Food Producers!

Fruit and Vegetables – Cullens Fruit and Veg (Gorey, Co. Wexford)

Goats Cheese – Cooleeney Farm (Cooleney, Co. Tipperary)

Meat and Poultry – Richie Doyle Family Butchers (Main Street Wexford Town)

Bacon & Pork Products – O'Neills Bacon (Enniscorthy, Co. Wexford)

Buffalo Meat – Macamore Buffalo (Ballygarrett, Co. Wexford)

J. Caxard (Camolin - Fish (Camolin, Wexford)

Brooklyn Farm Leaves – Vegetables (Tara Hill, Wexford)



Scan for PLAYLIST



Scan for ALLERGENS





SMALL PLATES

Kilmore Quay Prawn Pil Pil

Fresh Prawns, Gubeen Chorizo cubes & Samphire in Chilli & Garlic Oil, served with Crusty Sourdough - €16.50

Chicken Wings

Twice Cooked Chicken Wings with Homemade Blue Cheese Dip, Hot Sauce, Pickled Red Onion and Celery Sticks - €14.50

Cooleeney Goats Cheese Filo Basket

Cooleeney Goats Cheese Filo Basket, Beetroot and Raspberry Dressing - €13.50

Tomato Bruschetta

Chargrilled Bruschetta with Heirloom Tomatoes, Homemade Basil Pesto and Garlic Oil - €12.50

Homemade Soup

Served with Homemade Brown Bread – €7.50 *(VF option available, please ask your server)*

Cahore Seafood Chowder

A blend of Kilmore Quay smoked, fresh and shellfish in our homemade chowder sauce served with homemade brown bread - €14.50

LARGE PLATES

Market Fish of The Day (Market Price)

Locally Sourced Fresh Fish – Please see front of Menu

Slow-Cooked Featherblade of Beef

Served with creamed mash potatoes, Carrot and Parsnip Purée, Seasonal Greens, Wexford Cheddar Potato Croquette, and homemade gravy - €26.50

Beer Battered Fish & Chips

Yellow Belly Beer Battered Haddock, Hand Cut Chips, Homemade Pea & Mint Purée and Tartar Sauce - €22.00

Chargrilled Macamore Burger

Chargrilled Water Buffalo Burger on a Brioche Bun, O'Neill's Bacon, Wexford Cheddar, Homemade Apple Chutney and Mayonnaise with Chips - €21.00

Thai Green Curry

Served with Pak Choi, Green Peppers, Sugar Snaps and Sticky Jasmine Rice- €16.50

Add Chicken - €19.50

Add Prawns - €24.00

Add Tofu - €19.00

Poached Pear & Blue Cheese Salad

Cashel Blue Cheese Salad with Star Anise Poached Pear, Candied Walnuts and Wexford Honey Mustard Dressing with

Chargrilled Sourdough - €16.00

Add Cajun Chicken - €18.50

Add Tofu - €18.50

SIDES - €5.00

Chargrilled Sourdough Bread with Hazelnut Butter

Brooklyn Farm Salad Leaves with Toasted Seeds and Honey Mustard Dressing

Truffle and Parmesan Fries