

## WELCOME TO THE STRAND CAHORE

The Strand Cahore is an award -winning fully licensed Restaurant which has been run as a family business since 1939, with the building itself overlooking the sea since 1893.

The Strand Cahore is part of the Wexford Food Family, showcasing local Wexford & Irish Produce from artisan producers.

We are also part of the Good Food Ireland network and we are very humbled and grateful to our dedicated and hard working team without whom these achievements would not be possible.

Our passion for food is translated in our menu, focusing on freshness, flavours and colours. It is simply prepared with passion and creativity.

We hope you enjoy your visit! Greg, Emma & All of The Strand Cahore Team

### 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 Allergens



# Menu

THE  
Strand  
Cahore

## STARTERS

<b>Crab, Shrimp &amp; Apple (GF)</b> Pickled cucumber, baby gem	€15.5
<b>Atlantic Prawn Pil-Pil</b> Chorizo, nduja butter, warm grilled sourdough. Substitute prawns for chicken or tofu	€16.5
<b>Salt &amp; Chilli Squid</b> Lemon Mayonnaise	€14.5
<b>Steamed Mussels</b> White wine and garlic	€13
<b>Twice Cooked Wings (GF)</b> House hot sauce, Cashel blue cheese, celery sticks	€12.5
<b>Crispy Pork Belly</b> Apple sauce, pickled onions, Brooklyn Farm leaves, cider jus	€14.5
<b>Moroccan Spiced Hummus (VG)</b> Grilled vegetables, warm flatbread, crispy chickpeas, crispy onion	€12.5
<b>Seasonal Soup</b> Soda bread, Irish Salted butter. Vegan options available (VG)	€8

## SIDES

<b>Homemade Potato Chips</b>	€5
<b>Brooklyn Leaf Salad</b>	€5
<b>Selection of Garden Vegetables</b>	€4
<b>Roast Fondant Potatoes</b>	€4
<b>Hot Honey</b>	€1.5

## MAIN COURSE

<b>Market Fish</b> Seasonal garnish, potatoes	Market Price
<b>Grilled Hake</b> Samphire, asparagus, creamed potato, chowder sauce	€24.5
<b>Kilmore Quay Haddock</b> Pea & mint purée, homemade tartar sauce, lemon, chips, side salad	€22.5
<b>Feather Blade of Beef</b> Golden fondant & creamed potato, carrot & parsnip purée, brocolli, homemade Yorkshire pudding, roast gravy	€26.5
<b>Braised Lamb Shank</b> Warm flatbread, tabbouleh, homemade yogurt & tahini dressing	€25
<b>Macamore Buffalo Burger</b> Homemade apple chutney, O'Neills bacon, Wexford cheddar ,mayonnaise, chips	€22
<b>Irish Angus Burger</b> Smoked cheese, chilli jam, crispy onions, chips	€20
<b>Vegan Burger (VG)</b> Beetroot bun, vegan cheese, apple chutney	€20
<b>Butternut &amp; Chickpea Curry **</b> Fragrant spiced curry, pak choi, sugar snaps, coconut rice, poppadom	€18
<b>Seasonal Vegetable Salad (V)**</b> Mixed leaves, whipped feta, honey & mustard dressing	€14
<b>Little Gem Salad **</b> Pancetta, aged cheese, croutons, lemon aioli dressing	€15
<b>** Add to Salads and Curry</b>	
Cajun Chicken	€5
Garlic Prawns	€5
Tofu (V)	€4

## BRICK OVEN

€12.5

### Garlic Pizza (V)

Garlic butter, mozzarella, herbs

€14

### Margherita (V)

San Marzano tomato, mozzarella, fresh basil

€16

### Pepperoni

San Marzano tomato, mozzarella, pepperoni

€17

### Ham & Pineapple

San Marzano tomato, mozzarella, ham, pineapple, rocket

€17

### Buffalo Sausage

San Marzano tomato, mozzarella, buffalo sausage, caramelized onion, rocket

€17

### Cajun Chicken

San Marzano tomato, mozzarella, Cajun chicken, sweetcorn, caramelized onion

€17

### Goats Cheese (V)

San Marzano tomato, mozzarella, goats cheese, caramelized onions, rocket

€16

### Vegetarian (V)

San Marzano tomato, mozzarella, mushrooms, onion, sweetcorn, pineapple, peppers, olives

€16

### Vegan (VG)

San Marzano tomato, vegan cheese, mushrooms, onion, sweetcorn, pineapple, peppers, olives

## DESSERTS

### Sticky Toffee Pudding

€9

Warm butterscotch sauce, vanilla bean ice-cream

### Tiramisu

€9

Traditional Italian style

### Black Forest Trifle

€9

Marinated cherries, cream, chocolate shavings

### White Chocolate Cheesecake

€9

Fresh raspberries, sweet cream

### Ice Cream & Sorbet

€9

## AFTER DINNER

### Selection of teas & coffees

Varied

### Irish Coffee

€8

### Baileys Coffee

€8

### Calypso Coffee

€8

### Hot Port

€6

### Hot Whiskey

€6

See drinks menu for full after dinner drinks selection

*Menu Key & Allergens*

(V) - VEGETARIAN . (VG) - VEGAN . (GF) - GLUTEN FREE

# Drinks

THE  
Strand  
Cahore

## CRAFT COCKTAILS

### Passion Fruit Martini €14

Smirnoff Vodka, Passoa, Pineapple Juice, Passionfruit Puree, Vanilla Sugar Syrup.

### Aperol Spritz €14

Aperol, Prosecco, Splash of Soda Water

### Cosmopolitan €14

Smirnoff Vodka, Cointreau, Cranberry Juice, Lime Juice, Flamed orange zest

### Vodka or Baileys Espresso Martini €14

Smirnoff Vodka or Baileys, Kahlua, Espresso, Vanilla Sugar Syrup

### Whiskey or Amaretto Sour €14

Jameson Whiskey or Amaretto, Angostura Bitters, Lemon Juice, Sugar Syrup, Frothy Egg Whites

### Clover Club €14

Jackford Potato Gin, Lemon Juice, Sugar Syrup, Frothy Egg Whites, Berries

### Pink Lady €14

Wexford Strawberry Pink Gin, Grenadine, Heavy Cream

## CRAFT MOCKTAILS

### Strand Sunrise €8

Orange Juice, Pineapple Juice, Splash of Grenadine

### Pink Panther €9

Grenadine, Cranberry Juice, Lemon Juice, Sugar Syrup, Egg Whites

## DRAUGHT BEER

### Guinness (VF) €5.9 / €3.9

### Birra Moretti (VF) €6.8 / €4.4

### Budweiser €6.5 / €4.2

### Wicklow Wolf Tundra IPA €6.8 / €4.4

### Yellow Belly Citra Ale €6.8 / €4.4

### Smithwicks (VF) €6 / €3.9

### Bulmers Cider (GF) €6.5 / €4.2

### Guinness 0.0 (N/A) €5.9

## BOTTLED BEER

### Cronins Cider (GF)(VF) €7 Heineken 0,0 (N/A) €7

### Peroni Long Neck (GF) €6.7 Erdinger 0,0 (N/A) €7

### Corona Long (VF) €6.7 Cronin 0,0 (N/A) €5

### Bulmers (GF) €7 Poachers Ginger Beer (N/A) €4

## WHITE WINE

BTL / Glass

### Arpeggio, Catarratto, Sicily, Italy (VF) €30 / €8

### Peogoes, Chardonnay/Arinto PT (VF) €34 / €9

### UBY No 3 Sauvignon Blanc, France (VF)(S) €35 / €9.5

### Mandarossa, Grillo, Sicily, Italy €34 / €9

### Riff By Alois L, Pinot Grigio, Italy (VF) €35 / €9.5

### Palas Gavi DOCG, Piedmont Italy €42

### Domaine La Tour Beaumont Haut Pitou, Sauvignon Blanc, France €32

### Serra Da Estrella, Albarino, Spain €36

### Dom Lafage Cadireta, Chardonnay, Spain €35

### Olivier Zetor, Reisling, Germany (VF) €40

### Chablis, La Serenie, France €60

## RED WINE

BTL / Glass

### El Circo Syrah, Spain €30 / €8

### Domain La Bastide Merlot, France (S) €35 / €9.5

### Cabaletta Rosso, Trevenezie, Italy €34 / €9

### Killka, Salentein Wines Malbec, Argentina €38

### Saint VERNY, Le Pinot Noir, France (S) €38

### Coto De Imaz, Rioja Reserva, Spain €39

### Carpineto, Chianti Classico, Italy (S) €40

### Gallus, Saint Emillion Grand Cru, France €50

## SPARKLING

BTL / Glass

### Champagne Gosset Extra Brut NV, France €90

### Sense Cap, Cava, Spain €30

### La Marca Prosecco, Spumante, Italy €36

### Corte Delle Calli Prosecco €10 Snipe

### Domaine Lafarge Mirafior Rose, Spain €32 / €8

*Menu Key*

(VF) - Vegan, (GF) - Gluten Free, (NA) - Non Alcoholic, (S) Sustainable