# 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 )

# Menu

THE Strand Cahore

## STARTERS

**The Strand Seafood Chowder** €14.5
Truffle, Parmesan crisp, homemade soda bread
** 1, 2, 4, 7, 9, 14 .

**Slow-Cooked White Onion Soup** €8.5
Truffle, Parmesan crisp, homemade soda bread
** 1, 7, 9

**Smoked Haddock Mornay** €16.5/23
Cherry tomatoes, creme fraiche, chives, parmesan crust, sourdough
** 1, 2, 4, 7, 9, 12, 14

**Salt & Chilli Squid**
House tartar, fresh lemon €14.5/23
1, 4, 7

**Potted Smoked Salmon Mousse** €13/21
Whipped smoked salmon, caviar, pickled cucumber, homemade soda bread
** 1, 4

**Twice Cooked Wings (GF)** €12.5/19
House hot sauce, Cashel blue cheese, celery sticks
** 7, 9

**Italian Burrata with Roasted Beetroot & Fig** €14
Candied walnuts, herb oil, sourdough and smoked paprika butter
** 7, 9

*Where 2 prices are shown: Starter/Main Course*

## SIDES

| | |
|---|---|
| **Homemade Potato Chips** | €5 |
| **Brooklyn Leaf Salad** | €5 |
| **Selection of Garden Vegetables** | €4 |
| **Roast Fondant Potatoes** | €4 |
| **Hot Honey** | €1.5 |

## MAIN COURSE

**The Strand Fish & Chips** €22.5
Fresh Kilmore Quay haddock from Jerome Caxard in Camolin. Hand battered, fresh cut chips, pea & mint purée, homemade tartar sauce, dressed leaves and pickled cucumber
1, 4, 10

**Market Fish** Market Price
Seasonal garnish, potatoes

**Battered Haddock Burger** €18.5
Crispy battered haddock, homemade tartar sauce, dressed leaves and pickled cucumber in a bun, served with chips
1, 4, 10

**8-hr Slow-Cooked Feather Blade of Beef** €26.5
Golden fondant & creamed potato, carrot & parsnip purée, brocolli, homemade Yorkshire pudding, roast gravy
** 1, 7, 9, 12

**Braised Venison Shank** €25
Creamed potatoes, braised red cabbage, glazed carrots and jus.
** 7, 9, 12

**Irish Angus Beef Burger** €20
Applewood smoked cheese, homemade chilli jam, crispy onions in a bun, served with chips
** 1, 7

**Lentil and Chickpea Burger (V)** €20
Homemade apple & raisin chutney, crispy onions in a bun, served with chips.
** 1

**Whipped Feta & Mediterranean Salad** €14.5
Mediterranean vegetables, Brooklyn farm leaves, toasted seeds, honey & mustard dressing, homemade soda bread
** 1, 7

**Salad Add Ons**

| | |
|---|---|
| Cajun Chicken | €5 |
| Garlic Prawns | €5 |
| Tofu (V) | €4 |

## BRICK OVEN

***Thursday to Sunday Only***

€12.5

**Garlic Pizza (V)**

Garlic butter, mozzarella, herbs

** 1, 7

€14

**Margherita (V)**

San Marzano tomato, mozzarella, fresh basil

** 1, 7

€16

**Pepperoni**

San Marzano tomato, mozzarella, pepperoni

** 1, 7

€17

**Ham & Pineaple**

San Marzano tomato, mozzarella, ham, pineapple, rocket

** 1, 7

€17

**Buffalo Sausage**

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

** 1, 7

€17

**Cajun Chicken**

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

** 1, 7

€17

**Goats Cheese (V)**

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

** 1, 7

€16

**Vegetarian (V)**

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

** 1, 7

€16

**Vegan (VG)**

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

** 1, 7

## DESSERTS

**Warm Sticky Toffee Pudding** €9

Warm butterscotch sauce, vanilla bean ice-cream **1, 7**

**The Strand Winter Berry Trifle** €9

Homemade vanilla bean custard, fresh cream **1, 7**

**Raspberry & White Chocolate** €9

Bread & butter pudding, vanilla anglaise **1, 7**

**Winter Spiced Orange Cheesecake** €9

Orange curd **1, 7, 12**

**Vegan Oreo Brownie** €9

Raspberry sorbet **1, .8, ALMOND**

## 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

** INDICATES CAN CAN BE MADE GLUTEN FREE.

1 = GLUTEN, 2 = CRUSTACEANS, 3 = EGGS, 4 = FISH, 5 = PEANUTS, 6 = SOYBEANS, 7 = MILK, 8 = NUTS, 9 = CELERY, 10 = MUSTARD, 11 = SESAME SEEDS, 12 = SULPHUR & SULPHITES, 13 = LUPIN, 14 = MOLLUSCS.

**PLEASE MAKE ANY ALLERGENS KNOWN TO YOUR SERVER.**