

THE MUNSTER MILE

Munster Province, in the southwest of Ireland, is known for its rich agricultural traditions and diverse range of local produce. Munster's local produce reflects a deep connection to the land and sea, emphasizing sustainability and freshness. We take pride in our City & all the Neighboring counties by sourcing fresh & local ingredients wherever possible in our menus.

Try our Munster Mile Dishes, noted with the **M** logo, all Dishes made with 100% Munster only produce!

TO BEGIN

STRAND GRILLED CHICKEN CAESAR SALAD

Crisp Bacon, Parmesan Shaving Croutons
& Homemade Ceaser Dressing

Small €14.50 Large €19.50

1, 7, 8, 12, 13, 14

M HOMEMADE SOUP OF THE DAY

Served with Fresh Homemade Bread

€10.50

1, 5, 7, 8

ROASTED BEETROOT & PICKLED BEETROOT SALAD

With Hazelnuts & Bluebell Falls Goat's Cheese.

Small €14.50 Large €18.50

8, 12, 14

M NOVAC FOCACCIA BRUSCHETTA **VEGAN**

Toasted & Topped with Basil Tomato Olives,
Dressed Leaves & Balsamic Reduction

€12.50

1, 8, 14

STRAND CHICKEN WINGS

Marinated Chicken Wings with Choice of Hot Sauce
or BBQ Sauce, Cashel Blue Cheese Dip, Celery
& Urban Farmer Leaves

€14.50

1, 5, 7, 8, 12

WALLACE GARDEN BURRATA

With Ripe Wine Infused Cherry Tomato, Parma Ham,
Avocado, Kevin Wallace Mixed Leaves, Basil Pesto &
Balsamic Reduction

(Vegetarian Option without Parma Ham Available)

€14.00

8, 14

BBQ PULLED PORK SPRING ROLL

With Urban Farmer Leaves & BBQ Sauce

€13.50

1, 3, 7, 8, 14

PIRI-PIRI SPICED SEAFOOD

Fried Prawns & Squid with Kevin Wallace
Leaves & Fresh Tzatziki

€14.95

8, 10, 13, 14

SPICED FALAFEL **VEGAN**

With Kevin Wallace Mixed Leaves & Sweet
Chilies Dressing

€12.50

1, 14

THE MAIN EVENT

M SEAMUS BUTLERS DOUBLE BEEF BURGER

Served on a Brioche Bun with Tomato Relish, Garlic Mayonnaise, Smoked Effin
Cheese, Sautéed Onions, Kevin Wallace Lettuce & Chips

€25.50

1, 8, 12

BANG BANG CHICKEN

Sweet & Sticky Sauce, Served with Steamed Rice & Wok Fried Vegetables

€26.50

1, 3, 9, 10, 12

M 100% IRISH 8oz SIRLOIN STEAK

With Buttery Fondant Potato, Parsnip Puree & Wild Mushroom Sauce

€41.50

5, 8, 12

M CAROLINE RIGNEY'S RARE BREED PORK SAUSAGES

Served with Green Peas, Vegetables & Fried Onion Gravy

€27.00

1, 5, 8, 12

PLANT BASED MEAT BALLS **VEGAN**

With Tomato Sauce & Spiced Turmeric Cous Cous

€24.50

1

M TREATY CITY BEER BATTERED DOONBEG HAKE & CHIPS

Served with Kevin Wallace Leaves, Tartar Sauce & Chips

€27.50

1, 7, 8, 13

M STRAND CHICKEN SUPREME

Chicken Supreme Stuffed with Chorizo Mousse, Cheesy Potato & Red Wine Reduction

€28.95

1, 5, 7, 8, 12

M TRADITIONAL IRISH BACON RACK & CABBAGE

With Creamy Mashed Potato & Parsley Sauce

€28.95

8, 14

WILD MUSHROOM TORTELLINI

With a Seafood Medley of Prawns, Mussels & Smoked Salmon

€27.50

1, 5, 7, 8, 11, 13

SPECIAL OF THE EVENING

Served from 6pm - Ask your Server for Details

€32.00

SOMETHING EXTRA €5.00 each

FRIES

1, 3, 12

MASHED POTATO

8

SAUTÉED ONIONS

8

SEASONAL VEGETABLES

8

ONION RINGS

1

CAJUN SPICED FRIES

1, 3, 5, 12

NO ADDED GLUTEN BREAD

7

SEASONAL LEAVES

with house dressing

12, 14

"INVISIBLE CHIPS"

A Silent Donation to our 2026
Charity Partner Make-A-Wish



If you wish to Donate to our 2026 Charity Partner
Make-A-Wish Directly Please scan our QR Code

Make-A-Wish
IRELAND

SPRING SPECIAL €28.00

Main Course & a Glass of House Wine

Main Course Included in the Spring
Special are noted with the 🍷 Icon

1 Gluten 2 Peanuts 3 Soya 4 Molluscs 5 Celery 6 Lupin 7 Egg 8 Lactose 9 Nuts 10 Sesame 11 Crustaceans 12 Sulphites 13 Fish 14 Mustard

We handle multiple food allergen ingredients in our kitchen and while we make every effort to prevent cross contamination during prep and service we cannot guarantee the complete absence or allergens. If you suffer from severe food allergies, please let your server know and we can discuss further requirements.