



STARTERS

CHEFS SOUP OF THE DAY €5.50

HOMEMADE BROWN SODA BREAD (6(WHEAT),9)

MEDITERRANEAN ROAST VEGETABLE SALAD €6.50

*LIGHTLY ROAST PEPPERS, COURGETTES,
TOMATOES, SHAVED PARMESAN CHEESE &
DRESSED LEAVES DRIZZLED, PISTOU (7)*

ATLANTIC COAST SEAFOOD CHOWDER €7.50

*A SELECTION OF FISH AND SHELL FISH IN A
CREAMY & RICH SOUP, HOMEMADE BROWN BREAD
(1,2,3 (VARIOUS),6(WHEAT),7)*

CHICKEN & MUSHROOM FRICASSEE, €7.50

*WITH SEASONAL LEAVES & RUSTIC TOAST
(6(WHEAT), 7)*

GOLDEN FRIED SCAMPI TAILS, €9.50

*PANKO BREAD CRUMBS, TARTARE SAUCE,
(1(PRAWN), 6(WHEAT), 11)*

STEAMED WEST CORK MUSSELS, €10.50

*CHOOSE FROM CLASSIC MARINIÈRE OR TOMATO &
HERB (2 MUSSELS, 6 WHEAT, 7, 9)*

CHICKEN LIVER PARFAIT, €6.95

*SEASONAL LEAVES, RED CURRANT CHUTNEY
(6(WHEAT), 7)*

MAIN'S

SMOKED TOFU & RICE NOODLE STIR-FRY €14.50

(6 WHEAT, 8, 9, 10)

COPPER POT FISH & CHIPS €15.95

*LIGHT BEER BATTERED HADDOCK, MUSHY PEAS,
TARTARE SAUCE
(3 HADDOCK 6 WHEAT, 11)*

PRIME IRISH 8OZ HEREFORD BEEF BURGER, €15.95

*BACON, CHEDDAR CHEESE, CARAMELIZED ONIONS
& RELISH (6 WHEAT, 7, 9)*

SHANNON VALE CHICKEN SUPREME €16.50

*PEARL BARLEY, 21.30 CARROT & SPINACH, GRAVY, (7,
9, 12)*

SLOW BRAISED SHANK OF IRISH LAMB, €19.95

*COUNTRY VEGETABLE STEW, CREAMED POTATOES.
(7, 9, 12)*

12OZ IRISH STRIPLOIN STEAK €26.50

*CHIPS, ONIONS, MUSHROOMS, PEPPER SAUCE (7, 9,
12)*

THAI RED CHICKEN CURRY €15.95

*SHANNON VALE CHICKEN, VEGETABLES, BASMATI
RICE, (9, 10, 13)*

CRISPY CHICKEN BURGER, €15.90

*SLICED TOMATO, RED ONION, CHIMICHURRI (6
(WHEAT) 7, 9)*

PLEASE SEE OUR BLACK BOARDS FOR OUR KITCHEN TEAMS' SPECIALS TODAY.

SIDE ORDERS ~ €3.50

HOUSE FRIES
SAUTÉED MUSHROOMS
SAUTÉED ONIONS

GARLIC BREAD
SIDE SALAD

STEAMED VEGETABLES
BABY POTATOES

OUR MENU OF DELECTABLE DESSERTS WILL BE PRESENTED TO YOU AT THE END OF YOUR MAIN COURSE SO MAKE SURE TO KEEP SOME ROOM.



WELCOME TO THE COPPER POT RESTAURANT

WEST CORK IS A MELTING POT FOR SOME OF THE FINEST RAW INGREDIENTS IN THE COUNTRY & WE CONSIDER OURSELVES INCREDIBLY LUCKY TO HAVE SUCH ABUNDANCE ON OUR DOOR STEP!

OUR HEAD CHEF VINCENT & HIS TEAM STRIVE TO SOURCE OUR PRODUCE LOCALLY WHERE EVER POSSIBLE AND BELIEVE IN ALLOWING THOSE INGREDIENTS TO SHINE IN CRAFTING THEM INTO INTERESTING AND TASTY DISHES FOR YOU TO ENJOY.

WE TRUST YOU WILL ENJOY YOUR MEAL TODAY AND WE WOULD VALUE ANY FEEDBACK YOU MAY WISH TO SHARE WITH US.

Allergen Index

Please notify your server if you have an allergy so they can properly advise you on what dishes can be adapted to suit your needs.

Allergen notes below are listed in red next to the each dish.

- | | |
|--|------------------------|
| 1 – Crustaceans (define type e.g. prawns or crab) | 8 – Soya |
| 2 – Molluscs (define type e.g. oysters or mussels) | 9 – Sulphites |
| 3 – Fish (define type e.g. Hake or Salmon) | 10 – Sesame |
| 4 – Peanuts | 11 – Egg |
| 5 – Tree Nuts (specify type of nut) | 12 – Celery & Celeriac |
| 6 – Cereal containing gluten (state what type) | 13 – Mustard |
| 7 – Dairy/Milk products | 14 – Lupin |