

# McGETTIGANS COOKHOUSE



DINNER MENU Mon - Fri 5pm - 10pm  
Sat - Sun 3pm - 10pm

**2 COURSE SPECIAL**  
(Available 5pm - 7pm Sun - Thur)

Enjoy a Starter & Main Course  
or Main course & Dessert for **29.00**  
Choose from our sumptuous dishes marked \*



SCAN ME

## Peckish?

Signature starters to have on their own, with some sides  
or before the main attraction!

**\*CLASSIC CAESAR SALAD** S L  
10.95 / 13.95

*Baby gem, croutons, bacon lardons,  
Caesar dressing, grated parmesan, chives.*

Add chicken 5.00  
(1a/3/7/9/10/13)

**\*HOMEMADE SOUP OF THE DAY** 8.50

*Served with Guinness bread*  
(1a/7)

**\*COOKHOUSE WINGS** S L  
10.95 / 14.95

*Choice of hot sauce /chilli & palm sugar /BBQ  
Served with celery & blue cheese dip*

(12/7/6/9/10)

**\*SUPERFOOD SALAD** S L  
11.50 / 14.50

*Quinoa, tender stem broccoli, avocado puree, feta, walnuts,  
beetroot, sweet potato, house blackberry dressing.*

Add Prawns 5.00 / Chicken 5.00 / Beef 5.00  
(7/8a/10/12)

**GRILLED IBERICO PORK** 14.00

*Celeriac puree, onion relish, grilled chicory & frisée salad*  
(7/9/10/12)

**HAM HOCK AND CHEESE CROQUETTES** 10.50

*Aioli, pea puree, pea shoots*  
(1a/3/7/10/12)

**PULLED BBQ PORK BRUSCHETTA** 12.50

*Pickled red cabbage, ricotta, garlic aioli*  
(1a/3/7/10/12)

## Ravenous?

Our signature main courses for the very hungry!

**\*PAN ROASTED CHICKEN BREAST** 26.00

*Confit garlic mashed potato, tender stem broccoli,  
red wine jus*  
(7/12)

**80Z STRIPLOIN STEAK** 38.50

*Served with fries and salad,  
choice of peppercorn sauce or red wine jus*  
(1a/7/10/12)

**PAN SEARED SALMON** 28.00

*Lemon beurre blanc, fine beans in shallot butter,  
sauteed potatoes, dill oil.*  
(4/7/12)

**BRAISED FEATHER BLADE** 24.50

*Creamy polenta, baby carrots,  
tenderstem broccoli, red wine jus*  
(7/9/12)

**\*STEAK BURGER** 19.95

*Brioche bun, tomato relish, bacon, smoked applewood cheese,  
chipotle mayo & gherkins, served with fries and salad*  
(1a/3/7/10/12)

**\*PANKO BREADED ATLANTIC COD** 19.00

*Served with crushed peas and mint, tartare sauce,  
burnt lemon & fries*  
(1a/3/4/10/12)

**\*CRISPY POLENTA CAKE** 18.00

*Served with madeira glazed mixed wild mushrooms, tomato  
sauce, parmesan cheese & lambs leaf lettuce*  
(7/10/12)

**\*VEGAN SWEET POTATO, PIRI PIRI BURGER** 19.95

*Spicy vegan burger, garlic sauce, chipotle paste,  
vegan friendly yogurt, baby gem, beef tomato,  
red onion on vegan bun, cookhouse fries*  
(1a/6/9/12)



As part of our sustainability commitments,  
we introduce our "50 Mile Menu".

All our dishes are now made from ingredients  
sourced within 50 miles of McGettigans Cookhouse  
Connolly.

## Pizza?

12" gourmet pizza with our own homemade  
tomato & herb sauce

**VEGETARIAN DELUXE** 16.95

*Onion, mushroom, peppers, sundried tomato,  
sweetcorn, rocket with mozzarella cheese*  
(1a/7/12)

**\*MIGHTY MEATY** 18.95

*Salami, chorizo, smoked pancetta, pepperoni, red onion*  
(1/7/12/13)

**\*CLASSIC MARGHERITA** 15.95

(1a/7/12/13)

Additional toppings 2.00 - Mixed peppers, mushrooms, bacon,  
red onions, pepperoni, salami, ham, sausage, jalapenos

## Some Sides?

**COOKHOUSE FRIES** 5.00

**CRISPY WEDGES** 5.00

**CREAMY MASH POTATO (7)** 5.00

**GARLIC BREAD WITH CHEESE (1a/7)** 5.00

**SAUTÉ MUSHROOMS AND ONIONS** 5.00

**TENDERSTEM BROCCOLI,  
LEMON DRESSING & TOASTED ALMONDS (8/10/12)** 6.00

**MIXED GARDEN SALAD  
WITH HOUSE DRESSING (10/12)** 5.00

## Something Sweet?

**\*ROSEMARY POACHED PEACH** 8.50  
*Meringue & vanilla ice cream*  
(3/7)

**LEMON POSSET** 8.50  
*Strawberry ice cream, pistachio brittle*  
(3/7/8 (Pistachios))

**CLASSIC CRÈME BRULEE** 8.50  
*Coffee ice cream & shortbread*  
(3/7)

**\*CHOCOLATE CAKE** 8.50  
*with white choc ice-cream and baileys truffles*  
(3/6/7)

**\*ICE CREAM SELECTION** 6.50  
(3/7)

### ALLERGEN LIST

1. Gluten 1a. Wheat 1b. Rye 1c. Barley 2. Crustaceans 3. Eggs  
4. Fish 5. Peanuts 6. Soya 7. Milk 8. Nuts 8a. Walnuts  
8b. Cashew 9. Celery 10. Mustard 11. Sesame 12. Sulphites  
13. Lupin 14. Molluscs

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SUPPLIERS LIST We proudly support the following local suppliers: Doyle Meats, Kish Fish, Keelings Vegetables, La Rousse and Cuisine de France.  
Our Beef, Pork and Lamb are 100% Irish, and our Poultry is sourced from within the E.U.