

THE TANKARD

BAR & RESTAURANT

WELCOME

Originally opened in 1976 by Jerry & Mary O'Sullivan The Tankard has been under the stewardship of the O'Sullivan Family now for nearly 50 years. It is now owned & run by their sons Enda & Adrian, with their brother Ian creating fabulous dishes in the kitchen. The Restaurant opened its doors in 1982 and continues to work with local fresh Seafood while also offering plenty of non seafood options. We hope that you enjoy your time here with us and from all the team thank you so much for visiting us here at The Tankard



EVENTS

Birthdays

Christenings

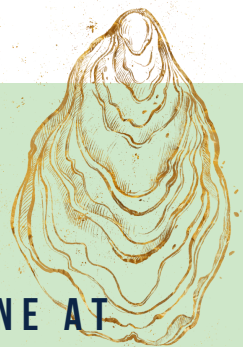
Weddings

Weddings Day 2

FOR ALL ENQUIRIES & AVAILABILITY EMAIL EVENTS@THETANKARD.IE

GIFT VOUCHERS

AVAILABLE TO PURCHASE AT OUR FRONT DESK OR ONLINE AT
WWW.THETANKARD.IE





STARTERS

Soup of the Day

with our Homemade Brown Bread (GF)(V) (7,9) 8.00

Tankard Seafood Chowder

with our Homemade Brown Bread (1,2,4,7,14) 10.95

Panko Crumbed Brie

Redcurrant & Orange Zest Sauce (V)(1,3,7,10,12) 10.95

Spicy Chicken Wings

with our homemade Blue Cheese Dip (3,7,9) 12.95

Salt & Pepper Squid

with & Homemade Chilli Jam (1,3,4,7) 11.95

Sticky Sesame Cauliflower Wings

with Maple Vegan Mayonnaise (V)(VG)(1,6,10,11,12) 12.95

Cromane Steamed Mussels

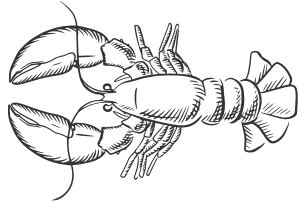
in a White Wine, Onion & Garlic Meuniere Sauce with our

Homemade Brown Bread (1,7,14)

Medium 15.95 Large 19.95

**PLEASE SEE OUR SPECIALS BOARD
FOR TODAY'S STARTER SPECIALS**

1. Gluten 2. Crustaceans 3. Egg 4. Fish 5. Peanuts 6. Soya 7. Milk 8. Nuts 9. Celery
10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide/Sulphites 13. Lupin 14. Molluscs



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MAIN COURSE
FROM THE SEA

Tankard Seafood Mornay
with Scallop, Mussels, Salmon & Hake served with
Mixed Leaves & Handcut chips
(Please allow 40mins) (1,2,3,4,7,14) 29.95

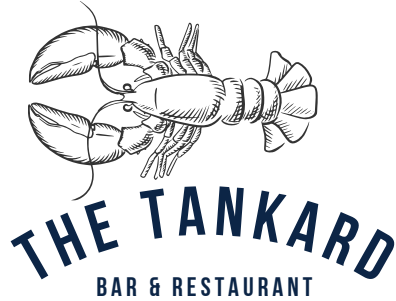
Pan - Seared Fillet of Hake
on a bed of Sauteed Spinach with a Parsley Oil served
with our Potato of the Day (GF (4,7,10) 27.95

Beer Battered Catch of the Day
with homemade Pea Puree & Tartare Sauce served with
Handcut Chips (1,3,4,7) 23.95

Fishermans Basket
Salt & Pepper Squid, Tempura Prawns, Chilli Jam & Garlic
Mayo served with Handcut Chips (1,2,3,4,7) 21.95

Pan Fried Scallops & Slow Roasted Pork Belly
with a Coca Cola Jus served with our Potato of the Day &
House Vegetables (7,12,14) 31.95

**PLEASE SEE OUR SPECIALS BOARD FOR
TODAYS FISH SPECIALS**



MAIN COURSE

FROM THE LAND

10 oz Sirloin Steak

with crispy Onion Rings & a Brandy Pepper Sauce or Whipped Garlic Butter served with a Mixed Leaf Salad & Handcut Chips (1,7,12) 35.95

Half Roasted Duckling

with Roasted Root Vegetables, a Candied Orange Sauce & Parsnip Crisps served with House Potato (6,7) 29.95

Crunchy Garlic Chicken

with our Whipped Garlic Butter, Handcut Chips & Side Salad (1,3,7,10) 19.95

Homemade Beef Burger with Cheese

on a Brioche Bun with Crispy Fried Onions, Mayo, Tomato Jam & Shredded Lettuce (1,3,7,10) 21.95

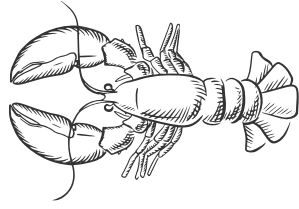
Crispy Buttermilk Chicken Burger

with Buffalo Sauce, Mayo, Cucumber Pickle & Shredded Lettuce on a Brioche Bun (1,3,7,10) 21.95

Vegetarian Burger

Spiced Vegan Chickpea Burger with lettuce, red onion & a sweet chilli vegan mayo on a toasted beetroot Bun. (V)(VG) 18.95

**PLEASE SEE OUR SPECIALS BOARD
FOR TODAY'S SPECIALS**



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SPECIALS

Please see our Specials Board for this
evenings Special Dishes

SIDE DISHES

Sauces 2.50
House Vegetables 4.95
Side Salad 3.95
Handcut Chips 4.95
Potato of the Day 4.95
Onion Rings 6.95
Garlic Bread 5.50

**PLEASE BE ADVISED WE CANNOT SPLIT BILLS FOR
GROUPS OVER 6 PEOPLE THANK YOU**



KIDS MENU

(Our kids menu is cooked exactly the way our grown ups menu is,
homemade & not frozen produce)

Sausages & Chips (1,2) 7.95

Tagliatelle with homemade Tomato Sauce (1,3,7,12) 6.95

Add Chicken €9.95

Kids Margherita Pizza (1,7,12) 7.95

Plain Kids Homemade Burger with Handcut Chips

(1,3,7,10,12) 9.95

Homemade Crumbed Chicken Goujons with Handcut Chips

(1,3,7) 9.95

Kids Baked Hake with Potato of the Day (4) 10.95

Homemade Fish Goujons with Handcut Chips (1,3,4,7) 10.95

KIDS DESSERTS

Ice Cream Sundae with Vanilla & Chocolate Ice Cream,
Chocolate Brownie Pieces and Chocolate Sauce topped with
candied nuts (1,3,7,8) 6.50

Warm Chocolate Brownie with Chocolate Sauce & Vanilla
Ice Cream (1,3,7) 5.00

Selection of Ice Cream & Chocolate Sauce (7) 4.00

Scoop of Ice Cream with Chocolate Sauce (7) 3.00

**PLEASE BE ADVISED THAT THIS MENU IS FOR
UNDER 12'S ONLY**



DESSERTS

Selection of Ice Cream

Chocolate, Vanilla & Strawberry Ice Cream with homemade
Chocolate Sauce (7) 6.50

Warm Chocolate Brownie

with Vanilla Ice Cream, homemade Chocolate Sauce &
Honeycomb Pieces (1,3,7) 8.50

Homemade Creme Brulee

(7) 8.50

Cheesecake of The Day

(7) 8.50

Lemon Meringue Pie

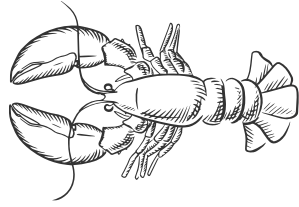
(1,3) 8.50

Summer Pavlova

(3,7) 8.50

Dessert of the Day

Please ask your Server



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TEAS / COFFEES

(All our Coffees are Nespresso Coffees)

Tea €3

Herbal Tea €3.50

Espresso €3.50

Americano €4.00

Latte €4.50

Cappuccino €4.50

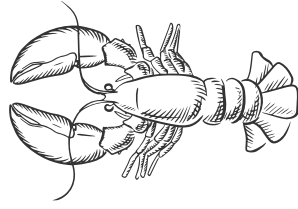
Speciality Coffees

Irish Coffees €8.00

French Coffees €8.50

Baileys Coffee €8.50

Calypso €8.50



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COCKTAILS

€12

PORNSTAR MARTINI

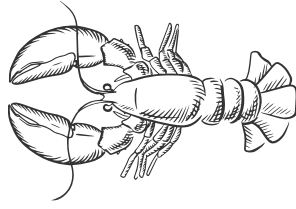
ESPRESSO MARTINI

APEROL SPRITZ

STRAWBERRY DAIQUIRI

WHISKEY SOUR





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WINE LIST

White Wine

101. Marques de Tejares, CHARDONNAY, Spain

Tropical Fruit & fermentation Aromas. Long & elegant on the palate, light & refreshing. €8 (gls)/ €28 Bottle

102. Marques de Tejares, SAUVIGNON BLANC, Spain

Fresh Aromas of Melon, Peach & Nectarine with Salty flavours of Papaya & refreshing acidity €8 (gls)/ €28 Bottle

103. Capreella, PINOT GRIGIO, Italy

This is a light & refreshing white wine with flavours of Apple, Pear & Lemon €8 (gls)/ €29 Bottle

104. Kapuka SAUVIGNON BLANC, Marlborough, New Zealand

This Sauvignon Blanc has flavours of Passion Fruit, Fresh Lime & Melon with a delicious finish. Perfect pairing with Seafood & all white meats. €9.50 (gls)/ €38 Bottle

105. MACON LUNGY, Joseph Druhin Burgundy, France

Floral & Fruity with hints of White Flowers, Apple & Lemon Aromas €45.00

106. Pionero, ALBERINO, Rias Baixas, Spain

A Spanish White without Oak. Yellow with green & straw hues. Showing Citrus, Stone Fruits & Apple, bringing to mind a Muscadet. It is round on the palate. €38.00

107. CHABLIS, Joseph Druhin, Burgundy, France

Medium-bodied, lush, sporting a deeply Spicy, Pear-Scented nose. Packed with Apples, Pears, minerals, slate & tangy rinds. It is silky-textured & displays a long, supple, expressive finish. €55.00



WINE LIST

Red Wine

201. Marques de Terajes, MERLOT, Spain

Ruby Red in colour with hints of Blueberry & Plum. Round, pleasant & very well balanced. €8 (gls)/€28 Bottle

202. Marques de Terajes, CABERNET SAUVIGNON, Spain

Deep Red in colour, this wine maintains nice balance between its Fresh Fruit & aging Oak tones. Tart with sweet Cherries & Mature Blackcurrants. €8 (gls)/€28 Bottle

203. PINOT NOIR, Nuiton-Beaunoy, Burgundy, France

Intense Ruby Red with delicate Violet Aromas, alongside some heartier, Riper Raspberry & Strawberry Fruit. The palate is fruit forward with soft tannins, heaps of Blackcurrant, Liquorice & Black Cherry notes. €12 (gls)/€54 Bottle

204. Portillo, MALBEC, Argentina

Deep & attractive Purple Einr. Its dominate notes are Spices & Wild Berries. €8.50 (gls)/ €32 Bottle

205. Beronia, TEMPRANILLO RIOJA, Spain

A beautifully mellow Rioja, made from a classic blend of Tempranillo with a bit of Garnacha. Smooth, ripe & velvet soft. Time spent in Oak Barrels add gorgeous Vanilla & Spice flavours. €9.50 (gls)/ €37 Bottle

206. Tour de Bolt, BLENDED BORDEAUX, France

Excellent Wine, very well blended. Well rounded and easy drinking
€29

207. BEAUJOLAIS VILLAGE, Joseph Drouhin, Burgundy

Classic Raspberry Jam flavors come through in the mouth with black pepper and an absence of upright, perky acidity. €39.95



WINE LIST

Red Wine

208. Primitivo II Pumo, San Marzano, Italy

Intense notes of Prunes & Cherry combined with Rosemary & Vanilla.
A full-flavoured wine, mild in tannins, soft & balanced €28.00

209. FLEURIE, Grands Fer, Burgundy, France

Brilliant Ruby Raspberry & Candied Flowers on the fragrant nose. On
the jammy side, offering plush red fruit flavors that spread out to
coat the palate. €49.95

Rose Wine

111. LES 5 VALLEES, Provence, France

Crisp & Dry of a Salmon Pink Hue. Combines Soft Strawberry Fruit
with minerality & herbaceousness €8.50 (gls) €29.95

112. WHISPERING ANGEL, Cote de Provence, France

In the Esclans Valley angels whisper. If you drink this wine you
might hear them €52.00

Champagne/Prosecco

108. Snipe of Prosecco €12

109. Prosecco, Bolla, Italy

Prosecco can be served throughout the meal, including dessert. €45

110. MOET ET CHANDON, Champagne, France

Moet et Chandon Brut Imperialenticing with green apple & Citrus
Fruit notes €85

