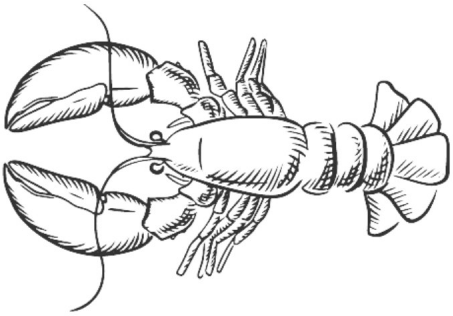


THE TANKARD

BAR & RESTAURANT

EST. 1976

WELCOME

Originally opened in 1976 by Jerry & Mary O'Sullivan, The Tankard has been in the care of the O'Sullivan family for 50 years. It is now owned and 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 fresh local seafood, while also offering plenty of non-seafood options. We hope you enjoy your time here, and from all the team, thank you so much for visiting us at The Tankard.

EVENTS

BIRTHDAYS CHRISTENINGS WEDDINGS WEDDING DAY 2

For all enquiries and availability, email **events@thetankard.ie**

GIFT VOUCHERS

Available to purchase at our front desk or online at **www.thetankard.ie**

THE TANKARD
BAR & RESTAURANT

STARTERS

SOUP OF THE DAY **8.00**
with our homemade brown bread GF · V (7,9)

TANKARD SEAFOOD CHOWDER **10.95**
with our homemade brown bread (1,2,4,7,14)

PANKO CRUMBED BRIE **10.95**
redcurrant & orange zest sauce V (1,3,7,10,12)

WARM GOATS CHEESE TARTLET **12.95**
with red onion marmalade, candied walnuts & balsamic reduction V (1,7,8,12)

TANKARD CHICKEN LIVER PÂTÉ **12.95**
with Cumberland sauce & crunchy crostini (1,7,12,13)

SPICY CHICKEN WINGS **12.95**
with our homemade blue cheese dip (3,7,9)

SALT & PEPPER SQUID **11.95**
with homemade chilli jam (1,3,4,7)

STICKY SESAME CAULIFLOWER WINGS **12.95**
with maple vegan mayonnaise V · VG (1,6,10,11,12)

CROMANE STEAMED MUSSELS **15.95**
in a white wine, onion & garlic meunière sauce with our homemade brown bread (1,7,14)

TODAY'S STARTER SPECIALS – SEE OUR SPECIALS BOARD

PLEASE NOTE: WE CANNOT SPLIT BILLS FOR GROUPS OF MORE THAN 6

Thank you for your understanding

ALLERGENS 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

V Vegetarian · VG Vegan · GF Gluten free · Please tell your server about any allergies

THE TANKARD
BAR & RESTAURANT

FROM THE SEA

MAIN COURSE

TANKARD SEAFOOD MORNAY 29.95
with scallop, mussels, salmon & hake, served with mixed leaves & handcut chips. Please allow 40 minutes (1,2,3,4,7,14)

TASTE OF THE TANKARD 30.95
a taste of our favourites: a cup of Tankard seafood chowder with brown bread, Cromane mussels, beer battered hake & tempura prawns, served with handcut chips, salad, tartare sauce & chilli jam (1,2,3,4,7,14)

PAN-SEARED FILLET OF HAKE 27.95
on a bed of rosemary & garlic baby potatoes with a roasted tomato sauce, served with house vegetables GF (4,7,10)

BEER BATTERED CATCH OF THE DAY 23.95
with homemade pea purée & tartare sauce, served with handcut chips (1,3,4,7)

FISHERMAN'S BASKET 21.95
salt & pepper squid, tempura prawns, chilli jam & garlic mayo, served with handcut chips (1,2,3,4,7)

CROMANE STEAMED MUSSELS 24.95
a large bowl of mussels in a white wine, onion & garlic meunière sauce, served with handcut chips (1,7,14)

TODAY'S FISH SPECIALS – SEE OUR SPECIALS BOARD

ALLERGENS 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

V Vegetarian · VG Vegan · GF Gluten free · Please tell your server about any allergies

THE TANKARD
BAR & RESTAURANT

FROM THE LAND

MAIN COURSE

10OZ SIRLOIN STEAK 35.95
with crispy onion rings & a brandy pepper sauce or whipped garlic butter, served with a mixed leaf salad & handcut chips (1,7,12)

SLOW BRAISED LAMB SHANK 32.95
on a parsley & garlic mash with a lamb jus, served with house vegetables (6,7,10,12)

HALF ROASTED DUCKLING 29.95
with roasted root vegetables, a candied orange sauce & parsnip crisps, served with house potato (6,7)

SLOW ROASTED PORK BELLY & CARAMELISED SCALLOPS 31.95
with a Coca-Cola reduction, served with house potato & vegetables (7,12,14)

CRUNCHY GARLIC CHICKEN 20.95
hand-crumbed chicken fillet with our homemade whipped garlic butter, served with handcut chips & side salad (1,3,7,10)

HOMEMADE BEEF BURGER WITH CHEESE 21.95
on a brioche bun with crispy fried onions, mayo, tomato jam & shredded lettuce (1,3,7,10)

CRISPY BUTTERMILK CHICKEN BURGER 21.95
with buffalo sauce, mayo, cucumber pickle & shredded lettuce on a brioche bun (1,3,7,10)

TODAY'S SPECIALS – SEE OUR SPECIALS BOARD

ALLERGENS 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

V Vegetarian · **VG** Vegan · **GF** Gluten free · Please tell your server about any allergies

THE TANKARD
BAR & RESTAURANT

FROM THE GARDEN

MAIN COURSE

ROASTED BUTTERNUT SQUASH FILO PARCEL 21.95

with feta cheese, baby spinach, pine nuts, balsamic reduction & candied walnuts, served on a bed of mixed leaves, diced tomato & cucumber pickle **V** (1,3,7,8,11)

VEGETARIAN BURGER 18.95

spiced vegan chickpea burger with lettuce, red onion & a sweet chilli vegan mayo on a toasted brioche bun **V** (1,3,7)

Gluten free & vegan bun available on request (gluten free & vegan bun contains 11)

SIDE DISHES

HANDCUT CHIPS	4.95	HOUSE VEGETABLES	4.95
POTATO OF THE DAY	4.95	SIDE SALAD	3.95
ONION RINGS	6.95	GARLIC BREAD	5.50
SAUCES	2.50		

ALLERGENS 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

V Vegetarian · **VG** Vegan · **GF** Gluten free · Please tell your server about any allergies

THE TANKARD
BAR & RESTAURANT

DESSERTS

SELECTION OF ICE CREAM **6.50**
chocolate, vanilla & strawberry ice cream with homemade chocolate sauce (7)

WARM CHOCOLATE BROWNIE **8.50**
with vanilla ice cream, homemade chocolate sauce & honeycomb pieces (1,3,7)

HOMEMADE CRÈME BRÛLÉE **8.50**
(7)

CHEESECAKE OF THE DAY **8.50**
(7)

LEMON MERINGUE PIE **8.50**
(1,3)

BERRY PAVLOVA **8.50**
(3,7)

DESSERT OF THE DAY .....
please ask your server

TEAS & COFFEES

All our coffees are Nespresso

TEA **3.00**
HERBAL TEA **3.50**
ESPRESSO **3.50**
AMERICANO **4.00**
LATTE **4.50**
CAPPUCCINO **4.50**

SPECIALITY COFFEES

IRISH COFFEE **8.50**
FRENCH COFFEE **8.50**
BAILEYS COFFEE **8.50**
CALYPSO COFFEE **8.50**

ALLERGENS 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

V Vegetarian · **VG** Vegan · **GF** Gluten free · Please tell your server about any allergies

THE TANKARD
BAR & RESTAURANT

KIDS MENU

Cooked exactly the way our grown-ups' menu is — homemade, with no frozen produce.

For under 12s only

SAUSAGES & CHIPS 7.95
(1,2)

TAGLIATELLE WITH HOMEMADE TOMATO SAUCE 6.95
(1,3,7,12)
Add chicken — 9.95

KIDS MARGHERITA PIZZA 7.95
(1,7,12)

PLAIN HOMEMADE BURGER WITH HANDCUT CHIPS 9.95
(1,3,7,10,12)

HOMEMADE CRUMBED CHICKEN GOUJONS WITH HANDCUT CHIPS 9.95
(1,3,7)

BAKED HAKE WITH POTATO OF THE DAY 10.95
(4)

HOMEMADE FISH GOUJONS WITH HANDCUT CHIPS 10.95
(1,3,4,7)

KIDS DESSERTS

ICE CREAM SUNDAE 6.50
vanilla & chocolate ice cream with chocolate brownie pieces & chocolate sauce (1,3,7)

WARM CHOCOLATE BROWNIE 5.00
with chocolate sauce & vanilla ice cream (1,3,7)

SELECTION OF ICE CREAM 4.50
with chocolate sauce (7)

SCOOP OF ICE CREAM 3.00
with chocolate sauce (7)

ALLERGENS 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

V Vegetarian · **VG** Vegan · **GF** Gluten free · Please tell your server about any allergies

THE TANKARD
BAR & RESTAURANT

COCKTAILS

PORNSTAR MARTINI	12.00
ESPRESSO MARTINI	12.00
APEROL SPRITZ	12.00
STRAWBERRY DAIQUIRI	12.00
WHISKEY SOUR	12.00
MARGARITA	14.00

CHAMPAGNE & PROSECCO

		GLASS	BOTTLE
108	**SNIPE OF PROSECCO**	–	12.00
109	**PROSECCO** *Bolla, Italy* Can be served throughout the meal, dessert included.	–	45.00
110	**MOËT & CHANDON** *Brut Impérial, Champagne, France* Enticing, with green apple and citrus fruit notes.	–	85.00

ROSÉ WINE

		GLASS	BOTTLE
111	**LES 5 VALLÉES** *Provence, France* Crisp and dry with a salmon-pink hue. Soft strawberry fruit with minerality and herbaceous notes.	8.50	29.95
112	**WHISPERING ANGEL** *Côtes de Provence, France* In the Esclans Valley angels whisper. Drink this wine and you might hear them.	–	52.00

All wines contain sulphites (12). Please ask your server about any allergies.

THE TANKARD
BAR & RESTAURANT

WINE LIST

WHITE WINE

		GLASS	BOTTLE
101	**CHARDONNAY** *Marqués de Tejares, Spain* Tropical fruit and fermentation aromas. Long and elegant on the palate, light and refreshing.	8.50	28.00
102	**SAUVIGNON BLANC** *Marqués de Tejares, Spain* Fresh aromas of melon, peach and nectarine, with salty notes of papaya and refreshing acidity.	8.50	28.00
103	**PINOT GRIGIO** *Capreella, Italy* A light, refreshing white with flavours of apple, pear and lemon.	8.50	29.00
104	**SAUVIGNON BLANC** *Kapuka, Marlborough, New Zealand* Passion fruit, fresh lime and melon with a delicious finish. A perfect pairing with seafood and all white meats.	9.50	38.00
105	**MÂCON-LUGNY** *Joseph Drouhin, Burgundy, France* Floral and fruity, with hints of white flowers, apple and lemon.	–	45.00
106	**ALBARIÑO** *Pionero, Rías Baixas, Spain* Unoaked, yellow with green and straw hues. Citrus, stone fruit and apple bring Muscadet to mind; round on the palate.	–	38.00
107	**CHABLIS** *Joseph Drouhin, Burgundy, France* Medium-bodied and lush, with a spicy, pear-scented nose. Packed with apple, pear, minerals, slate and tangy rind; silky-textured with a long, supple, expressive finish.	–	55.00

All wines contain sulphites (12). Please ask your server about any allergies.

THE TANKARD
BAR & RESTAURANT

WINE LIST

RED WINE

		GLASS	BOTTLE
201	**MERLOT** *Marqués de Tejares, Spain* Ruby red with hints of blueberry and plum. Round, pleasant and very well balanced.	8.50	28.00
202	**CABERNET SAUVIGNON** *Marqués de Tejares, Spain* Deep red, with a nice balance of fresh fruit and ageing oak. Tart, sweet cherries and mature blackcurrant.	8.50	28.00
203	**PINOT NOIR** *Nuiton-Beaunoy, Burgundy, France* Intense ruby red with delicate violet aromas and riper raspberry and strawberry fruit. Fruit-forward with soft tannins and notes of blackcurrant, liquorice and black cherry.	–	54.00
204	**MALBEC** *Portillo, Argentina* Deep, attractive purple. Dominant notes of spice and wild berries.	9.00	32.00
205	**TEMPRANILLO RIOJA** *Beronia, Spain* A mellow Rioja of Tempranillo with a little Garnacha. Smooth, ripe and velvet-soft; time in oak adds vanilla and spice.	9.50	37.00
206	**BLENDED BORDEAUX** *Tour de Bolt, France* Very well blended, well rounded and easy drinking.	–	29.00
207	**BEAUJOLAIS-VILLAGES** *Joseph Drouhin, Burgundy, France* Classic raspberry jam flavours with black pepper and soft, gentle acidity.	–	39.95
208	**PRIMITIVO** *Il Pumo, San Marzano, Italy* Intense prune and cherry with rosemary and vanilla. Full-flavoured, mild in tannins, soft and balanced.	–	28.00
209	**FLEURIE** *Grands Fer, Burgundy, France* Brilliant ruby, with raspberry and candied flowers on a fragrant nose. Jammy and plush, with red fruit that coats the palate.	–	49.95

All wines contain sulphites (12). Please ask your server about any allergies.

THE TANKARD
BAR & RESTAURANT

SUMMER 2027 · THE DAY AFTER THE BIG DAY

WEDDING DAY 2 BBQ

Gather your family and friends in our seaside garden for a freshly grilled BBQ buffet, a full bar and views across the bay.

€29 PER PERSON
60 to 99 adults

€27 PER PERSON
100 adults or more

Minimum of 60 adults. All prices include VAT.

1 CHOOSE 3 FROM THE GRILL

2 ADD 1 HOT SIDE

3 CHOOSE 3 SALADS

FROM THE GRILL

- 6oz homemade burger
- Garlic & herb pork sausage
- Lime & ginger chicken skewer
- Slow-cooked pulled pork

PREMIUM OPTIONS (PER PERSON)

6oz sirloin steak	+ €8
Garlic & rosemary lamb chops	+ €7
Salmon darne with chilli, ginger & garlic	+ €4
Sweet chilli & garlic tiger prawn skewers	+ €4

Hot sides include baked potato, garlic & rosemary potatoes, buttered corn on the cob and crunchy garlic bread, with a choice of ten salads.

For the full menu, email events@thetankard.ie

BOOK YOUR DAY 2 BBQ

EVENTS@THETANKARD.IE

Tell us your wedding date and guest numbers, and any dietary requirements.

THE TANKARD
BAR & RESTAURANT

CELEBRATIONS

WEDDINGS

Celebrate your wedding with the mountains and the sea as your backdrop. Our restaurant caters for up to 100 guests, and our large outdoor area can take a marquee for bigger celebrations.

CHRISTENINGS

Welcome the newest member of the family with a relaxed meal by the sea.

COMMUNIONS

A special day deserves a special meal. We cater for groups of all sizes.

CONFIRMATIONS

Mark the occasion with family and friends around the table.

Our 2026 wedding, christening, communion and confirmation menus are available on request.

PARTIES & CORPORATE EVENTS

Birthdays, private parties and corporate events: whatever the occasion, talk to us about food and drinks for your group.

FIND US

Kilfenora, Fenit, Tralee, Co. Kerry.
Family-run since 1976, with coastal views and direct access to the Fenit Greenway.

START PLANNING YOUR EVENT

EVENTS@THETANKARD.IE

Tell us your date, guest numbers and occasion, and we'll be in touch.