

Starters

Homemade soup of the day with home baked brown bread	€4.50
Creamy seafood chowder with home baked brown bread	€7.95
Crispy mini fish cakes with citrus beetroot slaw, homemade lime, chilli and ginger dip	€7.50
Honey glazed O'Neill's bacon and savoy cabbage samosa with grain mustard dip	€7.50
Flat mushroom bruschetta with tarragon cream and parmesan shavings (v)	€7.95
Hook Head crab claws with garlic butter (gf)	€9.95

Salads

Home smoked chicken Caesar salad with toasted sourdough croutons, parmesan shavings and romaine lettuce	€7.95/€11.95
Knockalara sheep's cheese salad with toasted hazelnuts and pomegranate seeds (v)(gf)	€7.95/€11.95
Cajun spiced salmon salad with sweet roast peppers, cous cous and cucumber pickle (gf)	€12.95

Share Them

Rope grown Glen Bay mussels steamed in white wine, finished with wild garlic, lemon and fresh herb butter (sustainable)	€10.95
Sticky free range chicken wings with chilli, honey and soy marinade (gf)	€10.95

(gf) = gluten free (v) = vegan. Gluten free bread available on request



Dinner

Steaks

Aged 7oz sirloin steak with twice cooked chips, Tom Cleary's rocket salad and café de paris butter (gf)	€15.95
10oz rib eye with grilled flat mushroom, caramelised red onions, creamy mashed potato (gf) and black bush pepper sauce	€22.95

Meat and Fish

Homemade 8oz Irish lamb burger with Wexford cheddar cheese, twice cooked chips, chilli and tomato relish	€12.95
Slow cooked beef short rib with honey roast root vegetables, creamy sweet potato mash and stock gravy (gf)	€17.95
Southern fried chicken strips with seasonal salad and house chips	€11.95
Fish of the day	POA
Craft beer battered haddock with house tartar sauce, seasonal salad and house chips	€13.95
House chicken curry with steamed basmati rice, spiced apple and mango chutney, naan bread	€11.95
Natural local smoked haddock hot pot in creamy dijon and spinach sauce, topped with chive mash	€16.95
Pan-fried fillets of monkfish with sesame fried greens, coconut thai curry sauce and steamed basmati rice	€19.95
Breaded goujons of lemon sole with house chips, rocket salad and homemade lime mayonnaise (sustainable)	€14.50

Homemade pizza and house chips available after hours

Vegetarian

Char grilled layered Mediterranean vegetables baked with parmesan cheese sauce	€11.50
Veggie burger with Tom Cleary's salad, basil mayonnaise and house chips	€11.50
Vegetable curry with steamed basmati rice, spiced apple and mango chutney, naan bread	€11.50

Sides

House chips	€3.20
Seasonal salad	€2.50
Sauté onions and mushrooms	€2.50
Garlic bread	€3.00
House onion rings	€3.00

Desserts

Feather bed chocolate and toasted hazelnut ice cream bombe with chocolate and hazelnuts	€5.50
Wexford strawberry meringue roulade with fresh chantilly cream	€5.50
Mairead's Mississippi mud pie with salted caramel	€5.50
Apple and summer berry crumble with vanilla crème anglaise	€5.50
Trio of ice cream	€4.95

Teas and Coffees

Pot of tea	€1.80
Herbal teas (choice of 12)	€2.50
Freshly ground Java Republic coffee	€2.30
White Coffee/Cappuccino/Latte	€2.60
Espresso	€2.30
Hot Chocolate	€2.50

Wine List

White

Costa Cruz Sauvignon/Verdejo

Glass €5.50 Bottle €19.95

Spain

Kawin Sauvignon Blanc

Glass €5.75 Bottle €22.95

Chile

Zagalia Pinot Grigio

Glass €5.75 Bottle €22.95

Italy

Domaine Chardonnay

Glass €6.95 Bottle €26.95

France

Three Wooly Sheep Sauvignon Blanc

New Zealand

Glass €7.25 Bottle €28.95

Red

Costa Cruz Tempranillo

Glass €5.50 Bottle €19.95

Spain

Kawin Cabernet Sauvignon

Glass €5.75 Bottle €22.95

Chile

Babington Brook Shiraz

Glass €5.75 Bottle €22.95

Australia

Domaine Merlot

Glass €6.50 Bottle €24.95

France

Rioja Vega Crianza

Glass €7.25 Bottle €28.95

France

Rosé and Sparkling

Rioja Vega Rosado

Glass €5.95 Bottle €22.95

Spain

Metico Prosecco Frizzante

Half Bottle €16.95

Italy

Metico Prosecco Rose

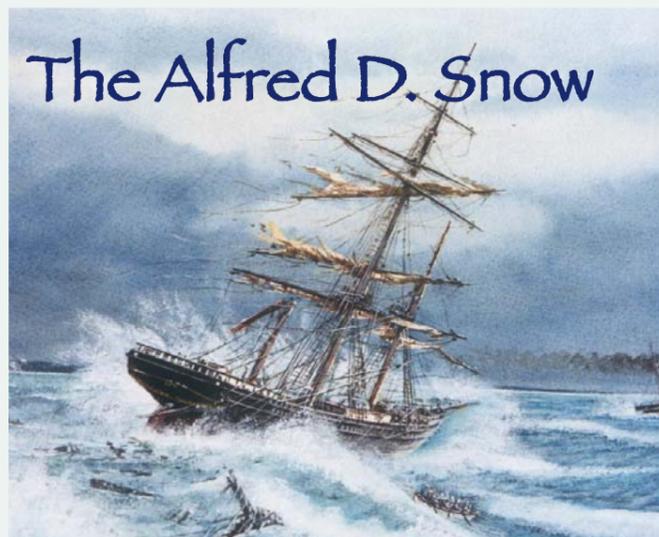
Half Bottle €16.95

Italy

Prosecco-Vespaiolo Frizzante

Bottle €28.95

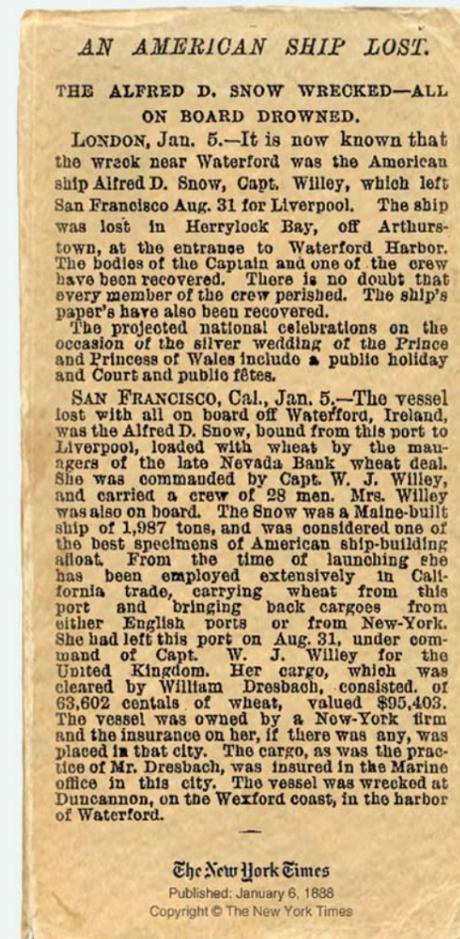
Italy



The vessel *Alfred D. Snow* was driven ashore and wrecked in severe storm conditions on January 4th 1888 in Herryloch Bay, at Arthurstown, County Wexford at the entrance to Waterford Harbour. The entire crew was drowned. The crew consisted of Capt. W.H. Wiley, first mate P.H. Sullivan, second mate John Child, and 26 seamen.

The ship had left San Francisco on Aug. 31st, bound for Liverpool with a cargo of wheat valued at \$95,000. It was a lofty 3-masted fully rigged ship and was 140 days at sea when it foundered. As the crew awaited rescue a huge wave swamped the ship and all aboard were lost.

The bar counter and shelving at the Strand Tavern are made from pure pitch pine beach-combed from the stricken ship.



Traditional Irish Music Session
every Thursday night with
HAL'S CELLI BAND
Private Function Room
available for all occasions with seating for 80 people

STRAND TAVERN
SEAFOOD BAR
DUNCANNON CO. WEXFORD
T: 051 389 109 E: info@strandtavern.ie
Facebook: StrandTavern Duncannon
www.strandtavern.com

Craft Beers

We stock a large selection of craft beers from O'Hara's Brewery in Carlow and other selected local breweries.

Each beer is crafted using classic brewing methods to create the traditional Irish beers styles that have long since been forgotten by many of the larger breweries. Just four main ingredients – water, malts, hops and yeast – are used to produce the highest quality craft beer range.

Taste the beers and enjoy the experience.

O'Hara's Draught Irish Stout 4.3%

Dry Irish stout with mooth mouth feel and complex coffee aroma.

O'Hara's Draught Irish Pale Ale 5.2%

Crisp and refreshing with a zesty burst of citrus aroma from dry hopping

O'Hara's Draught Irish Red Ale 4.3%

Traditional Irish beer style. Sweet caramel malt balanced by a distinctive roast bite.

O'Hara's Draught Irish Lager 4.3%

Inspired by German helles style. Clean and refreshing with complex hop undercurrent.

O'Hara's Draught Falling Apple Cider 4.5%

New from O'Hara's, medium-dry cider with 100% Irish apples.

Sample Tray

Sample any four draught craft beers €6

Ask at the bar for our seasonal, limited edition and featured beers. Bottled craft beers also available.

OUR LOCAL SUPPLIERS

Meat: Kavanagh Meats;
Vegetables: Tom Cleary's Organic Vegetables and Gerry Walsh;
Fish: Suzy Whitty and Duncannon Fish Co;
Desserts, breads, chutneys, relishes and sauces all freshly prepared in-house.