

## 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
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

## Sandwiches

Open dressed crabmeat sandwich on house brown bread or sourdough	€9.95
O'Neill's dry cured bacon toastie Wexford cheddar, cherry tomato and red onion	€5.95
Home smoked chicken and avocado on toasted sourdough with home-dried tomatoes and basil mayoanaisse	€7.95
Roast beef baguette with caramelised red onion and horseradish mayonnaise	€7.95

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

# Lunch



## 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

## Lighter Mains

Breaded goujons of lemon sole with house chips, rocket salad and lime aioli (sustainable)	€9.95
Flat mushroom bruschetta with tarragon cream and parmesan shavings (v)	€9.95

## Meats and Fish

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
Slow cooked beef short rib with pickled cabbage, creamy mash and roast gravy (gf)	€13.95
Homemade 8oz Irish lamb burger with Wexford cheddar cheese, twice cooked chips, chilli and tomato relish	€12.95
Southern fried chicken strips with seasonal salad and house chips	€11.95

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

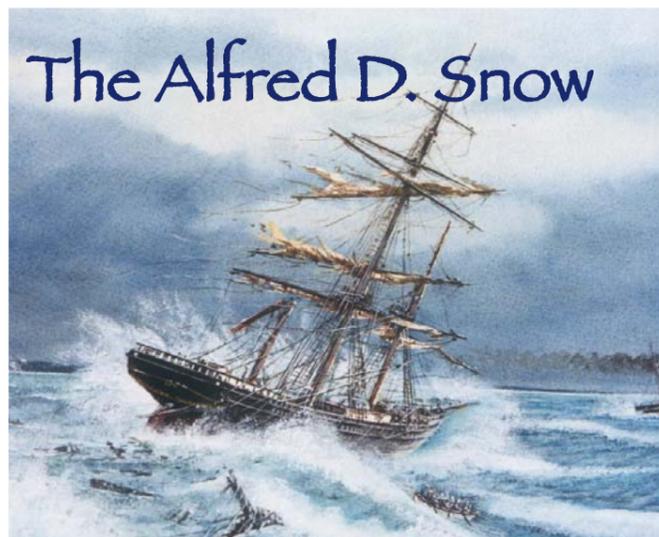
Italy

### Prosecco-Vespaiolo Frizzante

Bottle €28.95

Italy

## The Alfred D. Snow



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.

## AN AMERICAN SHIP LOST.

### THE ALFRED D. SNOW WRECKED—ALL ON BOARD DROWNED.

LONDON, Jan. 5.—It is now known that the wreck near Waterford was the American ship Alfred D. Snow, Capt. Willey, which left San Francisco Aug. 31 for Liverpool. The ship was lost in Herryloch Bay, off Arthurstown, at the entrance to Waterford Harbor. The bodies of the Captain and one of the crew have been recovered. There is no doubt that every member of the crew perished. The ship's papers have also been recovered.

The projected national celebrations on the occasion of the silver wedding of the Prince and Princess of Wales include a public holiday and Court and public fêtes.

SAN FRANCISCO, Cal., Jan. 5.—The vessel lost with all on board off Waterford, Ireland, was the Alfred D. Snow, bound from this port to Liverpool, loaded with wheat by the managers of the late Nevada Bank wheat deal. She was commanded by Capt. W. J. Willey, and carried a crew of 28 men. Mrs. Willey was also on board. The Snow was a Maine-built ship of 1,987 tons, and was considered one of the best specimens of American ship-building afloat. From the time of launching she has been employed extensively in California trade, carrying wheat from this port and bringing back cargoes from either English ports or from New-York. She had left this port on Aug. 31, under command of Capt. W. J. Willey for the United Kingdom. Her cargo, which was cleared by William Dresbach, consisted of 63,602 centals of wheat, valued \$95,403. The vessel was owned by a New-York firm and the insurance on her, if there was any, was placed in that city. The cargo, as was the practice of Mr. Dresbach, was insured in the Marine office in this city. The vessel was wrecked at Duncannon, on the Wexford coast, in the harbor of Waterford.

The New York Times

Published: January 6, 1888

Copyright © The New York Times

## 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](mailto:info@strandtavern.ie)

Facebook: [StrandTavern Duncannon](https://www.facebook.com/StrandTavernDuncannon)

[www.strandtavern.com](http://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.