

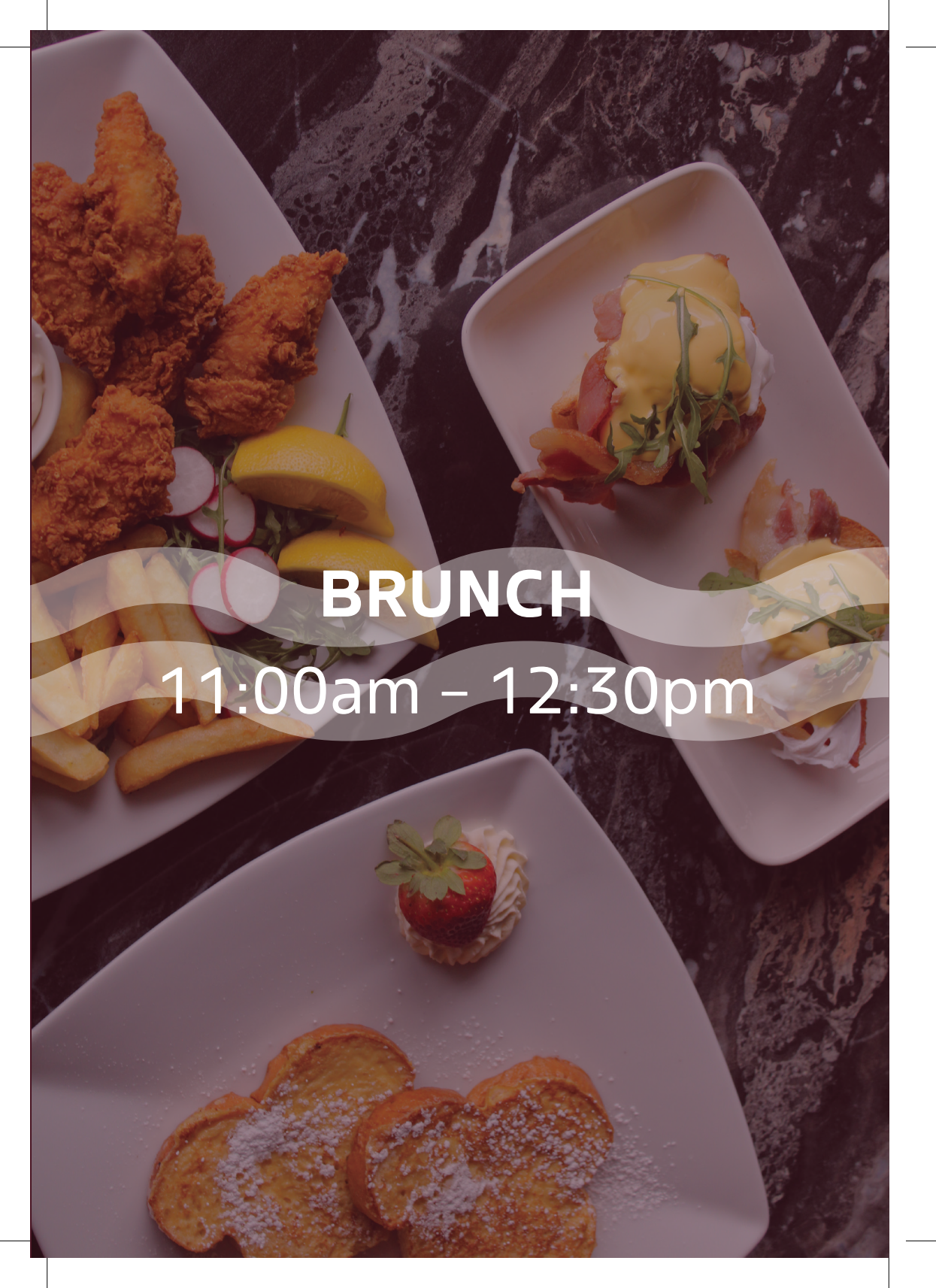


THE MARITIME BAR

Bantry • West Cork

MENU

BRUNCH | SANDWICHES | ALL DAY MENU | CAKETAILS



BRUNCH

11:00am – 12:30pm

Brunch Bagel€13.50

Smashed Avocado, Chive Cream Cheese,
With Smoked Salmon on Toasted Bagel

1 | 3 | 4 | 7 | 10 | 12

Crispy Cod Goujons€14.00

Aioli, Fries, Mixed Leaves

1 | 3 | 4 | 7 | 10 | 12

Buttermilk Pancakes€11.50

Choice of Nutella, Berry Compote,
Lemon & Sugar

1 | 3 | 6 | 8h | 7 | 12

Eggs Benedict€14.00

Lightly Poached Eggs, Bacon on Toasted Brioche
Coated in Rich Hollandaise

1 | 3 | 7 | 10 | 12

Eggs Royale€15.00

Lightly Poached Eggs, West Cork Salmon on
Toasted Brioche Coated in Rich Hollandaise

1 | 3 | 4 | 7 | 10 | 12

French Toast€12.50

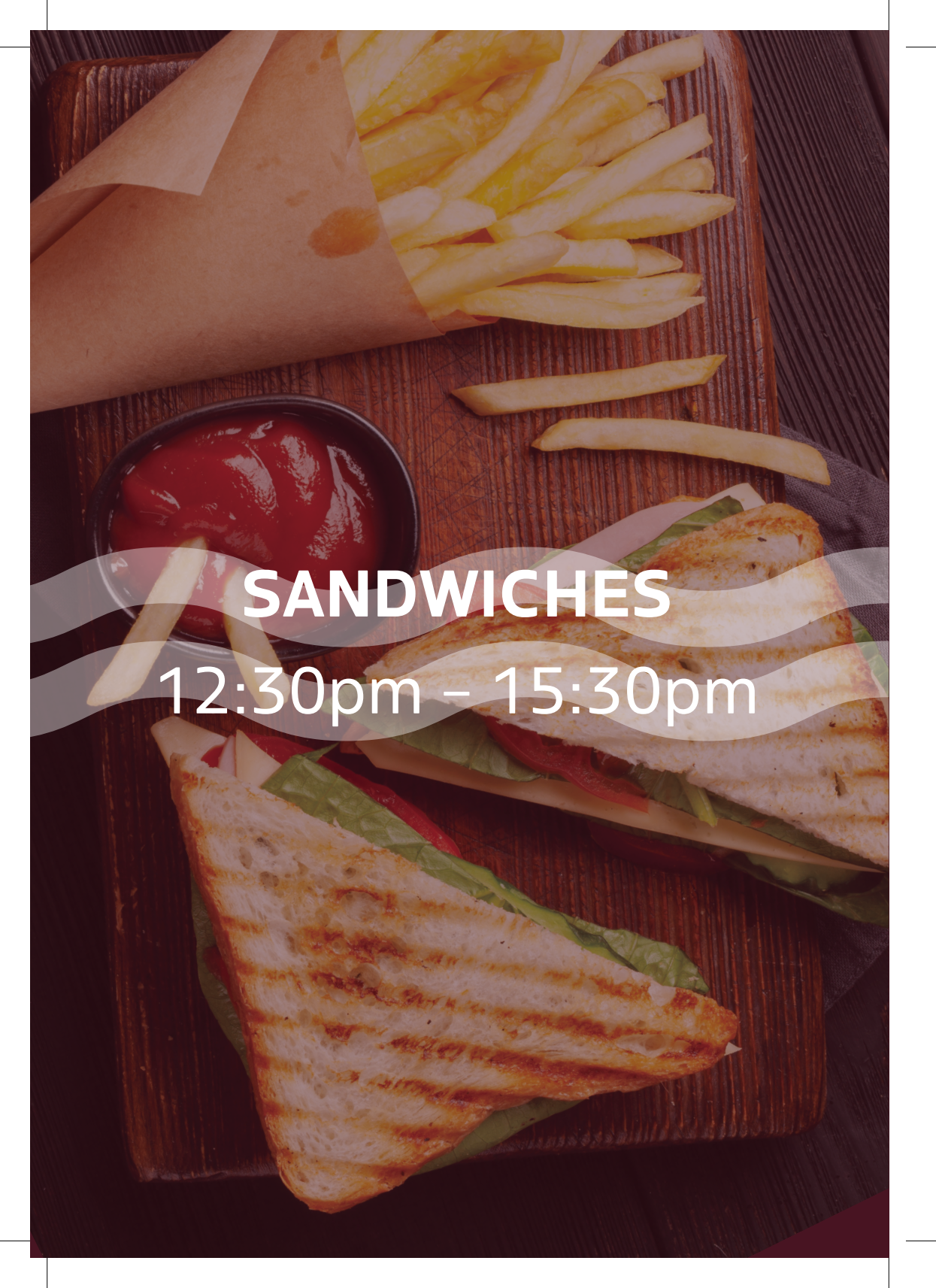
Choice of Nutella Maple or Honey **Add Bacon + €2.50**

1 | 3 | 6 | 7 | 8h | 10 | 12

Maritime Full Irish€15.50

Fried Egg, Black & White Pudding, Two Sausages,
Two Rashers, Grilled Tomato, Hash Brown,
Sautéed Mushroom. Served with Tea or Coffee

1 | 3 | 6 | 7 | 10 | 12

A wooden board with a sandwich, fries, and ketchup. The sandwich is cut into two halves, filled with lettuce, tomato, and meat. Fries are served in a paper cone and on the board. A small bowl of ketchup is also present.

SANDWICHES

12:30pm – 15:30pm

Coronation Chicken€15.00

Sourdough Bread

1 | 3 | 7 | 10 | 12

Open Prawn Cocktail€16.50

Marie Rose sauce & Rocket on Brown Soda Bread

1 | 2 | 3 | 7 | 10 | 12

Toasted Falafel€14.00

Red onion relish & garlic mayo wrap

1 | 6 | 7 | 10 | 12

Meatball & Mozzarella€16.00

Ciabatta

1 | 3 | 6 | 7 | 10 | 12

Toasted Special€13.00

White or brown bloomer bread

1 | 7 | 10 | 12

All Sandwiches are served with Chips & Salad

ALL DAY MENU
From 12:30pm

STARTERS

Maritime Chunky Chowder €13.00

Brown Soda Bread

1 | 2 | 4 | 7 | 9 | 12 | 14

Goats Cheese Bon Bons €12.50

Beetroot, Tomato & Chilli Jam

1 | 3 | 6 | 7 | 9 | 10 | 12

Creamy Irish Mussels Starter €13.00

Crispy Bread

Main €19.50

1 | 2 | 4 | 7 | 9 | 12 | 14

Sticky BBQ Chicken Wings €13.00

Blue Cheese Dip

1 | 3 | 6 | 7 | 9 | 10 | 12

Salt & Pepper Squid €13.00

Charred Lime

1 | 3 | 7 | 12 | 14

Allergen information is available on the back cover of the menu

MAINS

Grilled Fillet of Seabass €25.00

Garlic Roasted Potato, Tomato and Samphire,
Split White Wine Velouté

2 / 4 / 7 / 9 / 12 / 14

Maritime Fish 'N' Chips €22.00

West Cork Beer Batter, Tartar Sauce

1 / 4 / 6 / 7 / 12

Tiger Prawn & Monkfish Pasta €27.50

White Wine Tagliatelle, Garlic Bread

1 / 2 / 3 / 4 / 6 / 7 / 9 / 12 / 14

Beyond Burger (V) €21.00**

Vegan patty, Vegan Cheese, Vegan Bacon & Chips

1 / 6 / 9 / 10 / 11 / 12

Sweet Potato & Butternut Curry..... €23.00

Choice of Tofu or Chicken, Pilau Rice, Popadom

1 / 6 / 7 / 9 / 12

Grilled Irish Fastnet Stacked Beef Burger €22.50

Pulled Beef, Monterey Jack Cheese & Relish, Chips

1 / 3 / 6 / 7 / 9 / 10 / 11 / 12

Rack of BBQ Pork Ribs €25.00

Chips, Garlic Aloï

3 / 6 / 7 / 9 / 10 / 12

10oz Irish Sirloin Steak €39.00

Fried Onions, Choice of Two Sides & Choice of Sauce

7 / 12

SIDES €5.00

Creamy Mash 7 | 12

Seasonal Vegetables 9

Chips 1

House Salad 10

Onion Rings 1 | 3 | 7

DESSERTS €8.00

Warm Apple Crumble 1 | 3 | 7 | 12

Caramel & White Chocolate Blondie 1 | 3 | 6 | 7 | 12

Lemon Drizzle Slice (GF*) 3 | 6 | 7 | 8a | 12

Cheesecake of the Day 1 | 3 | 6 | 7 | 8 | 12

All Desserts Served with Cream & Ice-Cream

A close-up photograph of a strawberry cake cocktail served in a coupe glass. The drink is a vibrant red color, topped with a thick layer of white cream, a ring of dark red crumbs, and garnished with fresh strawberries and small purple and white flowers. The glass sits on a highly reflective silver tray, which also holds a small cluster of fresh strawberries in the lower-left corner. The background is a blurred bar setting with warm, reddish lighting.

CAKETAILS

12:30pm – 21:00pm

CAKETAILS €14.50

Red Velvet

Vanilla Vodka, chocolate liqueur, cream

1 | 3 | 6 | 7 | 12

Lemon Meringue

(GF* & Non Alcoholic available)

Limoncello, vodka, almond liqueur, egg white

3 | 8a | 12

Tiramisu

Almond liqueur, chocolate liqueur, espresso

1 | 3 | 6 | 7 | 8a | 12

Malteaser

Brandy, butterscotch liqueur, crème de cacao

1 | 6 | 7 | 12

Allergen information is available on the back cover of the menu

Allergens

1: Cereals containing gluten | 1w: Wheat | 1b: Barley | 1o: Oats | 1r: Rye | 2: Crustaceans | 3: Eggs
4: Fish | 5: Peanuts | 6: Soy Beans, | 7: Milk/Dairy | 8: Nuts | 8a: Almonds | 8b: Brazil | 8c: Cashews
8h: Hazelnuts | 8m: Macadamia | 8pe: Pecans | 8pi: Pistachios | 8w: Walnuts | 9: Celery
10: Mustard | 11: Sesame Seeds | 12: Sulphites | 13: Lupin | 14: Mollusc

*(GF) = Gluten Free **(V) = Vegan

Please let your server know if you have any allergens so they can help you make the best choice as allergen free dishes may be available with substitutes. Traces of any allergen may be found in all dishes, so please specify your allergen to the server to guarantee the kitchen is aware.