

AT CRONIN'S PUB

MADFISH

== SEAFOOD DINING ==

EST.  1970

Mad Fish Soup(cup) 4.20
(bowl) 6.80
Mediterranean style fish soup, made with shellfish stock, a mixture of local fish, brandy and cream. Served with homemade brown soda bread
 C F M MK SP G (Wheat)

Beef & Onion Soup.....(starter) 6.50
Our twist on the French classic, we make it with red wine and beef stock, topped with croutons and grilled cheese, served with homemade brown soda bread
 Soup - G(Wheat in croutons) MK SP
 Bread - MK G(Wheat)

Panko Crumbed Brie Wedge.....(starter) 10.50
Served with cumberland sauce and salad
 G(Wheat) MK E

Oysters.....(x 1) 2.50
(x 6) 13.50
(x 12) 25
(x 24) 45
Locally grown Oysterhaven oysters. Shucked to order, served with lemon wedges and mignonette dressing
 M

Steamed Fresh Mussels(starter) 10
(main) 18.50
Steamed with white wine, finished with cream and pesto. Served with homemade soda bread or chips
 M CY MK N (Almonds) G(Wheat)

Salt & Pepper Squid(starter) 10
(main) 18.50
Deep-fried squid rings in a light and crispy coating. Served with mixed leaves and preserved lemon mayonnaise
 M MK MD G(Wheat)

Fish & Chips.....(main) 19.50
We use sustainable white fish (175g), caught in Irish waters. Freshly battered, served with chips, pea puree and tartar sauce
 MD F G(Wheat)

Wild Fish of the Day(main) 21
Pan-fried wild fish. Our fish today depends on what the boats bring in. Served with vegetables and potatoes
 F MK

Mussels, Monkfish & Chorizo(main) 21
Braised in cider and finished with cream. Served with garlic bread, salad and chips
 F M MK G(Wheat)

12oz Sirloin Steak.....(main) 26
 8oz Fillet Steak.....(main) 32
Tom Durcan's 28 day prime dry aged Irish beef steak. Cooked to your preference and served with onion rings and a choice of garlic herb butter, pepper sauce or blue cheese sauce
 MK MD

DESSERTS & SWEETS

Dutch Style Apple Pie..... 6
With cinnamon and raisins. Served warm with cream or ice-cream
 MK G(Wheat)

Chocolate Brownie..... 6
Served warm with cream
 MK G(Wheat)

Affogato 6
Homemade vanilla ice-cream, with a shot of espresso
 Add a shot of Patrón coffee tequila 10
 MK

Cheese Board.....(for one) 8.50
(for two) 12.50
 MK G(Wheat)

Unfortunately we cannot split bills for parties of 6 or more

Almost everything on our menu can be cooked gluten-free. However, all 14 allergens are openly used throughout our kitchen and trace amounts may be present at all stages of cooking. Please speak to your server if you have specific dietary requirements.

Allergens : Gluten = G (+ Cereal Name) / Crustaceans = C / Eggs = E / Fish = F / Molluscs = M / Soybeans = S / Peanuts = P / Nuts = N (+ Nut Type) / Milk = MK / Celery = CY / Mustard = MD / Sesame Seeds = SS / Sulphites = SP / Lupin = L