

WELCOME TO



# GOURMET FOOD PARLOUR

RESTAURANTS • CATERING

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#### ALLERGEN KEY

The above MENU contains allergens, as indicated in the key below.

1. CONTAINS GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) | 2. CONTAINS NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut) | 3. CONTAINS PEANUTS | 4. CONTAINS MILK |
5. CONTAINS EGGS | 6. CONTAINS FISH | 7. CONTAINS CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) | 8. CONTAINS SOYBEANS | 9. CONTAINS MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) | 10. CONTAINS MUSTARD | 11. CONTAINS SESAME SEEDS | 12. CONTAINS SULPHUR DIOXIDE & SULPHITES | 13. CONTAINS LUPIN | 14. CONTAINS CELERY
- [GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

Customers: All products & ingredients are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls & procedures through our HACCP System to reduce the risk of cross-contamination, but we cannot guarantee the absence of allergen ingredient transfer. We have screened the ingredients in our dishes for the direct allergens they contain.

**Sharing small plates****CHICKEN WINGS €11.5**

Louisiana chicken wings, celery sticks, blue cheese aioli  
[1.1, 4, 5, 8, 10, 11, 12, 14]

**HERB-CRUSTED TIPPERARY BRIE €12**

Panko and herb-coated Tipperary Brie, apricot and fig preserve, toasted sourdough and spiced walnut crumble  
[1.1, 2.3, 4, 5, 12]

**ROASTED RED PEPPER HUMMUS €11**

Smoked paprika, artichoke hearts, olives, roasted chickpeas served with garlic-crusted sourdough bread  
[1.1, 11,] [VE] [GF] option available

**CITRUS DUCK SALAD €12**

Warm confit duck with pink grapefruit, mixed leaves, candied pecans, membrillo dressing, and celeriac crisp  
[2.5, 8, 12]

**HOMEMADE FRIED CRISPY CALAMARI €13**

Served with Nduja aioli  
[1.1, 4, 5, 9.3,]

**PRAWNS PILL PILL €14**

Sautéed in garlic, chilli & smoked paprika, served with crusty sourdough bread.  
[1.1,4, 5, 8, 10]

**HOT HONEY CRISPY CHICKEN €11.5**

Served with garlic aioli. [1.1, 4, 5, 8, 11]

**STEAK & ONION CROQUETTES €12**

Slow-braised beef croquettes, caramelised onion, peppercorn mayo  
[1.1,4,5,12]

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## Main Course

### **SLOW-BRAISED IRISH BEEF €28**

Feather blade braised in red wine, served with creamy mash, black sesame French beans, glazed heritage carrots, rich port jus [4, 8, 10, 11, 12, 14]

### **CHICKEN SUPREME €24**

Lemon and garlic roasted chicken supreme with creamy mash, charred tender stem broccoli, smoked bacon and leek cream sauce [4, 8, 12, 14]

### **GFP SMASH BURGER €22**

Two premium Irish beef patties, American cheese, caramelised onion, pickles, secret GFP sauce, brioche bun, rustic fries [1.1, 4, 5, 8, 10]

### **WILD MUSHROOM BOURGUIGNON €23**

Wild mushrooms, porcini bourguignon with served with potato gnocchi.  
[1.1, 8, 12] [VE]

### **SALMON & PRAWN RISOTTO €24**

Creamy risotto, lemon zest, fresh herbs  
[4,6,7.2,12] [GF]

### **10OZ RIB EYE STEAK €39**

10oz Rib Eye Steak, creamy mash, grilled portobello mushroom, asparagus, onion rings. Jamson peppercorn sauce, garlic Irish butter.  
[1.1, 4, 10, 12]

### **PORCINI MUSHROOM & CRISPY DUCK PASTA €23**

Wild mushrooms, porcini prosecco creamy sauce, fresh tagliatelle pasta topped with stracciatella, crispy duck and basil-infused oil.  
1.1, 4, 8, 10, 12

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Some of our local suppliers include Keeling's Farm, Toonsbridge, Keoghs Farm, Herefordshire Farms

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**PIZZA****CLASSIC MARGHERITA €14.5**

San Marzano tomato sauce, buffalo mozzarella, fresh basil  
[1.1, 4]

**THE HILL OF TARA €16**

San Marzano tomato sauce, buffalo mozzarella, The Wooded Pig garlic Salami  
[1.1, 4]

**THE ITALIANO €17**

San Marzano tomato sauce, buffalo mozzarella, The Wooded Pig garlic salami, red onion, sun-dried tomatoes, basil pesto  
[1.1, 4]

**BBQ BLAST €16.5**

BBQ base, Cajun chicken, red onion, roasted peppers, buffalo Mozzarella  
[1.1, 4, 10]

**PEPERONI PICANTE €16**

San Marzano tomato sauce, buffalo mozzarella, The Wooded Pig pepperoni, Nduja, drizzle with hot honey  
[1.1, 4]

**CAPRICIOSSA €15.5**

San Marzano tomato sauce, buffalo mozzarella, honey-baked Irish ham, portobello mushroom, black kalamata olives, artichoke hearts  
[1.1, 4]

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**PIZZA FRIDAYS**

Pint of Peroni or a Glass of Wine  
& Any Pizza

**ONLY €20  
EVERY FRIDAY**

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