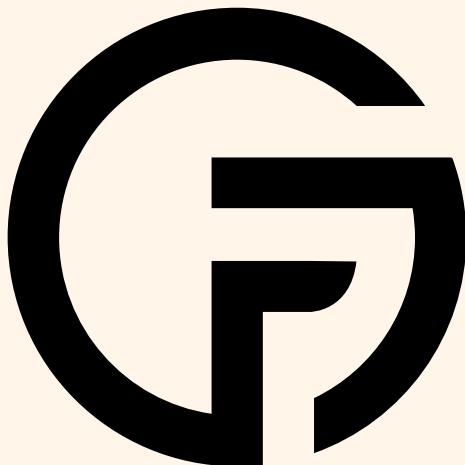


WELCOME TO



GORUMET FOOD PARLOUR

RESTAURANTS • CATERING

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.

Starters**CHICKEN WINGS €11.5**

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

HOMEMADE FRIED CRISPY CALAMARI €11

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

PRAWNS PILL PILL €13

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]

CRISPY POLENTA FRIES €10 [V]

Golden polenta fries, parmesan dust, rosemary salt, smoked tomato aioli

SEAFOOD CHOWDER €10.5

chowder made with fresh seafood, and fragrant herbs in a creamy broth served with
crusty sourdough bread. [1.1, 4, 6, 12, 14] [GF] option available

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

Sides

Parmesan fries [1.1,4] €4,5

Sautéed French beans with soy & sesame seeds [8.11] €3.5

Sweet fries [1.1] €4.5

Creamy mash [4] €4

Main Course

SLOW-BRAISED IRISH BEEF €25

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]

STEAK OF THE EVENING

Ask your server for today's cut & sides [4, 12]

WILD MUSHROOM & CRISPY DUCK PASTA €22

Wild mushrooms, porcini, Prosecco creamy sauce, fresh tagliatelle pasta topped with stracciatella, crispy duck, and basil-infused oil. [1.1,4,5,8,12]

GFP SMASH BURGER €21

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

GRILLED HALLOUMI BURGER €20

Roasted Red peppers, Pico de Gallo, crispy lettuce, brioche bun, basil mayonnaise, served with sweet potato fries
[1.1, 4, 5, 8] [V]

BUTTERNUT SQUASH RISOTTO 18€

A velvety coconut milk risotto infused with roasted butternut squash and a hint of chilli, topped with toasted pumpkin seeds. [VE] [12,14]

SLIZLING CHICKEN FAJITAS €19

Sizzling chicken fajitas with seasoned peppers and onions, served with rustic fries, warm tortilla wraps, fresh guacamole, and sour cream.
[1.1,4, 8, 10]