

WELCOME TO



GOURMET FOOD PARLOUR

RESTAURANTS • CATERING

SWORDS

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 the contain.

DINNER MENU —

WORDS



Sharing small plates

TOMATO, ROASTED RED PEPPER & HARISSA HUMMUS €8

Smoked paprika, artichoke hearts, roasted chickpeas served
with homemade garlic flat bread
[1.1, 8, 10, 11]

LOUISIANA CHICKEN WINGS €8

Blue cheese dip, celery, sesame seeds
[1.1, 4, 8, 11, 14]

HOT HONEY CRISPY CHICKEN BITES €9

Served with garlic yoghurt dip
[1.1, 4, 5, 8, 11]

HOMEMADE FOCACCIA BREAD €6.5

With whipped garlic & herb butter
[1.1, 4]

BALLYCOTTON OAK SMOKED SALMON PLATE €10

Smoked salmon, roasted beetroot, avocado mousse, pickled red onion, capers,
chives & lime crème cheese served with Guinness bread
[1.1, 4, 5, 6, 8, 10, 11, 12]

STICKY & SPICY BABY BACK RIBS €9.5

Char-grilled corn salsa
[8, 10, 12, 14]

ORANGE TERIYAKI SALMON €11.5

Lemon-infused lentils
[6, 8, 10, 11, 12, 14]

HOMEMADE FRIED CRISPY CALAMARI €7.5

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

PATATAS BRAVAS €7.5

spicy tomato salsa and garlic aioli
[1.1, 4, 5, 8]

STUFFED PORTOBELLO MUSHROOM €8.5

Sautéed baby spinach with wild garlic, cashew nut & rocket pesto
[2.4, 8] [VE]

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

DINNER MENU

— SWORDS



Sharing small plates

GARLIC & LEMON CHICKEN THIGHS SKEWERS €9.5

Grilled chicken skewers served with jerk mayo
[4, 5, 8, 10]

PRAWNS PILL PILL €12

Sautéed in garlic, chilli & smoked paprika, served with crusty sourdough bread
[1.1, 4, 7.2, 8, 12]

DUBLIN BAY IRISH MUSSELS €7.5

Shallot, garlic white wine sauce, finished with tarragon, served with crusty sourdough bread
[1.1, 4, 8, 9.1, 12]

PROVOLONE SOURDOUGH BUN €7.5

Homemade bun with melted provolone cheese, brushed with garlic butter.
[1.1, 4] [V]

FOCACCIA BRUSCHETTA €8.5

Homemade focaccia, fresh tomato bruschetta
[1.1, 4] [V]

HOMEMADE STROMBOLI €9.5

Wooded pig salami, mozzarella, fresh herbs served with garlic sauce
[1.1, 4, 8]

PICANTE FLAT BREAD €8.5

San Marzano tomato sauce, nduja sausage, buffalo mozzarella, hot honey
[1.1, 4]

Sharing boards

WINGS & RIBS SHARING BOARD €35.5

Crispy chicken wings, hot honey chicken bites, BBQ glazed baby back ribs, grilled corn on cob with lime chilli butter, crispy patatas, onion rings.
Served with Louisiana sauce, bourbon BBQ sauce, smoked onion aioli
[1.1, 4, 5, 8, 10, 11, 12, 14]

SEAFOOD SHARING PLATTER €42.5

Prawns sautéed in Nduja butter and parsley, Dublin Bay mussels in a garlic white wine and tarragon sauce, crispy fried calamari, orange & soy salmon fillet, tartar sauce, lemon aioli, lemon-infused fennel salad and homemade crusty sourdough
[1.1, 4, 5, 6, 7.2, 8, 9.1, 10, 11, 12]

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DINNER MENU —

SWORDS



Starters

TOMATO, ROASTED RED PEPPER & HARISSA HUMMUS €8

Smoked paprika, artichoke hearts, roasted chickpeas served
with homemade garlic flat bread
[1.1, 8, 10, 11]

LOUISIANA CHICKEN WINGS €8

Blue cheese dip, celery, sesame seeds
[1.1, 4, 8, 11, 14]

HOT HONEY CRISPY CHICKEN BITES €9

Served with garlic yoghurt dip
[1.1, 4, 5, 8, 11]

HOMEMADE FRIED CRISPY CALAMARI €7.5

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

STUFFED PORTOBELLO MUSHROOM €8.5

Sautéed baby spinach with wild garlic, cashew nut & rocket pesto
[2.4, 8] [VE]

HERB-CRUSTED TIPPERARY BRIE €9

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

SMOKED SALMON TIAN €10

Smoked salmon layered with cream cheese, dill, pickled beetroot and
cucumber served on a toasted crostini, horseradish crème fraîche
[1.1, 4, 6, 10, 12]

CRISPY DUCK SALAD €10.5

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

PRAWNS PIL PIL €12

Sauteed in a white wine, garlic and sriracha sauce served with toasted
sourdough bread
[1.1, 4, 7.2, 8, 12]

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DINNER MENU —

SWORDS



Mains

GOURMET SMASH BURGER €19.95

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

ULTIMATE CHICKEN BURGER €19.95

Panko crispy chicken burger coated in chilli hot honey, crispy lettuce, red cabbage slaw, jerk mayonnaise, on toasted brioche bun, served with rustic fries
[1.1, 4, 7.2, 8, 12]

BBQ PULLED MUSHROOM QUESADILLAS €18

wild mushrooms coated in a sweet and sticky barbeque sauce and, Monterey Jack cheese, erved with Tex-Mex salsa, guacamole & sour cream dips with rustic fries
[1.1, 4, 12]

TOFU HUMMUS SALAD €16.5

Tomato & harissa hummus, grilled halloumi, baby leaves, pickled red onion, quinoa, roasted beetroot, cherry tomato, basil citrus dressing
[8, 11, 12] [GF]

SLOW-BRAISED LAMB €23

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

CATCH OF THE DAY (MARKET PRICE)

Ask server for the details

PRAWN & NDUJA LINGUINE €21

Caramelised shallots, prosecco white wine, cream sauce topped with freshly grated parmesan & herb crumb
Add garlic bread +€2.50
[1.1, 4, 7.2, 8, 12]

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DINNER MENU —

WORDS



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]

CAPRICIOSA €15.5

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

PIZZA FRIDAYS

Pint of Peroni or a Glass of Wine
& Any Pizza

ONLY €20

EVERY FRIDAY

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