

WELCOME TO



GOURMET FOOD PARLOUR

RESTAURANTS • CATERING

SANTRY

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 —

SANTRY



Sharing small plates

TOMATO, ROASTED RED PEPPER & HARISSA HUMMUS €8

Smoked paprika, artichoke hearts, and roasted chickpeas served with homemade focaccia bread.

[1.1, 8, 10, 11]

HOMEMADE FOCACCIA BREAD €6.5

With whipped garlic & herb butter.

[1.1, 4]

LOUISIANA CHICKEN WINGS €8

Blue cheese dip, celery, sesame seeds

[1.1, 4, 8, 11, 14]

FOCACCIA BRUSCHETTA €8.5

Homemade focaccia, tomato bruschetta, and fresh grated parmesan.

[1.1, 4]

HOT HONEY CRISPY CHICKEN BITES €9.5

Served with garlic aioli.

[1.1, 4, 5, 8, 11]

ORANGE TERIYAKI SALMON €11.5

on a bed of lemon-infused lentils, grilled asparagus

[6, 8, 10, 11, 12, 14]

HOMEMADE FRIED CRISPY CALAMARI €7.5

Served with Nduja aioli

[1.1, 4, 5, 9.3,]

STICKY & SPICY BABY BACK RIBS €9.5

Char-grilled corn salsa

[8, 10, 12, 14]

HALLOUMI & PEACH SKEWERS €8.5

Yoghurt dip, drizzled with hot honey.

[4]

PATATAS BRAVAS €7.5

spicy tomato salsa and garlic aioli

[1.1, 4, 5, 8]

At Gourmet Food Parlour, we take pride in using the finest ingredients to create our dishes. For the past 18 years, we have sourced our produce and meats locally whenever possible and continue to be proud to support local farmers and businesses, ensuring the freshest, highest-quality ingredients for your enjoyment.

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

DINNER MENU —

SANTRY



Sharing small plates

STUFFED PORTOBELLO MUSHROOM €8.5

Sautéed baby spinach with wild garlic, creamy basil pesto sauce.
[2.4, 8] [VE]

DUBLIN BAY IRISH MUSSELS €7.5

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

GARLIC & LEMON CHICKEN SKEWERS €9.5

Grilled chicken skewers served with lime & chilli mayo
[4, 5, 8, 10]

PRAWNS PILL PILL €12

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

GRILLED LEMON ASPARAGUS SALAD €6.5

Mixed baby leaf, grilled asparagus, cherry tomato, onion, toasted seeds, drizzled
with lemon basil dressing
[VE]

Sharing boards

WINGS & RIBS SHARING BOARD €35.50

Crispy chicken wings, hot honey chicken bites,
BBQ glazed baby back ribs,
grilled corn on the cob with lime chilli butter,
red cabbage slaw,
crispy patatas, onion rings.

Served with Louisiana sauce, bourbon BBQ sauce, and smoked onion aioli. `
[1.1, 4, 5, 8, 10, 11, 12, 14]

SEAFOOD SHARING PLATTER €43.50

Prawns sautéed in Nduja butter, garlic 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]

At Gourmet Food Parlour, we take pride in using the finest ingredients to create our dishes. For the past 18 years, we have sourced our produce and meats locally whenever possible and continue to be proud to support local farmers and businesses, ensuring the freshest, highest-quality ingredients for your enjoyment.

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

DINNER MENU —

SANTRY



Mains

ROMESCO PACCHIERI PASTA €18

Rich roasted red pepper, tomato ragout, heirloom cherry tomato, basil oil
[VE][1.1, 8, 12]

Add Chicken +€3 / Add Prawns +€4 [7.2]

10 OZ IRISH STRIPLOIN STEAK €35

Served with rustic fries, garlic & thyme & garlic portobello mushrooms, slow roasted tomato, battered onion rings with a choice of peppercorn sauce or garlic butter
[1.1, 4, 8, 12]

Surf 'n' Turf: Add pan-fried garlic prawns +€4
[7.2]

PAN-SEARED SALMON FILLET, WITH SAUTÉED BABY GARLIC €25

potatoes, sun-dried tomatoes, baby spinach, and tender asparagus, finished with a lemon caper butter
[4, 6, 8]

Add pan-fried garlic prawns +€4
[7.2]

HEREFORD IRISH BEEF BURGER €20.95

Crispy bacon, cheddar, caramelised onion, tomato relish, gherkin, lettuce salad, garlic aioli, brioche bun and rustic fries
[1.1, 4, 5, 8, 10]

STICKY BABY BACK PORK RIBS €21.95

Char-grilled corn salsa, served with rustic fries & red cabbage slaw
[8, 10, 12, 14]

At Gourmet Food Parlour, we take pride in using the finest ingredients to create our dishes. For the past 18 years, we have sourced our produce and meats locally whenever possible and continue to be proud to support local farmers and businesses, ensuring the freshest, highest-quality ingredients for your enjoyment.

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