

GOURMET FOOD PARLOUR

DINNER MENU DUNSHAUGHLIN

STARTERS

Soup of the Day €7

[1.1, 4, 11, 15]

Louisiana Chicken Wings €9.5

Black and white sesame seeds, celery, blue cheese aioli

[1.1, 4, 5, 8, 11, 12, 14]

Thyme & Brandy Potted Duck Pâté €12

Clarified sage butter, cranberry compote, cress, toasted sourdough

[1.1, 4, 8, 10, 12]

Roast Beet & Feta Cheese Salad €11

Poached pear, candied walnuts, vine cherry tomato

[GF] [V] [2.3, 4, 10]

Confit of Duck Salad €13

Blood orange, gorgonzola, chicory, caramelised orange peel, garlic, chilli

[GF] [4, 8, 10]

Pil Pil Prawns €14

Organic yogurt scented with lemon, sourdough

[1.1, 4, 5, 7.2]

Chicken Caesar €10

Chargrilled chicken, cos lettuce crispy bacon,

classic Caesar dressing and shaved parmesan

[1.1, 4, 5, 6, 8, 14]

MAINS

Butternut Squash Risotto €20

Coconut milk, chilli, toasted pumpkin seeds, crisp sage leaves

[VE]

Prawn Linguine Carbonara €23

White wine cream sauce, parmesan herb crumb

[1.1, 4, 7.2, 12]

Hereford Irish Beef Burger €22

Crispy bacon, cheddar, onion rings, red onion, tomato, lettuce,
relish & aioli, brioche bun, rustic fries

[1.1, 4, 5, 10]

10z Hereford Prime Ribeye €32

Sautéed mushrooms, tobacco onions, creamy mash,

choice of garlic butter or peppercorn sauce

[1.1, 4, 12]

Catch of the Day (€ market price)

See server for today's option

[ask your server for allergens]

Braised Lamb Shank €25

Creamy mash, garlic confit, honey roast caramelised root vegetables

red wine and rosemary jus

[GF] [4, 8, 10, 12]

Pan Roast Chicken Supreme €22

Creamy mash, seasonal vegetables, smoked bacon & wild mushroom cream

[GF] [4, 8, 12]

(A discretionary service charge of 10% will be added to the bill for parties of 8 or more. 100% of tips go to our wonderful staff!)

We always endeavour to make sure your GFP experience is as seamless as possible, but we are only human!
If we do make a rare mistake please bear with us and we'll rectify for you as quickly as possible!

