

GOURMET FOOD PARLOUR

dinner menu

sharing boards

MEZZE PLATE 12.00
Feta, Mediterranean vegetables, olives, artisan breads, selection of dips [V] [1,2,4,8]

CHARCUTERIE BOARD 15.00
Cured meats & cheeses, Mediterranean vegetables, olives, artisan breads, selection of dips [1,2,4,12]

appetisers & tapas

PIMENTO & GARLIC OLIVES 3.00
[VE] [GF] [2]

ARTISAN BREAD & DIPS 6.00
Hummus, sundried tomato pesto, basil pesto [V] [1,2,4,8,11]

FALAFEL PLATE SMALL [VE] SML 9.00 | LRG 14.50
Falafel balls, hummus, roast beets, cucumber & rocket salad, tzatziki [GF] [VE]

BEEF & CHORIZO MEATBALLS 8.00
Rich Marinara sauce, parmesan shavings [1,4,5,10,12,14]
Add bread + 1.50

ROAST DUCK SALAD SML 9.00 | LRG 14.00
Crumbled feta, orange, carrot, mixed leaves, chili & citrus dressing [GF] [4,8,10,12]

SPICY BUFFALO OR STICKY BOURBON WINGS SML 9.00 | LRG 16.00
Celery sticks & Cashel blue cheese or ranch dip [1,4,5,8,9,10,11,12,14]

SALT & PEPPER CALAMARI, CITRUS AIOLI [1,4,5,7,8] 9.00

THAI PEANUT CHICKEN SKEWERS [GF] [2,3] 9.00

GOAT'S CHEESE BON BONS 9.00
Honeyed goat's cheese, toasted nuts, candied beetroot, beetroot purée, rocket & toasted hazelnut salad, orange & honey drizzle [V] [1,2,4,5,8,11]

SLOW ROAST LAMB 11.00
Spiced tomato ragout, harissa yoghurt [GF] [4,10,12,14]

TRIO OF MINI SLIDERS 12.00
1 x Irish beef, Dubliner cheddar, chipotle aioli [1,4,5,8,10]
1 x Pulled pork, apple chutney [1,4,5,8,10,12]
1 x Cajun chicken, roast red pepper & red onion [1,4,5,8,10]

GAMBAS & TIGER PRAWN PIL PIL 14.00
Chilli, garlic, & lemon oil, rustic bread [1,7]

[GF] gluten free | [V] vegetarian | [VE] vegan

mains

WILD MUSHROOM PAPERDELLE 14.00
Tarragon Prosecco cream, parmesan shavings [V Without Parmesan] [1,4,5,12]
Add Chicken + 2.00

THREE BEAN THAI RED CURRY 14.00
Steamed basmati rice [VE] [8,14]
Add chicken + 2.00 prawns [7] + 3.00

IRISH HEREFORD BEEF BURGER 16.00
Streaky hickory bacon, Dubliner cheddar, lettuce, beef tomato, gherkin, garlic aioli, tomato relish, rustic fries [1,4,5,10,12] Please allow 15 minutes

PAN FRIED COD 21.00
Chorizo crumb, creamy mash, tender stem broccoli, caper & garlic butter [1,4,6,12]

PAN FRIED CHICKEN SUPREME 19.00
Crumbled Clonakilty black pudding, creamy mash, crispy leeks, parsley & leek sauce [GF] [4,8,12]

SESAME SALMON FILLET 21.00
Maple & lemon infused lentils, crispy kale, roasted rosemary & garlic potatoes [GF] [4,6,8,14]

10oz RIB-EYE STEAK 26.00
Seasonal greens, roast rosemary & garlic potatoes, peppercorn sauce or garlic butter [1,4,5,12]
Add garlic prawns [7] + 6.00

upgrade your fries

Sweet potato fries + 1.00 | Waffle fries + 2.00 | Patatas bravas + 2.00

sides

Garlic bread [V] [1,4] 3.50

Rustic fries, garlic aioli [V] [1,5] 4.00

Lemon infused lentils [V] [4,8] 5.00

Creamy mash [4] 5.00

Seasonal veg 5.00

Sweet potato fries, citrus aioli [1,4,5] 5.00

Roasted rosemary & garlic potatoes [1,4,8] 5.50

Patatas bravas, salsa, garlic aioli [V] [1,5,8] 5.50

Patatas bravas con chorizo [1,5,8,12] 6.50

allergen keys

1. Contains gluten 2. Nuts 3. Peanuts 4. Milk

5. Eggs 6. Fish 7. Shellfish/crustaceans

8. Soybeans 9. Molluscs 10. Mustard

11. Sesame seeds 12. Sulphur dioxide 13. Lupin

14. Celery 15. Varies (please ask your server)

gluten free bread available

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dinner menu

prosecco

PROSECCO	GLASS	BOTTLE
Massottina, Prosecco Frizzante	8.00	32.00
BELLINI	9.00	
KIR ROYALE	9.00	
MIMOSA	9.00	

hot cup

COFFEE

Espresso	2.25
Americano	2.70
Flat white [4]	3.00
Cappucino [4]	3.00
Café latte [4]	3.00
Café mocha [4]	3.00
Chai latte [4]	3.00
Hot chocolate with marshmallows [4]	3.50
Shot of vanilla, hazelnut [2] or caramel	+7.00
Make it a decaf	+5.00
Add soya [8] or almond milk [2]	+5.00

TEAS

Irish breakfast tea	2.50
Java Republic Tea Pillows Peppermint Earl grey Green tea Chamomile Wild berry	2.75

wines

WHITE

HOUSE	GLASS	BOTTLE
El Muro, Macabeo	6.00	23.00
Goldwater, Sauvignon Blanc	6.50	26.00
Il Bucco, Pinot Grigio		27.00
Butterfly Ridge, Riesling		28.00

RED

HOUSE El Muro, Tempranillo Garnacha	6.00	23.00
HOUSE Butterfly Ridge, Shiraz Cabernet	6.50	26.00
Butchers Block, Malbec		27.00
Il Bucco, Montepulciano d'Abruzzo		27.00

ROSÉ

Caves de l'Angevine Rosé d'Anjou	7.50	28.00
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refreshments

Wild Orchard Juices Apple Orange Carrot & apple	3.50
Wild Orchard Smoothies Strawberry Blackberry & blueberry Mango	3.50
Lemonades Regular lemonade Pink lemonade Rhubarb & ginger	3.75
Kombucha Ancient Chinese naturally carbonated & refreshing beverage Pear Ginger	4.50
Soft Drinks Coke 7UP Club Orange San Pellegrino Diet Coke 7UP Free Coke Zero	2.75 2.50
Still or sparkling filtered water	1.00

draught

	GLASS	PINT
KROMBACHER PILS	2.90	5.50
ERDINGER WEIßBIER	2.90	5.50

the supporting acts

PALLAS FOODS | KEELINGS | BRETZEL BAKERY
EMILE PATISSIER | WILD ORCHARD | LA ROUSSE
TINDAL WINES | CLASSIC DRINKS | O'BRIENS
WRIGHTS SEAFOOD | GREENBEAN | HEINZ
FOODCO | MUSGRAVES

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