

# 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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### cocktails

COSMOPOLITAN	10.00
Absolut Vodka, Cointreau, Orange Bitters, Cranberry Juice, Lemon Juice	
MARGARITA	10.00
Olmeca Tequila, Cointreau, Lime Juice, Sugar Syrup	
STAWBERRY DAIQUIRI	10.00
Bacardi Carta Blanca, Muddled Strawberry, Lime Juice, Sugar Syrup	
TOM COLLINS	10.00
Gin, Lemon Juice, Sugar Syrup, Soda Water	
MOJITO	10.00
Bacardi, Lemon Juice, Sugar Syrup, Lime Wedges, Mint	
PORNSTAR MARTINI	10.00
Absolut Vanilla Vodka, Prosecco, Passion Fruit Purée, Lemon Juice	
ESPRESSO MARTINI	10.00
Absolut Vodka, Tia Maria, Espresso	
OLD FASHIONED	10.00
Bulleit Bourbon, Angoustura Bitters, Orange Bitters, Sugar Syrup	
WHISKEY SOUR [5]	10.00
Jameson Whiskey, Angoustura Bitters, Lemon Juice, Egg White, Sugar Syrup	
MAI TAI	10.00
Bacardi, Cointreau, Pineapple, Orgeat, Lime Juice	
NEGRONI	10.00
Gin, Vermouth Rosso, Campari	

### draught

GLASS PINT

KROMBACHER PILS	2.90	5.50
ERDINGER WEIßBIER	2.90	5.50

### mixers

SOFT DRINKS	2.75
Coke   7UP   Club Orange   San Pellegrino	
Diet Coke   7UP Free   Coke Zero	
SODA WATER	2.60
FEVER-TREE TONIC	3.20
FEVER-TREE NATURALLY LIGHT TONIC	3.20
UNLIMITED FILTERED STILL / SPARKLING WATER	1.00

### spirits

#### GIN

BLACKWATER NO.5 IRISH GIN	5.50
BLACKWATER DISTILLERY STRAWBERRY GIN	5.50
BLACKWATER JUNIPER CASK GIN	5.50
HENDRICK'S GIN	6.00
HA'PENNY GIN	6.00

#### VODKA

ABSOLUT VODKA	5.50
KALAK VODKA	6.00

#### WHISKEY

TEELING'S WHISKEY	5.50
JAMESON WHISKEY	5.50
BULLEIT BOURBON	6.00

#### SPIRITS & LIQUORS

HAVANA CLUB	5.50
SAMBUCA	5.50
IRISH MIST	5.50
LIMONCELLO	5.50
COINTREAU	5.50
BACARDI	5.50
JOSE CUERVO TEQUILA	6.00
BAILEYS	6.00
TIA MARIA	6.00
CHAMBORD	6.00
COURVOISIEUR COGNAC	6.00

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10. Mustard
11. Sesame seeds
12. Sulphur dioxide
13. Lupin
14. Celery
15. Varies (please ask your server)

### 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

if you have an allergy, please speak to a member of our team as our food is made to order and we will do our best to accomodate you