



HOUSE DUBLIN

EVENING MENU

Food by Gourmet Food Parlour

NIBBLES & SIDES

- ✔ Pimento stuffed olives 4
- ✔ Roasted almonds, cashew, & hazelnuts 5
- ✔ Selection of artisan breads, tomato and olive tapenade, red pepper hummus 7
- ✔ Sweet potato fries, lime & aioli 5
- Patatas bravas, aioli 5
- Patatas bravas with chorizo 6
- ✔ Rosemary truffle fries - hand cut fries, rosemary, pecorino, truffle oil 6
- Iberico ham, caper berries, pecorino, extra virgin olive oil 7

SMALL PLATES

- ✔ Walnut & gorgonzola ravioli, pesto cream, crushed pine nuts 9
- Prawn, tomato & chilli risotto, parmesan crisp 10
- Beef, chorizo & pine nut meatballs, rich tomato sauce, shaved parmesan 9
- Clonakilty black pudding, pan-fried scallops, minted pea purée 11
- ✔ Grilled halloumi, roasted aubergine, red peppers, salsa verde 9
- Slow-roast sticky pork belly, orange carrot purée, caramelised apple, crisp pancetta 10
- Pulled beef crostini, Philly cheese, scallions 10
- Tiger prawns pil pil, garlic, chilli, lime, sourdough bread with smashed avocado 9
- Chicken wings - tossed in BBQ bourbon *or* hot buffalo sauce, blue cheese dip 10
- Trio of sliders on brioche bun 11**
 - Crispy fried chicken, citrus aioli, chutney
 - Irish beef, smoked Applewood cheese, chipotle aioli
 - Pulled pork, apricot stuffing, apple chutney
- ✔ Wild mushroom risotto croquettes, aioli 9
- Salt & pepper calamari, chipotle aioli 9
- Slow roast lamb, spiced couscous, beetroot & goats cheese puree 11

LARGE PLATES

10oz rib-eye steak: grilled asparagus, rosemary truffle fries – choice of garlic butter *or* pink peppercorn sauce **26**

Irish beef burger: Applewood smoked cheddar, streaky hickory bacon, baby pickled gherkin, tomato relish, rustic fries **16**

Seafood special: available Friday & Saturday night only (*Ask your server for details*) **Price varies**

ANTIPASTI

✔ **Mezze plate** – herbed feta, red pepper hummus, tomato & olive tapenade, grilled aubergine & peppers, garlic stuffed olives, toasted sourdough **12**

Antipasti board – Charcuterie meats, selection of fine cheeses, dips, warm artisan breads **18**

✔ **Irish cheese board**, pestos, artisan breads **14**

DESSERTS

Chocolate fondant: gingerbread ice cream **6.5**

Crème brûlée: mascarpone, candied citrus peel **6.5**

Lemon tart: white chocolate ice cream, raspberry tuile **6.5**

COFFEES & HOT DRINKS

Espresso **2.50**

Double espresso **2.75**

Americano **2.70**

Cappucino **2.90**

Machiato **2.50**

Latte **2.85**

Flat white **2.50**

Mocha **3**

Hot chocolate **3**

French coffee **7.20**

Irish coffee **7.40**

Calypso coffee **7.20**

Espresso martini **11**

Dessert wine (*Château Chante L'oiseau Sauternes, Sauvignon Blanc/Sémillon, France*) **7**

TEA

Black tea **2.50**

Earl Grey **3.50**

Green tea **3.50**

Pinhead gunpowder **3.50**

Lemon & ginger **3.50**

Camomile **3.50**

Passion fruit **3.50**

Rooibos **3.50**

Peppermint **3.50**

Redberry **3.50**