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## Soups

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Soup of the Evening	€8.00
French Onion Soup	€7.50

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## To Start

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<b>Brie aux Filo</b> <i>with Pruneaux d'Agen, Watercress, Pickled Beets, Squash Puree</i>	€9.50
<b>Pan-Seared Veal Kidneys</b> <i>with Balsamic, Wholegrain Mustard Sauce &amp; Toasted Brioche</i>	€13.50
<b>Heritage Tomato Salad</b> <i>with Buratta, Crabmeat, Avocado, Apple Jelly &amp; Crispy Sourdough</i>	€14.50
<b>Fritto Misto "Squid, Prawns"</b> <i>with Garlic Aioli</i>	€13.50
<b>Green Asparagus with Salmon Gravlax,</b> <i>Scotch Quail Egg, Radish &amp; Sauce Gribiche</i>	€13.50
<b>Grilled Scallops</b> <i>with Potato Mousseline and Black Pudding</i>	€17.50
<b>Dry Aged Irish Beef Fillet 'Tartare'</b> <i>with Pomme Gaufrette</i>	€14.50

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## From the Garden

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<b>Tomato, Orange, Cucumber &amp; Avocado</b> <i>with Yoghurt Dressing</i>	€11.50
<b>Rocket &amp; Parmesan</b>	€10.95
<b>Caesar Salad</b> <i>with Kale, Baby Gem &amp; Smoked Chicken</i>	€12.50
<b>Irish Organic Leaf Salad</b>	€10.00

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## Butcher's Choice

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<b>Dry Aged Irish Sirloin Steak 10oz, Red</b> <i>Onion Jam, Roast New Potatoes &amp; Sauce Béarnaise</i>	€35.50
<b>Marrow Crusted Irish Fillet Steak 8oz,</b> <i>with Crisp Potatoes &amp; Pepper Sauce</i>	€35.50
<b>Chargrilled Dry Aged Irish Rib-Eye</b> <i>Steak 10oz, Parmesan &amp; Truffle Mash &amp; Red Wine Jus</i>	€35.50
<b>Dry Aged Côte De Boeuf</b> <i>With Creamed Spinach, Red Wine Jus &amp; Blue Cheese Butter (For 2 to Share)</i>	€39.00 pp

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## From the Land

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<b>Milk Fed Veal</b> <i>with Cipolini Onions, Artichoke Puree, Spring Peas &amp; Wild Mushrooms &amp; Summer Truffle</i>	€29.50
<b>Roast Free Range Chicken</b> <i>Boudin Noire Croquette &amp; Girolles</i>	€26.50
<b>Roast Magret of Duck</b> <i>With Coco Pampol, Pear Chutney &amp; Crisp Confit</i>	€29.50
<b>Irish Lamb Rack</b> <i>with BBQ Sausage, Fondant Potato, Summer Cabbage &amp; Sheeps Yogurt</i>	€32.50

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## From the Sea

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<b>"Fish Pie"</b> <i>Smoked Haddock, Dublin Bay Prawns, Monkfish &amp; Organic Salmon</i> <i>*Parmesan Crumb</i>	€26.50
<b>The Daily Fish *</b>	(Market Price)
<b>Grilled Monkfish*</b> <i>with Queen Scallops, Choy Sum &amp; Harissa Butter</i>	€32.50

\*If you would like your fish cooked well done please let us know\*

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## Italian Influence

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<b>Spaghettoni</b> <i>with Monkfish, Crab Claws, Grilled Chilli &amp; Roast Tomato Jus</i>	€17.00/€28.50
<b>Hand Made Crab Ravioli</b> <i>with Scallops, Prawns &amp; Tomato</i>	€17.00/€28.50
<b>Lobster Linguine</b> <i>with Roasted Cherry Tomatoes, Bisque Sauce</i>	€29.50

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## Sides

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<b>Hand-Cut Chips</b>	€5.50
<b>Duck Fat Chips</b>	€5.50
<b>Fried Cauliflower Cheese</b>	€5.50
<b>Parmesan Mash</b>	€5.50
<b>Roast Chantenay Carrots with Salsa Verde &amp; Creamed Feta</b>	€5.50
<b>Creamed Spinach</b> <i>With Pine Nuts &amp; Raisins</i>	€5.50

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## Specials

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*peploe's*  
St. Stephen's Green

\*Please ask our Staff for List of Allergens\*