



WINE BISTRO

**Peploe's Brown Bread,
Focaccia & Sourdough Baguette
– served upon request**

Appetisers

Squid ink Risotto with Chargrilled Octopus, Preserved Lemon and Grilled Chilli Salsa & Bagna Cauda **2,9,11**

Soup of the Day **2,3,6,7,9,11**

Grilled Heirloom Beets with Smoked Mozzarella, Shaved Fennel, Pumpkin Seed Brittle & Muscat Grape Vinaigrette **5,6,10,11**

Satay Roast Quail with Radish Salad, Pomegranate & Baby Gem **5,10,11**

Mussels with Pancetta, Cider, Herbs & Cream **3,6,9,11**

Dry Aged Beef Tartare with Horseradish, Walnuts, Truffle Cream & Quail Egg **6,10,11**

Lamb Kidneys, Pommery Mustard Sauce & Toasted Brioche **6,7,9,10,11**

Crabmeat Agnolotti with Chorizo & Gambas A La Plancha **2,3,4,6,7,11**

Organic Salmon Gravavlax with Crabmeat, Cucumber, Purslane Salad, Tobiko & Toasted Brioche **2,3,4,7,10,11**

Main Courses

Seabass with Seafood Paella, Octopus, Gambas, Clams, Squid, Romesco Sauce **2,3,6,11**
Fish Pie **2,3,6,7,9,11**

Confit Duck Leg with Wild Mushrooms, Baked Potato & Blackcurrant Jus **6,11**

Slow Roast Rump of Irish Lamb with Quinoa Salad, BBQ Sausage, Polenta & Jus Roti **6,9,11**

The Daily Fish* **2, 3**

Chargrilled Irish Sirloin with Crushed Potatoes, Braised Oxtail & Sauce Bearnaise (€5 supplement) **6,9,11**

Loin of Rare Breed Pork with Pancetta, Black Pudding Croquette, Spring Cabbage & Kumquat Jam **4,6,7,9**

Orecchiette with Ragout, Black Truffle, Broccoli & Jerusalem Artichoke **7,9,11**

All our Fish are cooked Medium, if you would like yours well done, please let us know

16 St. Stephen's Green, Dublin2

T: +353 1 676 3144 **F:** +353 1 676 3154 **E:** reception@peploes.com **W:** www.peploes.com

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Specials

Fine Beans with Shallots, Feta, Cherry Tomatoes & Gochujang €3.95 6,10,11

Hand Cut Chips €3.95 7

Courgette Fritters with Heritage Tomatoes & Pesto €3.95 4,5,6,7

Mash Potato with Parmesan Cheese €3.95 6

Cucumber, Orange, Tomato & Avocado with Yoghurt Dressing €3.95 5,6

Rocket Salad €3.95 5,6,10

Sprouting Broccoli with Millet Croquette & White Bean Aioli €4.50 6,10,11

Desserts

Crème Brulee with Berry Compote & Biscotti 4,5,6,7,11,1

Profiteroles with Milk Chocolate Mousse, Praline Ganache & Vanilla Ice Cream 5,6,7

Passion Fruit Pavlova with Red Currant Sorbet 4,5,6

Peploe's Chocolate Fondant with Honeycomb Ice Cream 4,6,7

Selection of Cheeses with Crackers, Grapes & Fig Jam 6,7

Plum & Apple Crumble with Vanilla Ice Cream 4,5,6,7,11,12

2 Courses €31.50 / 3 Courses €37.50

Allergens:

1. Peanuts
2. Fish
3. Shellfish
4. Eggs
5. Tree Nuts
6. Milk
7. Gluten
8. Sesame
9. Celery
10. Mustard
11. Sulphur
12. Lupin
13. Soya Bean/Soya

Vegetarian Menu Available on Request

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