

# Dinner

**Peploes Brown Soda Bread & Fresh Baked Breads,**  
Presto & Extra Virgin Olive Oil.  
4,6,7, wheat, rye, oats **€3.50**

## Starters

(V) **Soup of the Evening** 2,6,7, wheat, 9,11 **€8.50**

**French Onion Soup** 6,7, wheat, rye, oat,11 **€9.50**

**Baily & Kish Smoked Salmon from Howth,** Pickled Red Onion, Caper, Lambay Island Crab Meat, Dill & Honey 2,3 **€17.50**

**Scampi of Dublin Bay Prawns,** Tempura Fried Prawns, Tartare Sauce, Mango & Chilli Relish 3,4,7, wheat,10,13 **€18.50**

**Pan-Seared Veal Kidneys,** Balsamic, Wholegrain Mustard Sauce & Toasted Brioche 4,6,7, wheat, 9,10,11 **€14.00**

**Arancini Di Riso,** Deep Fried Sicilian Rice Balls, Stuffed with Slow Cooked Beef Cheek,  
3 Year Old Parmesan Cheese, Tomato & Chilli 4,6,7, wheat, 9 **€13.50**

**Burrata from Campania & Flash Fried Tomatoes** Picqual Olive Oil 1<sup>st</sup> Press, Basil & Lemon Fried Breadcrumbs 6,7, wheat **€15.50**

**Tagliatelle of Hot Smoked Chicken,** Mushroom & Tarragon Butter, Shaved 3 Year Old Parmesan Cheese 4,6,7 wheat **€15.50**

**Brie aux Filo,** Pruneaux d'Agen,Watercress, Pickled Beets & Squash Purée 4,6,7,wheat,11 **€13.50**

## From the Land

**Seared Fillet of J.J Youngs Beef,** Caponata, Spiced Aubergine, Goats Cheese & Truffle Croquette, Split Green Peppercorn Jus 6,7, wheat, 9 **€38.00**

**Rick Higgins Dry Aged T-Bone Steak,** Watercress & Dublin Bay Prawns in Garlic Butter **€45.00**

**Chicken Milanese** with Garlic Butter & French Fries  
6,7, wheat, 9,11 **€27.50**

**Veal Saltimbocca,** Milk Fed Veal, Fresh Sage, Parma Ham, Finished with Marsala & Lemon Butter Sauce 7, wheat **€27.50**

**J J Youngs Salt Aged Curragh Lamb,** Glazed Slow Cooked Shoulder, Herb Crusted Rack, Pomme Rosti, Black Olive, Tomato & Basil **€34.50**

(V) **Aubergine Parmigiana,** Baked Aubergine & Mozzarella Dish from Naples, Slow Roasted Tomato Sauce & 3-Year-Old Parmesan 6 **€21.00**

## From the Sea

**Spaghettini,** Monkfish, Dublin Bay Prawns, Grilled Chilli & Roast Tomato Jus 2,3,4,6,7, wheat, 9,11 **€31.50**

**Roasted Monkfish,** Dublin Bay Prawns, Summer Vegetables, Baked Jasmine Rice & Green Sauce, Scented with Lemongrass **€34.50**

**Peploe's Daily Fish\*** 1,2,3,4,6  
(Market Price)

## Side Dishes €5.00

**Haricot Vert a la Francaise a l'ail** 6

**Duck Fat Roast Potatoes,** Roast Garlic Aioli & Horseradish

**Courgette Fritters** with Garlic Aioli & Parmesan 4,6,7, wheat

**Frites** 7

**Crisp Romaine Lettuce,** Caesar Dressing & Anchovy 2,4,10

## Dessert €11.50

**Pear & Almond Tart,** Baked Frangipane, Poached Pear, Custard & Vanilla Ice Cream 4,5, almond, 6,7 wheat

**Chocolate Fondant,** 72% Chocolate Ganache, Raspberry Preserve & Raspberry Ice Cream 4,6,7, wheat (please allow 15 minutes)

**Wexford Strawberries & Cream,** Lightly Dressed Strawberries, Crème Chantilly, Rose Meringue & Strawberry Sorbet 4,6

**Classic Crème Brûlée** with Sablé Biscuits 4,6,7, wheat

**A Selection of European Seasonal Cheeses** with Quince Purée, Grapes & Homemade Crackers 6,7, wheat, rye, oats,11 (€3 Supplement)

Please note that we require each customer to order a Minimum of a Main Course or Two Starters per person