



Dinner Menu

Starters

Peploe's Fresh Season Led Market Soup €8.50

French Onion Soup | Sourdough Crouton gratinated with Aged Gruyere €9.00

36 Month Aged Parma Ham & Buffalo Mozzarella From Campania | Sliced to order with 1st Press Olive Oil €14.95

Scampi of Dublin Bay Prawn | Tartare Sauce, Mango & Chilli Relish €18.95

Salt & Vinegar Tempura of Summer Vegetables | Sesame Mayonnaise, Salted Red Chilli Paste (V)
€13.50

Ham Hock and Comte Croquettes | Brown Onion & Beer Relish, Pickled Shallot, Gherkin, Walnut
and Parsley €14.50

Dressed Irish Crab | Pickled Kohlrabi, Sweetened Soy, Summer Radishes, Lime & Dill €19.50

Roasted Scallops | White Onion Soubise, Alsace Bacon & Toasted Hazelnut, Donegal Rapeseed Oil €21.50

Main Courses

Peploe's Chicken Milanese | Garlic & Herb Butter, Rocket And Aged Parmesan Salad, Fried Capers, Served
with Rosemary Roasted Potatoes €27.50

Seared Fillet of JJ Young's Beef | Grilled Portobello, Pressed Potato, Roasted Onion Dressing & Aged Comte €39.50

Pan Fried Turbot | Tomato Fregola, Summer Vegetables, Oyster Beignet & a Sauce Vierge of Tomato,
Shallot, Fried Garlic, Parsley and Extra Virgin Olive Oil €36.50

Tandoor Spiced South Coast Monkfish | Slow Roasted Cauliflower, Greens, Poached Dublin Bay Prawn,
Vadouvan €35.50

Rigatoni of Slow Cooked Beef Shin | Serve in its Cooling Sauce with 3 Year Old Parmesan & Crispy Sage
Butter €28.50

Chargrilled Dry-Aged 10oz Rib Eye | Caramelised Onion Relish, Pomme Frites, Watercress &
Classic Béarnaise €39.50

Baked Aubergine Parmigiana | Layers of Aubergine, Courgette & Roasted Peppers, Slow Cooked Tomato &
Buffalo Mozzarella, Lemon Fried Breadcrumbs Crust (V) €23.50

Salt Marsh Duck Breast | Confit Duck & Foie Gras Croquettes, Tea Poached Prune,
Quince Vinegar Sweetened Jus €35.50



Tagliolini of Seafood | Dublin Bay Prawns, Crab Claws & Market Fish in a Tomato Bisque €28.50

Spiced Chickpea Stew | Roasted Cauliflower, Spinach & Smoked Tomato Sauce (V) €23.50

Desserts

€14.50

Classic Crème Brûlée | Raspberry & Vanilla Sable

Passion Fruit Soufflé | Passion Fruit Liqueur

Chocolate Fondant | 66% Ganache, Pistachio Ice Cream

Warm Pear Tart | with Double Vanilla Ice Cream

Strawberries And Cream | Fresh Strawberries, Chantilly Cream, Vanilla Meringue, Strawberry Broth

Peploe's Cheese Board | Selection of Ripened Cheeses, Crackers, Quince & Truffle Honey, Walnuts

Side Orders

€5.50

Pomme Frites

Rocket Salad | Tomato, Red Onion & Parmesan

Duck Fat Chips | Fried Garlic, Parsley & Sea Salt

Deep Fried Breaded Courgettes | Garlic Mayonnaise

Green Beans | Sautéed in Garlic

Broccoli Florets | with Pancetta & Walnut Butter