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## Lunch Menu

### Starters

**French Onion Soup** | Sourdough Crouton gratinated with Aged Gruyere

### **Fresh Season Led Market Soup**

**3d Month Aged Parma Ham & Buffalo Mozzarella From Campania** | Sliced to order with 1<sup>st</sup> Press Olive Oil

**Scampi of Dublin Bay Prawn** | Tartare Sauce, Mango & Chilli Relish ( €4 Supplement)

**Rigatoni of Slow Cooked Beef Shin** | Served in its Cooking Sauce with 3 Year Old Parmesan & Crispy Sage Butter

**Carpaccio of Sashimi Grade Tuna** | Cucumber, Melon, Apple, Black Pepper & Soft Herbs, Yuzu Dashi Dressing

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

### Main Courses

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

**Chargrilled Dry-Aged Rib Eye** | Caramelised Onion Relish, Pomme Frites, Watercress & Classic Béarnaise (€5 Supplement)

**Wild Atlantic Cod** | Tomato Risotto, Charred Greens, Parsley Aioli & A Sauce Vierge of Tomato, Fennel Seeds, Shallot, Fried Garlic & Extra Virgin Olive Oil

**Saltimbocca of Milk Fed Veal** | Parma Ham, Chargrilled Green Vegetables, Marsala and Lemon Butter Sauce, served with Rosemary Roasted Potatoes

**Baked Aubergine Parmigiana** | Layered Aubergine, Courgette & Roasted Peppers, Slow Cooked Tomato & Buffalo Mozzarella, Lemon Fried Breadcrumb Crust (V)

**Pan Fried Ray Wing** | Slow Roasted Spiced Cauliflower & Chickpea, Spinach and Vadouvan Spice, Brown Butter Hollandaise

**Seared Fillet of JJ Young's Beef** | Grilled Portobello, Pressed Potato, Roasted Onion Dressing & Aged Comte ( €10 Supplement)

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



## Desserts

**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 & Toasted Walnut Butter

2 Courses €36.50/ 3 Courses €42.50