



Starter

- French Onion Soup**, Sourdough Crouton Gratinated with Aged Gruyère 6,7 wheat
Market Led Soup of the Day 6
- 36 Month Aged Parma Ham & Buffalo Mozzarella from Campania**, Sliced to order with 1st Press
Olive Oil 6
- Scampi of Dublin Bay Prawn**, Tartare Sauce, Mango & Chilli Relish (€4 Supplement) 2,3,4,7 wheat,10
- Irish Crab**, Horseradish & Beetroot, Crab & Horseradish Mayonnaise, Roasted Marinated Beets,
Toasted Walnuts, Pickled Beet (€4 Supplement) 3,4,5 walnut
- Carpaccio of Blue Fin Tuna**, Cucumber, Red Radish, Avocado, Spiced Dressing 2,8,13
- Tempura of Vegetables**, Soya Mayonnaise, Rice Vinegar, Ginger & Japanese Pepper (V) 4,7Wheat,8,10,13

Main Course

- Peploe's Chicken Milanese**, Garlic & Herb Butter, Rocket & Aged Parmesan, Fried Capers, Served
with Duck Fat Roasted Potatoes 4,6,7 wheat
- 10oz Rick Higgins Dry-Aged Rib Eye**, Roasted Cep Purée, Stuffed Portbello Mushroom, Red Wine
Sauce (€5 Supplement)4,6,7 wheat
- Roasted Tipperary Loin of Venison**, Squash & Orange Purée, Pressed Potato, Braised Red Cabbage,
Alsace Bacon, Game Jus 6, 9
- Wild Atlantic Cod**, Broccoli Purée, Charred Broccoli Stalk, Brown Shrimp Butter, Yuzu Crème Fraiche
2,3,4,6
- Baked Aubergine Parmigiana**, Layered Aubergine, Courgette & Roasted Peppers, Slow Cooked
Tomato & Buffalo Mozzarella, Lemon Fried Breadcrumb Crust (V) 6,7 wheat,9
- Colombo Spiced South Coast Monkfish**, Brown Crab Risotto, Samphire, Poached Dublin Bay Prawn,
Mussel & Clam in Chive Butter Sauce 2,3,4,6
- Fillet of JJ Young's Beef**, Spiced Aubergine Purée, Croquette of Braised Beef, Pomme Rosti, Red
Pepper & Black Olive Split Jus (€10 supplement) 4,6,7 wheat
- Spiced Lentil Stew**, Babaganoush & Charred Aubergine (V) 10,13

Dessert

- Classic Vanilla Crème Brûlée**, Peanut Butter Sable Biscuit 4,6,7
- Blackberry Soufflé** * with Pistachio Ice Cream 4, 5 pistachio,6
- 70% Chocolate Fondant** *, Caramel Sauce & Vanilla Ice Cream
- White Chocolate and Vanilla Pannacota**, Mixed Berry Compote 6
- Peploe's Cheese Board**, St Tola Goats, Ballylisk, Young Buck Blue, 24 Month Aged Comte, Truffled
Honey, Quince, Grapes, Seeded Crackers & Walnuts (€3 Supplement) 5 walnuts,6, 7 wheat



Side Dishes €5.50

Pomme Frites 7 wheat

Rocket Salad, Black Olive, Red Onion & Parmesan 6

Duck Fat Roasted Rooster Potatoes with Rosemary & Roast Garlic Oil

Roasted Root Vegetables with Honey, Thyme & Black Pepper 8

Green Beans, Sautéed in Garlic 6

Broccoli Florets with Pancetta & Toasted Walnut Butter 5 walnut, 6

2 Courses €40.50/ 3 Courses €45.00

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

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

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