



Dinner Menu

Starter

French Onion Soup, Sourdough Crouton Gratinated with Aged Gruyère

6,7 wheat €9.50

Market Led Soup of the Day 6 €8.50

Burrata from Campania, 36 Month Aged Parma Ham, Cep & Truffle Relish, Radicchio Leaf 6 €15.50

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

2,3,4,7 wheat,10 €18.95

Irish Crab, Horseradish & Beetroot, Crab & Horseradish Mayonnaise, Roasted Marinated Beets, Toasted Walnuts, Pickled Beet 3,4,5 walnut €19.50

Carpaccio of Blue Fin Tuna, Cucumber, Red Radish, Avocado, Spiced Dressing

2,8,13 €15.50

Tempura of Vegetables, Soya Mayonnaise, Rice Vinegar, Ginger & Japanese Pepper (V) 4,7 wheat,8,10,13 €14.50

Shaved Bulbed Fennel Salad, Roasted Spring Carrots, Sweet Pickled Beets, Toasted Focaccia Crouton, Black Olive Tapenade & Spiced Carrot Vinaigrette

7 wheat €13.50

Main Course

Peploe's Chicken Milanese, Garlic & Herb Butter, Rocket & Aged Parmesan, Fried Capers, Served with Duck Fat Roasted Potatoes 4,6,7 wheat €27.50

10oz Rick Higgins Dry-Aged Rib Eye, Roasted Cep Purée, Stuffed Portobello Mushroom, Red Wine Sauce 4,6,7 wheat €39.50

Seared Halibut, Cauliflower Purée, Braised Baby Leeks in Sherry, Toasted Hazelnut & Roasted Scallop 2,3,5 hazelnut,6 €36.50

Seared Breast of Duck, Pastilla of Confit Leg, Red Cabbage & Bitter Orange

4,7 wheat,11 €34.50

Taglioni of Frutti di Mare, Market Fish & Irish Shellfish in a Tomato & White Wine Sauce, Chilli & Herbs 2,3,4,7 wheat €28.50

Baked Aubergine Parmigiana, Layered Aubergine, Courgette & Roasted Peppers, Slow Cooked Tomato, Lemon Fried Breadcrumb Crust (V) 6,7 wheat,9 €21.50

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Colombo Spiced South Coast Monkfish, Brown Crab Risotto, Samphire, Poached Dublin Bay Prawn, Mussel & Clam in Chive Butter Sauce 2,3,4,6 **€36.50**

Fillet of JJ Young's Beef, Spiced Aubergine Purée, Croquette of Braised Beef, Pomme Rosti, Red Pepper & Black Olive Split Jus 4,6,7 wheat **€39.50**

Dessert €13.50

Classic Vanilla Crème Brûlée, Peanut Butter Sable Biscuit 4,6,7

Blackberry Soufflé * with Pistachio Ice Cream 4, 5 pistachios,6

70% Chocolate Fondant *, Caramel Sauce & Vanilla Ice Cream 6,7 wheat

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 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 6

Green Beans, Sautéed in Garlic 6

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