



## Lunch Menu

### Starter

**French Onion Soup, Sourdough Crouton Gratinated with Aged Gruyère** 6,7 wheat

**Market Led Soup of the Day** 6

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

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

(€4 Supplement) 2,3,4,7 wheat,10

**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)** 4,7 wheat,8,10,13

**Shaved Bulbed Fennel Salad, Roasted Spring Carrots, Sweet Pickled Beets, Toasted Focaccia Crouton, Black Olive Tapenade & Spiced Carrot Vinaigrette** 7 wheat

### Main Course

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

**8oz Rick Higgins Dry-Aged Rib Eye, Roasted Cep Purée, Stuffed Portobello Mushroom, Braised Ox Cheek, Red Wine Sauce (€5 Supplement)** 4,6,7 wheat

**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, Lemon Fried Breadcrumb Crust (V)** 7 wheat,9

**Colombo Spiced South Coast Monkfish, Brown Crab Risotto, Samphire, Poached Dublin Bay Prawn, Mussel & Clam in Chive Butter Sauce (€8 Supplement)** 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

**Bouillabaisse de Mer, Market Fish & Shellfish in a Bouillabaisse Sauce, Spring Vegetables, Saffron Rouille & Croute** 2,3,7 wheat,9



## Dessert

**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 (€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** 6

**Green Beans, Sautéed in Garlic** 6

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

**2 Courses €40.00/ 3 Courses €45.00**

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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