



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

Charred New Season French Asparagus, West Cork Crab, Soft Egg, Caviar & Asparagus Velouté (€4 Supplement) 2,3,4,6

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

Terrine of Suckling Pig, Foie Gras & Baby Leek, Wrapped in Serrano Ham, Celeriac Remoulade & Toasted Biroche, Mondori Aged Balsamic 4,6,7 wheat,10

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, Crushed New Potatoes, Spinach, Tomato, Black Olive & Chorizo Dressing 2,6,7 wheat

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 (€12 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 pistachio,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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