

Lunch Menu

Starter

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

Market Led Soup of the Day 6

Arancini of Parma Ham & Parmesan, Fried Sicilian Rice Balls with Aged Parma Ham, 2 Year Old Parmesan Cheese, Caper Mayonnaise with Chorizo & Black Olive Vinegerette 4,6,7 wheat,10

Scampi of Dublin Bay Prawn, Tartare Sauce, Mango & Chilli Relish (€5 Supplement) 2,3,4,7 wheat,10

Tempura of Sprouting Broccoli, Chickpea Hummus, Tahini Dressing & Sesame Seeds (V) 6,8

Cured Organic Salmon, Ajo Blanco, Salted Grapes, Smoked Almonds & Sea Vegetables 2,5 Almond, 6

St Tola Goats Cheese Terrine, New Season Courgette, Sun Dried Tomato & Crisp Toast (V) 6,7 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, Sauté French Spinach, Mushroom Gratin, Tomato & Buffalo Mozzarella, Salsa Verde (€7 Supplement) 6,7 wheat

Roast Fillet of Hake, 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) 6,7 wheat,9

Fillet of JJ Young's Beef, Sauté New Season Girolles, Spinach, Pomme Rosti & Red Wine Jus, Finished with a Cabernet Vinegar (€15 Supplement) 6,9,11

Fish of the Day 2,3,4,6

Bouillbaise de Mer, Market Fish & Shellfish in a Bouillbaise Sauce, Spring Vegetables, Saffron Rouille & Croute

Whipped Parmesan Polenta, Tomato Relish, Charred Leafy Greens & Soft Herb Salsa (V) 6,10

Side Dishes

Pomme Frites 7 wheat

Rocket Salad, Black Olive, Red Onion & Parmesan 6

Duck Fat Roasted Rooster Potatoes Finished with Truffle Aioli & Shaved Pecorino from Sardinia
4,6,10

Green Beans, Sautéed in Garlic 6

Steamed Market Greens, Tossed in Salsa Verde 10

Dessert

Classic Vanilla Crème Brûlée, Peanut Butter Sable Biscuit 1 peanut,4,6,7

Strawberry Soufflé * Strawberry Compote with Elderflower, White Chocolate Ice Cream 4,6

70% Chocolate Fondant *, Caramel Sauce & Vanilla Ice Cream 4,6,7 wheat

Coconut Panna Cotta, Mango, Passion Fruit & Orange Salad, Passion Fruit Espuma 6

Peploe's Cheese Board, Boyne Valley Goats, Ballylisk, Wicklow Blue, 24 Month Aged Comte, Truffled Honey, Quince, Grapes, Seeded Crackers & Walnuts (€3 Supplement) 5 walnuts,6, 7 wheat

Chilled Orange & Almond Cake, Lemon Curd & Strawberry Sorbet 5 almond,6

2 Courses €40.00/ 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 / Soy