

RESTAURANT, BAR & TERRACE



1 ESSEX ST. EAST, TEMPLE BAR  
DUBLIN 2

A LA CARTE MENU

STARTERS

<b>HAM &amp; CHEESE</b> <i>Jamon Iberico, Parmesan Cream, Spiced Crispy Chickpea, Grissini Sticks (1A/4)</i>	12.5	<b>HOT &amp; COLD</b> <i>Deep Fried Goats Cheese, Beetroot Salad, Walnut Dukkah, Buffalo Ricotta, Lemon Mayonnaise (1A/3H/4/7/13)</i>	12.5
<b>PRAWN &amp; SALMON</b> <i>Prawn Fritter, Green Tea Yoghurt, Irish Smoked Salmon &amp; Seaweed Salad (1A/4/5D/7/8/11)</i>	13	<b>DUCK &amp; FOIE GRAS</b> <i>Shredded Duck Leg, Panfried Foie Gras, Hazelnut Dressing, Port Reduction, Brioche Soldiers (1A/3B/4/7/13)</i>	13
<b>RISOTTO</b> <i>Wild Garlic Risotto, Crispy Parma Ham, Persiage Crust, Garlic Crisp, Parmesan Shavings (1A/4/13)</i>	12.5	<b>PORK &amp; CABBAGE</b> <i>12 Hour Slow Cooked Belly, Served Warm, Spicy Kimchi, Pickled Mouli, Coriander, Spring Onion Salsa (8/10/11)</i>	12.5
<b>SOUP</b> <i>Roasted Cauliflower, Pecorino Curls, Truffle Dressing (4/13)</i>	11		

MAINS

<b>HAKE</b> <i>Pan Fried Hake, Peas, Broad Beans, Silverskin Onion, Baby Gem, Bacon Lardons, Gnocchi, Pea Mousse (1A/4/8/13)</i>	27	<b>RIGATONI</b> <i>Rich Tomato Sauce, Spicy Mediterranean Vegetables, Pressed Lamb, Buffalo Ricotta, Baby Basil (1A/4/7)</i>	25
<b>CHICKEN &amp; MUSHROOM</b> <i>Chicken Supreme, King Oyster &amp; Paris Brown Mushroom, Orzo Pasta, Alsace Bacon, White Wine Cream (1A/4/7/13)</i>	25	<b>PRAWN PENNE</b> <i>Charred Prawns, Fresh Tomato, Black Olives, Torn Basil, Parsley, Olive Oil, Dressed Rocket Leaves (1A/4/5D/7)</i>	24
<b>FILLET</b> <i>10 OZ Fillet Steak, Potato Gratin, Pea Puree, Garden Peas, (4) Veal Jus (13) or Café De Paris (1E/4/8/9/12/13)</i>	34	<b>PORK CHOP</b> <i>14 OZ Pork Chop, Shredded Cabbage, Crushed Celeriac, Apple &amp; Truffle Puree, Pork Crackling, Light Apple Jus (4/9/13)</i>	25
<b>SIRLOIN</b> <i>12 OZ Sirloin, Grilled Field Mushroom, Handcut Potato, Onion Ring, (1A/4) Béarnaise (4/7/13) or Peppercorn Sauce (4/13)</i>	31	<b>ROASTED AUBERGINE</b> <i>Glazed Aubergine, Red Pepper, Courgettes, Goats Cheese, Pearl Cous Cous &amp; Chunky Pesto (1A/4)</i>	19

PIZZA

<b>MARGHERITA</b> <i>Napoli Sauce, Mozzarella, Basil (1A/4)</i>	14	<b>SWEET POTATO</b> <i>Sweet Potato, Thyme, Smoked Bacon (1A/4)</i>	16	<b>ROBERTA'S PIZZA</b> <i>Changes daily. Please ask your server.</i>	17
<b>PARMA &amp; RICOTTA</b> <i>Parma Ham, Whipped Ricotta, Rocket, Shaved Parmesan (1A/4)</i>	16	<b>TANDOORI CHICKEN</b> <i>Tandoori Chicken, Scallions, Mango Almond Chutney, Mint Raita (1A/3A/4)</i>	16		
<b>PUMPKIN &amp; GOATS CHEESE</b> <i>Pumpkin Bechamel, Roasted Pumpkin, Goats Cheese, Pinenuts, Lambs Lettuce (1A/4)</i>	15	<b>PEPPERONI</b> <i>Pepperoni, Jalapeño, Red Onion (1A/4)</i>	15		

SIDES

<b>MASH</b> <i>Plain 4 / Colcannon (4) 5 / Parmesan &amp; Truffle (4/13) 6</i>		<b>FRIES</b> <i>Skinny Fries 4 / Parmesan Fries (3/7) 5 / 'Nduja Fries (4/13) 6</i>	
<b>MAC &amp; CHEESE</b> <i>Changes daily. Please ask your server. (1A/4)</i>	5.5	<b>CROQUETTES</b> <i>Bacon &amp; Spring Onion, Hollandaise (1A/4/7/13)</i>	5
<b>CARROT &amp; GOATS CHEESE</b> <i>Puffed Rice (4/13)</i>	5.5	<b>TENDERSTEM</b> <i>Courgettes, Peas, Broad Beans, Pea Purée, Pea Shoots (4)</i>	5.5

**Allergens:** 1-Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2-Peanuts, 3-Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4-Milk, 5-Crustaceans (A-Crab, B- Lobster, C-Craysh, D-Shrimp), 6-Mollusc, 7-Eggs, 8-Fish, 9-Celery, 10-Soya, 11-Sesame Seeds, 12-Mustard, 13-Sulphur dioxide & sulphites, 14-Lupin

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

## WINE MENU

## WHITE WINE

	Gls	500ml	750ml
CHÂTEAU LA COSTE FRIGOUSSE BLANC* <i>France</i>	6.80	19.00	27.00
	Gls	Btl	
LINTEO INZOLIA TERRE SICILIANE* <i>Italy</i>	7.50	30.00	
GECKO RIDGE CHARDONNAY* <i>S. Africa</i>	8.40	33.00	
VERDEJO RUEDA VINA PEREZ* <i>Spain</i>	8.90	35.00	
CHÂTEAU LA COSTE PREMIÈRE CUVÉE* <i>France</i>	8.20	32.00	
VIANTO PINOT GRIGIO* <i>Italy</i>	7.20	28.00	
STONELEIGH SAUVIGNON BLANC* <i>NZ</i>	8.50	34.00	
BENITO SANTOS ALBARIÑO** <i>Spain</i>	8.50	41.00	
HENRI DE RICHEMER PIQUEPOUL <i>France</i>		35.00	
WILLOWGLEN GEWURZTRAMINER RIESLING <i>Australia</i>		36.00	
HERENCIA ALTÉS GARNACHA BLANCA <i>Spain</i>		37.00	
CHÂTEAU DES GILLIERES MUSCADET SEVRE-ET-MAINE SUR LIE GRAND RESERVE <i>France</i>		38.00	
ADORATO APPASSIMENTO, TOMMASI <i>Italy</i>		39.00	
LA RAIA GAVI COMUNE DEL GAVI DOCG <i>Italy</i>		42.00	
VERDICCHIO DEL CASTELLI DI JESI DOC "MACRINA" <i>Italy</i>		43.00	
DOMÄNE WACHAU GRÜNER VELTLINER BOTTLE FEDERSPIEL TERRASSEN <i>Austria</i>		44.00	
MOUNT HECTOR PINOT GRIS <i>New Zealand</i>		46.00	
ALBA VEGA ALBARIÑO <i>Spain</i>		47.00	
CHÂTEAU LA COSTE LES PENTES DOUCES BLANC <i>France</i>		49.00	
JOSEPH DROUHIN POUILLY-VINZELLES <i>France</i>		49.00	
DOMAINE BROCHARD SANCERRE <i>France</i>		50.00	
JORDAN BARREL FERMENTED CHARDONNAY <i>S. Africa</i>		53.00	
DOMAINE DE LA CORNASSE PETIT CHABLIS <i>France</i>		54.00	
DOMAINE DE LA CROIX SENAILLET DAVAYE <i>France</i>		57.00	
CHÂTEAU LA COSTE GRANDS VINS SAUVIGNON BLANC / VERMENTINO <i>France</i>		62.00	
DOMAINE DE LA CORNASSE CHABLIS PREMIER CRU "BEAUROY" <i>France</i>		78.00	

## RED WINE

	Gls	500ml	750ml
CHÂTEAU LA COSTE FRIGOUSSE ROUGE* <i>France</i>	6.80	19.00	27.00
	Gls	Btl	
BACARO SANGIOVESE* <i>Italy</i>	7.40	29.00	
ARGENTO MALBEC* <i>Argentina</i>	8.80	35.00	
VILLA ADAMI MONTEPULCIANO DOC* <i>Italy</i>	8.90	36.00	
CHÂTEAU LA COSTE PREMIÈRE CUVÉE ROUGE* <i>France</i>	8.20	32.00	
STONELEIGH PINOT NOIR* <i>NZ</i>	8.50	34.00	
ETERNO '8 MESES EN BARRICA TEMPRANILLO** <i>Spain</i>	8.50	41.00	
LINTEO NERO D'AVOLA* <i>Italy</i>	7.80	32.00	
CRianza BODEGAS UGAIDE BIANAI RIOJA* CODICI PRIMITIVO <i>Italy</i>	9.60	39.00	
HERENCIA ALTÉS GARNACHA NEGRA <i>Spain</i>		37.00	
JACOBS CREEK DBL BARREL <i>Australia</i>		37.00	
MAISON BOUEY PORTRAITS MERLOT & CABERNET <i>France</i>		37.00	
MELINI CHIANTI CLASSICO <i>Italy</i>		39.00	
ESPORÃO ASSOPIO, QUINTA DOS MURCAS TINTO DOC DOURO <i>Portugal</i>		41.00	
LUC BAUDET COTE DU RHONE <i>France</i>		42.00	
DE BORTOLI WOODFIRED HEATHCOAT SHIRAZ <i>Australia</i>		44.00	
MÉNAGE À TROIS <i>California, Zinfandel</i>		45.00	
ARELE DELLE VENEZIE IGT <i>Italy</i>		48.00	
CHÂTEAU LA COSTE LES PENTES DOUCES ROUGE <i>France</i>		49.00	
EL PEDROSAL RIBERA DEL DUERO CRIANZA <i>Spain</i>		52.00	
GIGONDAS LES GRANDES BASTILLES <i>France</i>		54.00	
CROZES HERMITAGE DOMAINE PHILIPPE & VINCENT <i>France</i>		56.00	
STONLEIGH RAPURA PINOT NOIR <i>New Zealand</i>		58.00	
CHÂTEAU LA COSTE GRAND VINS GRENACHE & SYRAH <i>France</i>		62.00	
BODEGAS AMÉZOLA DE LA MORA, SEÑORIO AMÉZOLA RESERVA RIOJA <i>Spain</i>		65.00	
CHÂTEAU PETIT FAURIE QUET, SAINT-EMILION GRAND CRU <i>France</i>		71.00	
D'ARENBERG THE LAUGHING MAGPIE SHIRAZ VIOGNIER <i>Australia</i>		78.00	
CHÂTEAU BEAU SITE, SAINT-ESTÈPHE SHIRAZ VIOGNIER <i>France</i>		87.00	
BRUNELLO DI MONTALCINO CASSIANO <i>Italy</i>		110.00	
PIO CESARE BAROLO <i>Italy</i>		130.00	

## ROSE WINE

	Gls	Btl
CHÂTEAU LA COSTE FRIGOUSSE ROSÉ*	6.80	27.00
CHÂTEAU LA COSTE BELLUGUE ROSÉ		42.00
CHÂTEAU LA COSTE GRAND VINS ROSÉ		62.00

## SPARKLING WINES

	Gls	Btl
ALESSO PROSECCO*	7.20	33.00
CASTELLARGO ITALIAN FRIZZANTE**	7.50	
CHÂTEAU LA COSTE RESERVE SPARKING ROSÉ		55.00
MUMM CORDON ROUGE NV		85.00
PERRIER-JOUËT NV		95.00

\*Contains Sulphites

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE. \*\* WINELAB SHIP OUR WINES IN CASK AND ARE ONLY SERVED WHEN ORDERED, ENSURING THAT EVERY SERVE IS JUST AS THE WINEMAKER INTENDED