

SWEET TREATS

STICKY TOFFEE PUDDING	8.50
Vanilla Ice Cream & Raspberry Compote (1.1,3,7)	
GOOSEBERRY PANNA COTTA	8.00
White Chocolate Ganache, Crunchy Tuile (1.1,3,7)	
LOCAL FRESH STRAWBERRIES & CREAM	8.50
Buttery Shortbread (1.1,7)	
CHOCOLATE FUDGE MARQUISE	8.50
Orange Syrup, Bitter Chocolate Brittle & Blood Orange Sorbet (3,7)	
RHUBARB & CUSTARD PAVLOVA	8.50
Crème Anglaise, Fresh Irish Vanilla Cream (3,7)	
SELECTION OF ICE CREAM	8.15
In a Wafer Basket (1.1,3,7)	
CHEF'S SELECTION OF THREE IRISH CHEESES	14.00
Fresh Berries & Grapes, Celery Sticks, Assorted Biscuits & Fruit Chutney (1.1,3,7)	

ALL OUR DESSERTS ARE FRESHLY MADE
IN HOUSE BY OUR PASTRY CHEF

HOT BEVERAGES

AMERICANO	4.20
ESPRESSO (7)	4.20
CAPPUCCINO (7)	4.30
LATTE (7)	4.30
FLAT WHITE (7)	4.30
HOT CHOCOLATE (7)	4.30
POT OF TEA FOR ONE	4.20

Allergens: 1. 1. Gluten (1.1 Wheat, 1.2 Rye, 1.3 Barley, 1.4 Oats), 2. Crustaceans (2.1 Crab, 2.2 Prawns, 2.3 Lobster, 2.4 Crayfish), 3. Eggs, 4. Fish, 5. Peanut, 6. Soybeans, 7. Milk, 8. Nuts (8.1 Almonds, 8.2 Hazelnuts, 8.3 Walnuts, 8.4, Cashews, 8.5 Pecan Nuts, 8.6 Brazil Nuts, 8.7 Pistachio Nuts, 8.8 Macadamia Nuts, 8.9 Pine Nuts) 9. Celery, 10. Mustard, 11. Sesame Seed, 12. Sulphur Dioxide & Sulphates, 13. Lupin, 14. Molluscs (14.1 Mussels, 14.2, Oysters, 14.3 Squid, 14.4 Snails)

ALL BEEF IS OF IRISH ORIGIN UNLESS OTHERWISE STATED
WHILST ALL PRECAUTION IS TAKEN WHILE PREPARING FOOD IN OUR KITCHENS,
OUR KITCHEN IS NOT A NUT AND GLUTEN FREE ENVIRONMENT.



SOUTH BANK

BISTRO & BAR

EVENING MENU

DINNER MENU 4.00PM - 9.00PM

STARTERS

SEAFOOD CHOWDER Freshly Baked Soda Bread (1.1,2.2,4,7,9,12,14)	13.00
SPICY BUFFALO CHICKEN WINGS Blue Cheese Dressing & Celery (1.1,7,9,10,12)	14.95
GOLDEN CRUMBED BRIE Apple & Walnut Salad with Redcurrant Jelly (1.1,3,6,7,8,12)	12.95
SMOKEY SLOW COOKED RIBS Asian Slaw & Grilled Pineapple (1,6,11,12)	14.95
TIAN OF PRAWNS, CRAB & AVOCADO Tomato & Ferrel Salsa, Grilled Crostini (1.1,2.12.2,4,7,12)	15.95

SALADS

BABY GEM CAESAR SALAD Crispy Baby Gem Lettuce, Bacon, Parmesan, Pine Nuts, Croutons with Caesar Dressing (1.1,3,7,8,9,10,12) Add Chicken 2.50	19.50
OPEN SMOKED SALMON SANDWICH Guinness Brown Bread, Crème Fraiche, Capers & Onions (1.1,3,4,7)	19.50
BUDDHA BOWL (V) Avocado, Roast Squash, Chickpeas, Pickled Red Cabbage, Cherry Tomatoes, Tofu, Chilli & Lime Dressing (6,12) Add Chicken 2.50	16.50
SHARING PLATTER Cured Ham, Burrata, Blue Cheese, Hot Pork Skewers & Dip, Heirloom Tomatoes, Celery Sticks, Jumbo Olives (1.1,6,7,9,12)	24.50

SIDES

HOUSE FRIES (1.1,6)	5.50
SELECTION OF VEGETABLES (7)	5.50
BATTERED ONION RINGS (1.1,6,7)	5.50
GARLIC CIABATTA BREAD (1.1,6,7)	5.50
PARMESAN TRUFFLE FRIES (1.1,6,7)	7.50

PIZZA & PASTA

HOMEMADE 12' PIZZA Homemade Pizza, topped with Tomato Sauce & Mozzarella (1.1,7,9,12) Additional Toppings: Bacon, Ham, Salami, Pepperoni, Cajun Chicken, Roast Chicken, Chorizo - 1.20 per item Feta Cheese, Goats Cheese, Cheddar Cheese, Mushroom, Peppers, Onion, Sundried Tomato, Pineapple, Rocket, Red Onion, Sweetcorn - 1.00 per item	16.00
CREAMY CHICKEN, CHORIZO & SUNDRIED TOMATO LINGUINI Fresh Rocket & Parmesan (1.1,7,12)	19.95
ARRABIATA RIGATONI Italian Tomato Sauce with Spicy Chili Peppers (1.1,3,4,7,9,12) Add Chicken 2.50 Add Prawns 4.20	18.50

MAINS

IRISH HEREFORD BEEF BURGER Brioche Bun, Cheese, Baby Gem Lettuce, Onion, Tomato Relish with House Fries (1.1,6,7,10,12)	21.50
BEER BATTERED FISH Tartare Sauce, Mushy Peas & House Fries (1.1,3,4,6,7,12)	21.50
CHICKPEA & VEGETABLE CURRY Mango & Banana Chutney, Steamed Basmati Rice & Poppadom (1.1,6,9,12)	18.50
CHICKEN CURRY Mango & Banana Chutney, Steamed Basmati Rice & Poppadom (1.1,6,9,12)	21.50
CHARGRILLED 8OZ IRISH BEEF SIRLOIN STEAK Onion Rings, Confit Cherry Tomatoes, Pepper Sauce & House Fries (1.1,3,6,7,9,12)	36.95
CHEF'S DAILY FISH SPECIAL Please ask your server for the Catch of the Day Special (1.1,4,6,7,9,12)	29.00
ROAST SUPREME OF CHICKEN Butternut Squash Purée, Pancetta Cream with Gratin Potato (3,7,9,12)	23.95
CRISPY FRIED CHICKEN BURGER Brioche Bun, Cheese, Beef Tomato, Burger Sauce with Asian Slaw & House Fries (1.1,3,4,6,7,12)	21.50
BRAISED JACOB'S LADDER BEEF RIB Slow-braised Jacob's Ladder Beef Rib, Creamy Champ Potato, Seasonal Roasted Vegetables, Rich Shallot-Infused Jus (6,7,9,10,12)	26.95
BUTTERNUT SQUASH RISOTTO (V) Baby Spinach, Home Dried Tomato, Fresh Parmesan (6,9,12) *Vegan Option Available on Request	18.50