

C O A S T

À LA CARTE MENU

STARTERS

From the Field

Velouté of Baby Gem

Smoked Bacon Crumb, Parmesan Foam, Roast Garlic Croutons
(1,1,3,7,8,9,10,12) – 9.45

Chicken Liver Pâté

Warm Toasted Brioche, Pear Marmalade, Redcurrant Gel
(1,1,7) – 12.00

Iona Farm Heritage Baby Beetroot

Roast Butternut Squash, St. Tola Goat's Cheese, Broad Beans, Turmeric & Ginger Dressing
(6,7) – 13.50

Heirloom Tomato Caprese Salad

Burrata Cheese, Pumpkin Pesto, Jumbo Black Olives
(6,7) – 13.00

From the Sea

Local Smoked Salmon Rosette

Bitter Endive, Cured Cucumber, Lemon Caviar, Homemade Brown Soda Bread
(1,1,4,6,7,9,12) – 13.95

Crab & Cockle Risotto

Parmesan Crisp, Fennel Oil
(2,1,6,7,9,12,14) – 13.95

Baked Oysters Rockefeller

Fresh Lemon, Sea Salt
(6,7,14.2) – 14.95

Crispy Smoked Haddock Fish Cakes

Grilled Bok Choi, Smoked Red Pepper Aioli
(1,1,4,6,7,9,10) – 14.95

ALLERGENS

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 DAIRY, 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)
Whilst all precaution is taken while preparing food in our kitchens, our kitchen is NOT a nut and gluten free environment.

MAIN COURSES

From the Field

8oz Dry Aged Sirloin Steak

Aged Balsamic, Cherry Vine Tomatoes, Confit Onion, Chunky House Fries
(1,1,6,7,9,12) – 38.50

8oz Dry Aged Fillet Steak

Home-Dried Plum Tomatoes, Confit Onion, Chanterelle Cream, Chunky House Fries
(1,1,6,7,9,12) – 42.50

Chicken Ballotine

Crispy Smoked Pancetta, Confit Drumstick, Parmentier Sweet Potatoes, Wild Mushroom Jus
(6,7,9,12) – 25.75

Irish Lamb Wellington

Creamed Potatoes, Buttered Spinach, Roast Garlic Puree, Roast Baby Carrots, Broad Beans,
Rich Lamb Sauce
(1,1,6,7,9,12) – 32.95

Silver Hill Duck Fillet

Boulangère Potatoes, Plum Puree, Tenderstem Broccoli
(6,7,9,12) – 32.45

Butternut Squash Gnocchi

Baby Spinach, Beetroot, Shaved Parmesan Cheese
(6,7,12) – 20.95

From the Sea

Lemon Sole & Dublin Bay Prawns

Butter Baby Potatoes, Garlic & Tomato Butter Sauce
(2,2,4,6,7,9,12) – 29.95

Fillet of Seabream

Samphire, Pea Risotto, Seafood Bisque
(2,2,4,6,7,9,12) – 29.95

Seasonal Trio of Fish

With market vegetables & potatoes
Please ask your server for today's selection & allergies – 29.95

Seared Salmon

Crispy Poached Egg, Creamed Potatoes, Roast Cauliflower Puree, Cherry Vine Tomatoes
(1,1,3,4,6,7,12) – 28.95

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SIDES

ALL 5.50

**Chunky Triple Cooked Chips (1,1,6); Rocket, Roast Walnut & Pear Salad (6,8,3);
Glazed Roast Vegetables (6); Creamed Potatoes (7,12); Beer Battered Onion Rings (1,1,6,12)**

DESSERTS

Salted Belgian Dark Chocolate & Orange Mousse

Salted Caramel, Vanilla Ice Cream
(3,6,7) – 9.50

Lemon & Passion Glazed Tart

Crème fraîche, Fresh Raspberries
(1,1,3,7) – 9.50

Poached Rhubarb & Custard Pavlova

Vanilla Crème Royal, Sugar Crackling
(3,7) – 9.50

Matcha Tea Crème Brulee

Tangy Lemon Gel, Coconut Shortbread
(1,1,3,7) – 9.50

Iced Irish Mist White Chocolate Dome

Fresh Local Strawberries
(3,6,7) – 9.50

Selection of Irish Cheeses

Celery, Grapes, Selection of Cheese Crackers
(1,1,7,8,2,9,11) – 14.00

Selection of Petit Fours

(Please see server for allergens) – 4.95

OUR LOCAL SUPPLIERS

We are proud to source from the best local producers:

- **Iona Farm:** Baby Vegetables & Fruit
- **Doyle Meats:** Premium Irish Beef & Chicken
- **Keelings:** Local Fruit & Vegetables
- **Kish Fish, Dublin:** Fresh Seafood

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VEGAN AND VEGETARIAN MENU

STARTERS

Vegetarian Soup of the Day

(1,1,6,9,12) – 9.50

Classic Bruschetta

Tomato, Roast Beetroot and Guacamole

(1,1,6) – 13.50

Spicy Falafel, Pickled Vegetables

Tumeric and Lemon Dressing

(6) – 13.50

MAIN COURSES

Butternut Squash Risotto

Creamy Squash Risotto, Baby Spinach and Sun-Dried Tomatoes

(6,12) – 22.00

Cauliflower Steak

Roasted Cauliflower Steak, Curried Lentils, Grilled Vegetables and Tomato Sauce

(6,12) – 22.00

Vegetable and Chickpea Curry

Fragrant Spiced Curry served with Steamed Basmati Rice, Poppadom and Mango Chutney

(1,1,6,12) – 22.00

DESSERTS

Warm Chocolate Cake

Raspberry Compote and Blood Orange Sorbet

(6) – 9.50

Apple and Sultana Crumble

Vegan Vanilla Ice Cream

(1,1) – 9.50

Selection of Sorbets and Fresh Fruit

(1,1) – 9.50

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Our Local Suppliers



Longford



Dublin



Kilkenny



Meats

Doyle Meats, Rathcoole



Fruit & Veg

Keelings Farm, St.

Margaret's

G.D.I Harford, Lusk

Morning Fresh, Rush

Mark Archer, Rush

McCormack's Farm, Co.

Meath

Iona Farm, Oldtown



Fish

Kish Fish, Howth

Wright's Fish, Marino



Dairy

Tirlan, Co. Kilkenny



Grains

Goodness Grains, Co.

Longford

C O A S T