

Charlotte Quay Dinner Menu

SNACKS

Smoked almonds €4.5

House marinated Gordal olives €4.5

STARTERS

Celeriac velouté, maitake mushroom, chestnuts 12

Citrus cured salmon, horseradish crème fraiche, apple, trout caviar 15

Gambas pil pil chilli, garlic, sourdough 16

Chorizo & Manchego croquettes, confit cherry tomato 15

Burrata, Irish heirloom beetroot, fig, dukkha 15

Roaring bay Mussels, white wine, cream, garlic, sourdough 15

MAINS

Pan fried Cod, mussel and prawn chowder, potato, leek 32

Venison rump, boudin noir, celeriac, blackberry, chocolate jus 38

Free range chicken, potato mousseline, herb stuffing, cranberry & pancetta 30

Braised featherblade, wholegrain mash, root veg, pickled shallot, jus 31

10z dry aged Rib eye steak, fries, rocket salad, peppercorn sauce 44

Roasted cauliflower, cauliflower purée, hazelnut gremolata 26

SIDES €6.50

Fries, aioli

Brussel sprouts, pancetta, Caesar dressing

Rocket & parmesan salad

Baby potato, smoked paprika & herb butter

Origin of Beef—Ireland

Please inform your server if you have any dietary requirements.

Discretionary 12.5% service charge on parties of six or more. 100% of all tips go directly to staff.