

Charlotte Quay Dinner Menu

SNACKS

Smoked almonds 4.5

House marinated Gordal olives 4.5

Carlingford oyster, sauce mignonette 4 each

STARTERS

Roasted cauliflower velouté, shimeji mushroom 12

Tuna sashimi, yuzu ponzu, wasabi, sesame seeds 17

Gambas pil pil, chilli, garlic, sourdough 17

Chorizo & Manchego croquettes, confit cherry tomato, parmesan 15

Burrata, Irish heirloom beetroot, pickled walnut 15

Roaringwater Bay mussels, white wine, cream, garlic, sourdough 15

MAINS

Pan fried salmon, mussel, shrimp & leek velouté, baby potato 32

Pea & watercress risotto, Velvet Cloud labneh, chilli oil 27

Free range piri piri chicken, sweetcorn & crème fraiche succotash 30

Duck leg confit, green lentil & pancetta cassoulet 32

Sugar cured pork chop, apple & kohlrabi slaw, housemade brown sauce 34

9oz dry aged Rib eye steak, fries, rocket salad, peppercorn sauce 46

SIDES €6.50

Fries, aioli

Tender stem broccoli, Caesar salad dressing, smoked almonds

Mixed leaf salad, French dressing

Crispy potatoes, bravas & aioli

Food Provenance - Origin of Beef - Ireland from Pat McLoughlin, pork is from Salters, our fish is supplied by Wrights of Marino, our free range chicken is from Moypark and our fresh fruit and veg is from Keelings

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.