

Charlotte Quay Dinner Menu

SNACKS

Smoked almonds 4.5

House marinated Gordal olives 4.5

Carlingford oysters, sauce mignonette - 4 each / 22 half doz / 42 doz

STARTERS

Panzanella salad, heirloom tomato, olives, caper berries, croutons 15

Tuna sashimi, yuzu ponzu, wasabi, watermelon, wakame seaweed 17

Gambas pil pil, chilli, garlic, sourdough 17

Chorizo & Manchego croquettes, confit cherry tomato, parmesan 15

Irish crab on toast, pickled cucumber, brioche 18

Buratta, salsa verde, pickled plums, grapes, pine nuts 15

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

MAINS

Pan fried sea bream, potato rosti, tender stem broccoli, warm tartar sauce 30

Pea and asparagus risotto, velvet cloud labneh, chilli oil 27

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

Pan fried salmon, miso beurre blanc, trout caviar, baby potato, cucumber 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

Sauteed greens, romesco, smoked almonds

Summer leaf salad, French dressing

Baby potato, herb butter

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.