

# Charlotte Quay Dinner Menu

## SNACKS

Smoked almonds €4.5

House marinated Gordal olives €4.5

Carlingford oyster, mignonette sauce €4 / each

## STARTERS

Burratta, Irish heirloom beetroot, dukkha €15

Roaring bay mussels, garlic, white wine, cream, sourdough €15

Celeriac soup, maitake mushroom, tarragon €12

Crab on toast, pickled cucumber, brioche €17

Gambas, garlic, chili, white wine, sourdough €16

Chorizo & Manchego croquettes, confit cherry tomato sauce €16

## MAINS

Cauliflower steak, cauliflower & miso purée, hazelnut gremolata €26

Free range chicken schnitzel, tomato passata, olives, capers, stracciatella €30

Pan fried cod, sautéed greens, ginger & soy €32

Slow cooked pork belly, apple & parsnip purée, hispi cabbage, black pudding €31

Cherry valley Duck breast, braised fennel, orange, jus €36

Loughcrew Farm dry aged 10oz Ribeye steak, pepper sauce, rocket, fries €44

## SIDES €6.50

Rocket & Parmesan salad

Charred broccoli, caesar dressing, smoked almonds

Fries, aioli

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.