

Charlotte Quay Dinner Menu

SNACKS

Smoked almonds €4.5

House marinated Gordal olives €4.5

Carlingford oyster, sauce mignonette €4 each

STARTERS

Butternut squash soup, feta cheese, sage 12

Tuna sashimi, yuzu ponzu, wasabi, sesame seeds 16

Gambas pil pil, chill, garlic, sourdough 17

Chorizo & manchego croquettes, confit cherry tomato, Parmesan 15

Burrata, Irish heirloom beetroot, pickled walnut 15

Roaring bay mussels, white wine, cream, garlic, sourdough 16

MAINS

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

Spinach & ricotta gnocchi, gorgonzola sauce, pickled pear, candied walnut 27

Free range chicken breast, coq a vin sauce, colcannon mash, kale 30

Duck leg confit, white bean cassoulet, morteau sausage 32

Salter's cured pork chop, potato mousseline, hispi cabbage, apple cider sauce 34

McLoughlin's 9 oz dry aged rib eye steak, peppercorn sauce, rocket salad, fries 46

SIDES €6.50

Fries, aioli

Tender stem broccoli, Caesar salad dressing, smoked almonds

Winter leaf salad, French dressing

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.