

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

Parsnip velouté, apple & walnut 12

Buratta, bitter leaf & pink grapefruit, salsa verde, pine nuts 15

Gambas pil pil, chilli, garlic, sourdough 17

Irish crab on toast, pickled cucumber, on brioche 18

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

Smoked ham terrine, sauce gribiche, toast 16

MAINS

Pan fried cod, warm tartar sauce, roast baby potatoes 32

Mushroom risotto, pickled shallot, Cais na Tire custard 27

Free range chicken, petit pois a la francaise, pearl onion 30

Confit duck leg, green lentil & radicchio cassoulet, figs 32

Pork chop schnitzel, celeriac & apple remoulade, house 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

Mixed winter leaf salad

Potato mouselline

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.