Charlotte Quay Dinner Menu

SNACKS

Smoked almonds 4.5
House marinated Gordal olives 4.5

STARTERS

Celeriac velouté, maitake mushroom, chestnuts 12

Burrata, bitter leaf and pink grapefruit salad, salsa verde, pine nuts 15

Gambas pil pil, chilli, garlic, sourdough 17

Tuna sashimi, wasabi mayo, yuzu ponzu, apple & cucumber 16

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

Chorizo and Manchego croquettes, confit cherry tomato 15

MAINS

Pan fried cod, prawn bisque, samphire, baby potato 32

Mushroom risotto, pickled shallot, Cais na Tire custard 27

Free range chicken, potato rosti, sage stuffing, cranberry and pancetta sauce 30

Braised featherblade, wholegrain mash, root veg, crispy shallot, jus 31

Venison rump, butternut squash, kale salsa, boudin noir 34

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

SIDES 6.50

Fries, aioli
Fried brussels sprouts, pancetta, caesar dressing
Mixed winter leaf salad
Potato mousseline

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.