

COPPINGER LUNCH MENU

BITS & DIPS

House focaccia—€4

Ballymakenny crisps, Achill Island smoked sea salt—€5

White bean hummus, nduja, pine nuts—€6.5

Tarama, fennel jam, furikake—€6.5

Muhammara, marinated red pepper, candied walnut—€6.5

Toonsbridge stracciatella, anchovy—€8

Salted cod croquettes, preserved lemon—€8

PLATES

Garlic & chilli gambas a la plancha, chips—€20

Provençal mussels, chips—€19

Gnocchi, squash, brown butter, Cais na Tire—€24

Tuna Niçoise salad, crispy ratte potatoes, green beans—€21

Kilmore quay crab, chilli & crayfish doughnut—€19

Butternut squash soup, Cashel blue, pumpkin seeds—€12

Oxtail rigatoni, chestnut mushroom, crispy kale—€20

9 oz sirloin au poivre, chips, abercorn mustard leaves—€36

SIDES

Crispy Ballymakenny spurs w/ garlic mayo—€5

Abercorn leaf salad, Cáis na Tire, citrus dressing—€6

DESSERTS

Lemon posset, gin mousse, blackberry sorbet—€12

Chocolate mousse, honeycomb, vanilla ice cream—€12

Selection of ice cream & sorbet—€6

Please inform your server if you have any dietary requirements.

Discretionary 12.5% service charge on parties of five or more. 100% of all tips go directly to staff.

All beef is of Irish origin