# **COPPINGER LUNCH MENU**

## **SNACKS**

Smoked Almonds €4

House Marinated Olives €4

Carlingford oyster, pickled cucumber /balsamic mignonette /piri piri €3ea

### LARGER PLATES

Garlic & chilli gambas a la plancha, charred sourdough €17
Nduja mussels, cherry tomato, basil, & chips €18
Buffalo Burrata, heirloom tomato, sourdough €17
Spinach rigatoni, ricotta, pangrattato €18
BBQ Cod, salmorejo, mussel, potato & chorizo dressing €27
Pork cotoletta, tomato, chilli jam, abercorn leaves €19
Coppinger burger, caramelised onion, pancetta, aged cheddar, pickle €17
Sirloin steak, peppercorn sauce, Abercorn leaves €38

#### SIDES

Crispy potatoes, rosemary salt, aioli €6.50 Chips & aioli €6.50 Charred broccoli and baby gem, caesar, pangrattato €6.50 Abercorn leaf salad, Cáis na Tire, citrus dressing €6.50

### **DESSERTS**

Chocolate namelaka, brown butter brownie, cherries, vanilla ice cream €12 Rhubarb and custard Choux bun €11 Selection of Irish cheeses, fennel and onion chutney, house crackers €18

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

