

COPPINGER LUNCH MENU

SNACKS

Marinated olives €4

Smoked almonds €4

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

LARGER PLATES

Garlic & chilli gambas a la plancha, charred sourdough €17

Mussels escabeche, potato terrine, aioli €14

Caponata, whipped ricotta, anchovy, pine nuts, sourdough €15

Butternut squash papardellei, ricotta, pangrattato €18

BBQ Cod, fregola, cockles, basil and harissa €27

Pork Schnitzel, pancetta, caesar, parmesan €18

Coppinger burger, caramelised onion, pancetta, cheddar, pickle €17

Sirloin steak, peppercorn sauce, Abercorn leaves €38

SIDES

Crispy potatoes, rosemary salt, aioli €6.5

Chips, aioli €6.5

Roasted carrots, rocket pesto €6.5

Abercorn leaf salad, Cáis na Tire, citrus dressing €6.5

DESSERTS

Guinness choc creaux, malt ice-cream, white chocolate crumb -€12

Orange Posset, ginger mandarin sorbet, gingerbread crumb- €11

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

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 six or more. 100% of all tips go directly to staff.

All beef is of Irish origin