

## **COPPINGER MENU**

### **SNACKS**

House marinated olives €4

Smoked almonds €4

Carlingford oyster, mojo verde/wild garlic mignonette/piri piri €4 ea

Smoked anchovy gilda €4 ea

### **STARTERS**

Garlic & chilli gambas a la plancha €17/€33

Swordfish crudo, samphire, rosemary, tomato and citrus dressing €17

Mortadella & pecorino croquettes, tomato sauce €15

Asparagus, ratte potato, anchovy, chopped egg and caper dressing €16

Wild garlic, leek and coolattin cheddar flatbread €16

### **MAINS**

Confit aubergine lasagne, abercorn leaves (V) €27

Crab tonnarelli, fennel, chilli, basil, lemon pangrattato €31

Halibut, warm octopus, mussel, chorizo and potato salad €35

Roast chicken breast, confit leg, morels, wild garlic, chicken sauce €32

Lamb rump, belly & merguez skewer, courgette, smoked aubergine, yoghurt and herb sauce €34

Striploin steak, peppercorn sauce, abercorn leaves €38

### **SIDES**

Crispy potatoes, rosemary salt, aioli €6.5

Chips, aioli €6.5

Seasonal greens, ajo blanco, chilli almonds €6.5

Bitter leaf and shaved celeriac salad, Cáis na Tire, candied pecans €6.5

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.

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