

## **COPPINGER MENU**

### **SNACKS**

Marinated olives €4

Smoked almonds €4

Carlingford oyster, pickled celeriac/balsamic mignonette/piri piri €4 ea

### **STARTERS**

Garlic & chilli gambas a la plancha €16/30

Grilled octopus, romesco, spring onion €17

Beef carpaccio, anchovy, tarragon, bitter leaves, pine nuts €17

Chicken souvlaki flatbread, pickled red onion, tahini and dill yoghurt €16

Nduja & tallegio suppli, tomato sauce €15

Marinated beetroot, beetroot labneh, hazelnut, focaccia crouton €15

### **MAINS**

Confit aubergine lasagne, abercorn leaf salad (V) €28

Italian sausage orrechiete, fennel, chilli, sage, parmesan €29

Hake, cockle and potato bouillabaisse, celeriac, aioli €33

Venison, parsnip, chestnut mushroom, pancetta & venison sauce €34

BBQ Monkfish, mussels, samphire, caper and lemon €35

Ribeye Steak, beef sauce, salsa verde, Abercorn leaves €39

### **SIDES**

Crispy potatoes, rosemary salt, aioli €6.5

Chips, aioli €6.5

Roasted cabbage, ajo blanco, chilli almonds €6.5

Abercorn leaf salad, Cás na Tire, citrus dressing €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.

All beef is of Irish origin

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