

## **COPPINGER MENU**

### **SNACKS**

House marinated olives €4

Smoked almonds €4

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

Smoked anchovy gilda x 2 €7

### **STARTERS**

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

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

Mortadella & pecorino croquettes, tomato sauce €15

Buffalo mozzarella, pea, broad bean & mint dressing, focaccia croutons €16

Coolattin cheddar & asparagus flatbread, crispy iberico ham, pickled shallot €16

### **MAINS**

Confit aubergine lasagne, abercorn leaves (V) €27

Mussel, cockle and courgette tagliatelli, chilli, lemon pangrattato €30

Cod, warm octopus, chorizo and potato salad, tomato & olive oil €34

Roast chicken breast, confit leg, brown mushroom, wild garlic, chicken sauce €32

Pork chop, san marzano tomato, spinach and capers €32

Striploin steak, peppercorn sauce, abercorn leaves €39

### **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 Tíre, 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.

All beef is of Irish origin

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

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