

COPPINGER MENU

SNACKS

Marinated olives €4

Smoked almonds €4

Carlingford oyster, pickled celeriac/balsamic mignonette/piri piri €3.50 ea

STARTERS

Garlic & chilli gambas a la plancha €16/30

Mussels escabeche, potato terrine, aioli €14

Confit chicken croquette, spinach, crispy sage €15

Beef tartare, jerusalem artichoke, tarragon crisps €16

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

Confit duck flatbread, preserved tomato, caramelised onion, crispy garlic €16

MAINS

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

Beef shin ragu, papardelle, parmesan €29

BBQ Cod, fregola, cockles, harissa €33

Pan fried gnocchi, squash, chantarelles, gremolata €28

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 Tíre, 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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