

Charlotte Quay Dinner Menu

SNACKS

Smoked almonds €4.5

House marinated Gordal olives €4.5

Iberico de Bellota, caper berries €17

Carlingford oyster, mignonette sauce €4 / each

STARTERS

Leek and potato soup, goats curd toast €12

Roaring bay mussels, garlic, white wine, cream, sourdough €15

Burrata, Irish heirloom beetroot, dukka €15

Chorizo & Manchego croquettes, confit cherry tomato €15

Gambas, garlic, chili, white wine, sourdough €16

Crab on toast, pickled kohlrabi, brioche €17

MAINS

Roasted celeriac, hazelnut dressing, Garryhinch shitake mushrooms €26

Braised featherblade, pome anna, rainbow carrots, pickled shallot, jus €29

Free range chicken schnitzel, purple sprouting broccoli, Caesar dressing €29

Pan fried Cod, seafood chowder, dill €36

Sugar cured Pork chop, hispi cabbage, potato mousseline, apple cider sauce €34

McLoughlin's dry aged 9oz Ribeye steak, pepper sauce, rocket, fries €42

SIDES €6.50

Baby potato, smoked paprika butter

Rocket and Parmesan salad

Sauteed greens, romesco, smoked almonds

Fries, aioli

Origin of Beef—Ireland

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.