

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

Pea and Wild garlic soup, velvet cloud labneh €12

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

Burrata, marinated peppers, basil €15

Crispy lamb belly, rosemary aioli, fennel salad €15

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

Crab on toast, pickled kohlrabi, brioche €17

MAINS

Spinach and Ricotta gnocchi, green asparagus, peas, truffle €26

Braised featherblade bourguignon, potato mousseline, watercress, horseradish €29

Chicken Milanese, confit cherry tomato, salsa verde €29

Pan fried Cod, prawn bisque, mussels, samphire €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.