COPPINGER MENU

SNACKS

Marinated olives €4
Smoked almonds €4
Carlingford oyster, pickled celeriac/preserved tomato caper/house hot sauce €4
Smoked anchovy gilda (2) €8

STARTERS

Garlic & chilli gambas a la plancha €17/€33
Duck leg, potato rosti, liver parfait, beetroot, radicchio, walnuts €18
Italian sausage croquettes, tomato sauce, crispy basil €16
Smoked trout rillettes, fennel and herb salad, toasted sourdough €16
Roasted carrots, stracciatella, burnt lemon, tarragon & hazelnut dressing €15

MAINS

Pan fried gnocchi, delicia pumpkin, ricotta, sage, parmesan (V) €29
Beef cheek ragu, pappardelle, parmesan €31
Halibut, fregola sarda, mussels, octopus, saffron aioli €37
Venison, celeriac, chestnut mushroom, pancetta and venison sauce €35
Striploin steak, peppercorn sauce, Abercorn leaves €42

SIDES

Crispy potatoes, rosemary salt, aioli €6.50
Chips, aioli €6.50
Seasonal greens, ajo blanco, chilli almonds €6.50
Abercorn leaf salad, lemon and mustard dressing €6.50

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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