

COPPINGER MENU

SNACKS

House marinated olives €4

Smoked almonds €4

Carlingford oyster - mojo verde **or** pickled celeriac **or** house hot sauce €4 ea

Smoked anchovy gilda x 2 €8

STARTERS

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

Tuna tartare, sauce vierge, smoked paprika, potato crisps €17

Italian sausage croquettes, tomato sauce, crispy basil €16

Spiced lamb shoulder flatbread, tzatziki, feta, mint and courgette €16

Roasted carrots, stracciatella, burnt lemon, tarragon & hazelnut dressing €15

MAINS

Pan fried gnocchi, delicate pumpkin, ricotta, sage, parmesan (V) €28

Halibut, fregola sarda, mussels, octopus, saffron aioli €37

Beef cheek ragu, papparadelle, parmesan €31

Pork T-bone, kohlrabi remoulade, soppressata and oregano dressing €32

Roast chicken breast, confit leg, celeriac, girolle and tarragon sauce €32

Striploin steak, peppercorn sauce, abercorn leaves €42

SIDES

Crispy potatoes, rosemary salt, aioli €6.5

Chips, aioli €6.5

Seasonal greens, ajo blanco, chilli almonds €6.5

Abercorn baby gem, lemon 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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