

Lunch - The Bird Cage

Monday to Saturday 12pm – 3pm

SMALL PLATES

Green Gordal Olives & Mixed Nuts 8

Pigtown Sausage Roll 7

Homemade Smoked Ketchup, Pickled Onion

Sextons Smoked Salmon Quiche 12

Lemon & Dill Crème Fraiche

Spiced Pumpkin Croquette (V) 13

Fermented Squash Emulsion, Pickled Squash, Sage

Soup Of The Day 9

House Bread

HEARTY SANDWICHES & SALADS

The Triple Irish 15

Cáis Na Tire, Mossfield Gouda, Smoked Gubbeen, Our Daily Bread Sourdough

The Classic 16

Crowe's Ham Hock, Smoked Tomato Relish, Hegarty's Cheddar, Pickled Onion, Our Daily Bread Sourdough

Mushrooms On Toast 15

Temple Roe Farm Ricotta, Colm's Mushrooms, Mushroom Ketchup, Basil & Chervil Pesto, No. 1 Focaccia

Roast Squash & Walnut Salad 15

Roasted Squash, Fior Di Latte, Confit Walnuts, Basil Croûtes, Mixed Leaves

MAIN PLATES

Buttermilk Chicken & House Made Waffles 19

Korean Fried Chicken, Kimchi Sesame Seed, Sweetcorn Salsa, Pickled Chillies, House Cut Fries

8 Oz O'Loughlin's Beef Burger 18

Black Pudding & Bacon Jam, Fried Egg, Gem Lettuce, Beef Tomato, Burger Sauce, Our Daily Bread Brioche Bun, House Cut Fries

Beef & Stout Pie 22

Braised Beef, Stout & Onion, Butter Whipped Potato, Roasted Root Vegetables

Seafood Bake 21

Hake, Smoked Salmon, Shrimp, Squash Velouté, Puff Pastry, Roasted Root Vegetables

Tofu & Black Bean Ramen (V) 21

Tofu, Wild Mushroom, Black Bean, Pak Choi, Shredded Nori, Celeriac & Apple
Broth, Rice Noodle

9 Oz O'Loughlin's Rib Eye Steak & Chips 40

28 Day Aged Rib Eye Steak, Bone Marrow & Garlic Butter, Pink Peppercorn Jus,
Roasted Shallots, House Cut Fries

SIDE DISHES

House Cut Fries 6

New Leaf Urban Farm Organic Green Salad & Pickles 6

Confit Garlic Potatoes 6

Maple & Cardamom Roasted Root Vegetables 6

DESSERT / CHEESE

Signature Chocolate Delice 14

70% Chocolate Mousse, Hazelnut & Foxes Bow Whiskey Cremeux

Sticky Toffee Pudding 10

Salted Caramel Ice Cream

Coffee Crème Brûlée 10

Shortbread Biscuit

Boulabán Farm Fruit Sorbet (V) 8

Duo of Irish Cheese 12

Sea Salt & Thyme Crackers

Food allergens folder available on request. Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur and we cannot guarantee that any of our products are safe to consume for people with allergies such as nuts, soy, dairy, egg, fish, shellfish or wheat.

Evening Dining- The Bird Cage

Tuesday to Thursday 5pm – 9pm
Friday & Saturday 5pm – 7pm

NIBBLES & BOARDS

Green Gordal Olives & Mixed Nuts 8

House Bread Selection 9

Roasted Garlic Hummus, Herb Oil

Selection of Irish Artisan Cheese 17

Pickles, Wholemeal Crackers

Charcuterie Selection 18

Roasted Garlic Hummus, House Bread

SMALL PLATES

Roast Squash & Walnut Salad 11

Roasted Squash, Fior Di Latte, Confit Walnuts, Basil Croûtes, Mixed Leaves

Crowe's Ham Hock Terrine 13

Pickled Cabbage, Parsley Emulsion, Our Daily Bread Sourdough

Spiced Pumpkin Croquette (V) 13

Fermented Squash Emulsion, Pickled Squash, Sage

Crab & Langoustine Crème Brûlée 14

Stout Bread

Soup Of The Day 9

House Bread

MAIN PLATES

Pan Fried Seabass 24

Pickled Radish, Pak Choi, Cauliflower Creamed Potato, Fennel Hollandaise

Buttermilk Chicken & House Made Waffles 19

Korean Fried Chicken, Kimchi Sesame Seed, Sweetcorn Salsa, Pickled Chillies,
House Cut Fries

Tofu & Black Bean Ramen (V) 21

Tofu, Wild Mushroom, Black Bean, Pak Choi, Shredded Nori, Celeriac & Apple
Broth, Rice Noodle

8 Oz O'Loughlin's Beef Burger 18

Black Pudding & Bacon Jam, Fried Egg, Gem Lettuce, Beef Tomato, Burger Sauce,
Our Daily Bread Brioche Bun, House Cut Fries

9 Oz O'Loughlin's Rib Eye Steak & Chips 40

28 Days Aged Rib Eye Steak, Bone Marrow & Garlic Butter, Pink Peppercorn Jus,
Roasted Shallots, House Cut Fries

Seafood Bake 22

Hake, Smoked Salmon, Shrimp, Squash Velouté, Puff Pastry, Roasted Root
Vegetables

S I D E S

House Cut Fries 5

New Leaf Urban Farm Organic Green Salad & Pickles 6

Confit Garlic Potatoes 6

Maple & Cardamom Roasted Root Vegetables 6

D E S S E R T / C H E E S E

Signature Chocolate Delice 14

70% Chocolate Mousse, Hazelnut & Foxes Bow Whiskey Cremeux

Lemon & Parsley Bavarois 14

Lemon Bavarois, Parsley & Mint Sorbet, Lemon Aerated Chocolate

Roasted Banana Pannacotta (V) 14

Caramelised Banana, Banana Bread, Honeycomb, Rum & Pineapple Sorbet

Coffee Crème Brûlée 10

Shortbread Biscuit

Boulabán Farm Fruit Sorbet (V) 8

Duo of Irish Cheese 12

Sea Salt & Thyme Crackers

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Autumn Sunday Lunch Menu - Mademoiselle

Sunday 1pm – 4pm

TO START

Crab & Langoustine Crème Brûlée 14

Stout Bread, Apple & Basil

Smoked Ham Hock Terrine 13

Cabbage Water, Parsley Emulsion

Spiced Pumpkin Croquettes (V) 13

Fermented Squash Emulsion, Pickled Squash, Sage

Seasonal Soup Of The Day 9

House Bread

MAIN COURSE

Roast Rib Of Dry Aged Beef 29

Yorkshire Pudding, Bone Marrow & Roasted Garlic, Pink Pepper Jus, Confit Shallot, Caramelised Onion Pomme Purée (**cooked medium**)

Seabass & Cauliflower 24

Seared Seabass, Cauliflower Crème, Cauliflower Crust, Crab Gougeres, Crab Bisque

Seafood Bake 22

Hake, Smoked Salmon, Shrimp, Squash Velouté, Puff Pastry, Roasted Root Vegetables

Cornfed Chicken 24

Salt Baked Beetroot, Confit Potatoes, Cardamom & Acacia Honey Jus

Pumpkin & Pea Risotto (V) 29

Roasted Pumpkin, Parsley & Pea Velouté, Pickled Salsify

8oz O'Loughlin's Beef Burger 40

Black Pudding & Bacon Jam, Fried Egg, Gem Lettuce, Beef Tomato, Our Daily Bread Brioche Bun, House Cut Fries

SIDE DISHES

House Cut Fries 5

New Leaf Urban Farm Organic Green Salad & Pickles 6

Confit Garlic Potatoes 6

Maple & Cardamom Roasted Root Vegetables 6

D E S S E R T & C H E E S E

Boulabán Farm Fruit Sorbet (V) 8

Sticky Toffee Pudding & Salted Caramel Ice Cream 10

Coffee Crème Brûlée & Shortbread Biscuit 10

Roasted Banana Pannacotta, Honeycomb, Rum & Pineapple Sorbet (V) 14

Signature Chocolate Delice, Hazelnut & Foxes Bow Whiskey Cremeux 14

Duo of Irish Cheese, Sea Salt & Thyme Crackers 12

Autumn À La Carte Dinner- Mademoiselle

APÉRITIF

Blackberry Bellini 10

TO START

Our French Dip 15

Beef & Cáis Na Tire Brioche, Onion & Beef Broth

Crab & Langoustine Crème Brûlée 14

Stout Bread, Apple & Basil

Smoked Ham Hock Terrine 13

Cabbage Water, Parsley Emulsion

Spiced Pumpkin Croquettes (V) 13

Fermented Squash Emulsion, Pickled Squash, Sage

MAIN COURSE

Pumpkin & Pea Risotto (V) 29

Roasted Pumpkin, Parsley & Pea Velouté, Pickled Salsify

Halibut & Cauliflower 36

Seared Halibut, Cauliflower Crème, Cauliflower Crust, Crab Gougeres, Crab Bisque

Black Sole On The Bone* 42

Langoustine & Lemon Butter, Caper Gremolata

12 Hour Slow Braised Beef 33

Bone Marrow & Roasted Garlic, Pink Pepper Jus, Confit Shallot, Caramelised Onion
Pomme Purée

Thornhill Duck Breast 36

Smoked Hearts, Salt Baked Beetroot, Confit Potatoes, Cardamom & Acacia Honey
Jus

9oz Dry Aged Rib Eye* 40

Pink Pepper Jus, Confit Shallot, Caramelised Onion Pomme Purée

** €9 Supplement for Resident Dinner Packages Only*

SIDE DISHES

House Cut Fries 5

New Leaf Urban Farm Organic Green Salad & Pickles 6

Confit Garlic Potatoes 6

Maple & Cardamom Roasted Root Vegetables 6

DESSERT & CHEESE

Signature Chocolate Delice 14

70% Chocolate Mousse, Hazelnut & Foxes Bow Whiskey Cremeux

Lemon & Parsley Bavarois 14

Lemon Bavarois, Parsley & Mint Sorbet, Lemon Aerated Chocolate

Roasted Banana Pannacotta (V) 14

Caramelised Banana, Banana Bread, Honeycomb, Rum & Pineapple Sorbet

Coffee Crème Brûlée 10

Shortbread Biscuit

Boulabán Farm Fruit Sorbet (V) 8

Duo Of Irish Cheese 12

Sea Salt & Thyme Crackers

TEA / COFFEE

Tea/ Coffee & Herbal Selection – Please Ask

Foxes Bow Whiskey/ Hennessy/ Baileys Coffee 9.50

DESSERT WINE

Miro Fuga Mundi 2007 Slovenia 11

Aldo Degani Recioto Della Valpolicella Italy 12.50

Riesling Auslese Wittman Germany 12

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