

# Example - December A La Carte Menu

AVAILABLE TUESDAY TO SATURDAY 5-9PM

## STARTERS

- Old Street Signature Charcuterie - €15<sup>50</sup>  
*Housemade selection of Peppercorn Salami, White Wine Chorizo, Smoked Beef, Smoked Pork, melted Three Cheeses Focaccia, Fig & Apricot Chutney*
- St. Tolas Ashed Goats Cheese and Radicchio - €13<sup>50</sup>  
*Pickled Blackberries, Golden Beet, Orange & Mustard Dressing, Roasted Chestnuts, Toasted Flax Seeds*
- Sautéed Butterflied Gambas - €16<sup>50</sup>  
*Garlic & Habanero Lemon Butter, Cauliflower Purée, Toasted Sourdough*
- Carlingford Oysters (6) - €18  
*Spiced Pickled Shallot Mignonette, Salmon Roe, Extra Virgin Olive Oil*
- Smoked Venison Sausage - €14  
*Poached Egg, Charred Sweetcorn, Apricot & Onion Marmalade, Pomegranate Reduction*
- Pan Seared Scallops - €19  
*Fennel & Apple Puree, Nduja Crumb*

## MAIN COURSES

- Honey & Orange Glazed Duck Breast - €29  
*Wing Beans, Celeriac Fondant, Juniper Spiced Cauliflower Puree, Chicory Marmalade, Red Currant Jus, Violet Potatoes, Zatar*
- Sake Poached Halibut - €32  
*Sautéed Water Spinach, Miniature "Pea" Aubergine, Pickled Enoki Mushrooms, Yuzu & Cassava Purée, Chimichurri Crumb, Pinot Beurre Rouge*
- Chorizo Crumbed Chicken Supreme - €25  
*Roasted Pumpkin & Sage Purée, Chantilly Baby Carrots, Preserved Lemon & Tarragon Piccata, Fermented Black Garlic Mashed Potatoes*
- Steamed Sea Bass - €26  
*Lobster & Clam Bisque, Broad Bean Purée, Charred Leek, Saffron Mashed Potatoes, Chorizo Crumb*
- Truffled Mushroom & Chestnut Parpadelle - €21  
*Mixed Mushrooms, Roasted Chestnuts, Truffled Roasted Garlic Alfredo, Shaved Sicilian Perla Nero Pecorino*  
Add Chicken €7 or Add 2 Jumbo Prawns €10

## FROM THE GRILL

- Choice Of: Chimichurri Sauce, Green Peppercorn Cream, Demi Glace Jus
- 10oz 30+ Days Dry Aged Higgins Family Butcher Ribeye - €39  
*Served with Hand-Cut Chips*
- 8oz 30+ Days Dry Aged Higgins Family Butcher Beef Fillet - €46  
*Chantilly Carrots, Sweet Onion Purée, Mustard Cream Gratin Potato, Shepherd's Butter*
- 32oz 35+Days Dry Aged Higgins Family Butcher Tomahawk for Two - €99  
*Cauliflower Gratin, Vine Tomatoes, Sautéed Baby Potatoes with Spinach, Capers, & Olive Oil*

## SIDE DISHES - €5<sup>50</sup>

- Brussels Sprouts, Cranberry & Bacon Crumb  
Cauliflower Gratin, Aged Cheddar Cream | Chantilly Carrots, Spiced Orange Glaze  
Sautéed Baby Potatoes, Spinach, Capers, Olive Oil | Hand-Cut Chips

# Example - December Lunch Menu

AVAILABLE FRIDAY & SATURDAY 12-2:30PM

## SOUP, SALAD & SANDWICH

Ginger and Carrot Soup - €6<sup>50</sup>  
*Cream Friache, Puffed Rice*

Honey Glazed Ham on Rye - €14<sup>50</sup>  
*Herbed Stuffing, Cranberry Sauce, Spiced Brussels Sprout Slaw, Hand-Cut Chips*

St. Tolas Ashed Goats Cheese and Radicchio Salad - €13<sup>50</sup>  
*Pickled Blackberries, Golden Beetroot, Wild Orange & Mustard Dressing, Roasted Chestnuts, Toasted Flax Seeds*

## BOARDS

House Made Charcuterie Selection €10<sup>50</sup> Irish Farmhouse Cheeses Selection €16<sup>00</sup>  
*White Wine Chorizo, Peppercorn Salami, Smoked Beef, Smoked Pork* *Coolattin Cheddar, Ruby Cooleeney, Young Buck Blue, Fig & Apricot Chutney, Lavoche Crackers*

Signature Charcuterie & Irish Cheeses Combination Platter - €48<sup>00</sup>  
*Double combination of both Boards, and Black Truffle Infused Honey, Fig & Apricot Chutney, Lavoche Crackers*

## SMALL PLATES

Garlic & Habanero Gambas €16<sup>50</sup> Roasted Chestnut with Truffled Honey €8<sup>50</sup>  
Fried Calamari, Harissa & Lemon Aioli €12<sup>50</sup> Ham Hock & Prune Croquettes €12<sup>50</sup>  
Spiced Duck Liver Pate €12<sup>00</sup> Sweet Chilli Chicken Wings €13<sup>50</sup>  
Warm Focaccia & Three Dips €8<sup>00</sup> Spiced & Roasted Mixed Nuts €7<sup>00</sup>  
*Spanish Tomato Salsa, Tahini & White Bean Hummus, Preserved Lemon & Nettle Pesto* *Nocellara Olives* €7<sup>50</sup>  
*with Preserved Lemon & Nettle Pesto*

## LARGE PLATES

8oz Dry-Aged Higgins Family Butcher Cheese Burger - €19<sup>00</sup>  
*Toasted Brioche Bun, Dubliner Cheddar, Cherry Tomato Relish, Caramelised Sweet Onions, Pickled Gherkin, Baby Gem Lettuce, Harissa & Mustard Mayonnaise, Hand-Cut Chips*

Beer Battered Haddock & Chips - €18  
*Pea Purée, Tartar Sauce, Fresh Lemon, Hand-Cut Chips*

Steamed Sea Bass - €26  
*Lobster & Clam Bisque, Broad Bean Purée, Charred Leek, Saffron Mashed Potatoes, Chorizo Crumb*

Chorizo Crumbed Chicken Supreme - €25  
*Roasted Pumpkin and Sage Puree, Chantilly Baby Carrots, Preserved Lemon and Tarragon Piccata, Fermented Black Garlic Mashed Potatoes*

Winter Pumpkin & Squash Risotto - €21  
*Roasted Pumpkin, Butternut Squash, Shaved Manchego, Crispy Sage*  
*Add Chicken €7 or Add 2 Jumbo Prawns €10*

## FROM THE GRILL

*Served with Hand-Cut Chips and one of Chimichurri Sauce, Green Peppercorn Cream, or Demi Glace Jus*  
10oz 30+ Days Dry Aged Higgins Family Butcher Ribeye - €39

## SIDE DISHES - €5<sup>50</sup>

Brussels Sprouts, Cranberry & Bacon Crumb  
Cauliflower Gratin, Aged Cheddar Cream | Chantilly Carrots, Spiced Orange Glaze  
Sautéed Baby Potatoes, Spinach, Capers, Olive Oil | Hand-Cut Chips

WE ARE PROUD TO SOURCE OUR DRY AGED BEEF FROM HIGGINS MASTER BUTCHERS & OUR FRESH FISH AND SEAFOOD FROM WRIGHTS OF MARINO  
SHOULD YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS PLEASE NOTIFY YOUR WAITER

# Example - December Neighbourhood Menu

AVAILABLE TUESDAY TO THURSDAY 5-6:30PM | 3 COURSES - €39

## STARTERS

Ginger and Carrot Soup  
*Cream Friache, Puffed Wild Rice*

Ham Hock and Prune Croquettes  
*Horseradish Cream Friache, Orange & Preserved Lemon Honey*

Fried Baby Calamari  
*Harissa & Preserved Lemon Aioli*

Sweet Chilli Glazed Chicken Wings  
*Young Buck Blue Cheese Dip, Crudite*

## MAIN COURSES

Chorizo Crumbed Chicken Supreme  
*Roasted Pumpkin & Sage Purée, Chantilly Baby Carrots,  
Preserved Lemon & Tarragon Piccata, Fermented Black Garlic Mashed Potatoes*

Pomegranate Glazed Pork Belly  
*Caramelised Plums, Fennel Purée, Tarragon Potato Terrine, Red Wine Jus*

Winter Venison Stew  
*Braised Venison, Seasonal Root Vegetables, Madeira Espagnole Sauce, Champ Mashed Potatoes*

Pumpkin & Squash Risotto  
*Roasted Pumpkin, Butternut Squash, Shaved Manchego, Crispy Sage  
Add Chicken €7 or Add 2 Jumbo Prawns €10*

## SIDE DISHES - €5<sup>50</sup>

Brussels Sprouts, Cranberry & Bacon Crumb  
Cauliflower Gratin, Aged Cheddar Cream  
Chantilly Carrots, Spiced Orange Glaze  
Sautéed Baby Potatoes, Spinach, Capers, Olive Oil  
Hand-Cut Chips

## DESSERTS

*Choice of Two Mini Indulgents*

Chocolate, Cranberry, & Orange (Vegan)

Old Street Apple "Pie"

Spiced Vanilla Panna Cotta

Cherry, Chocolate, & Cream

# Example - December Sunday Menu

AVAILABLE SUNDAY 1-7PM

## STARTERS

- Old Street Signature Charcuterie - €15<sup>50</sup>  
*Housemade selection of Peppercorn Salami, White Wine Chorizo, Smoked Beef, Smoked Pork, melted Three Cheeses Focaccia, Fig & Apricot Chutney*
- Pan Fried Gambas - €16<sup>50</sup>  
*White Wine & Chilli Butter, Celeric Puree, Fermented Black Garlic Sourdough*
- Smoked Venison Sausage - €14  
*Poached Egg, Charred Sweetcorn, Apricot & Onion Marmalade, Pomegranate Reduction*
- Ham Hock and Prune Croquettes - €12<sup>50</sup>  
*Horseradish Cream Friache, Orange & Preserved Lemon Honey*
- St. Tolas Ashed Goats Cheese and Radicchio - €13<sup>50</sup>  
*Pickled Blackberries, Golden Beetroot, Wild Orange & Mustard Dressing, Roasted Chestnuts, Toasted Flax Seeds*
- Sweet Chilli Glazed Chicken Wings - €13<sup>50</sup>  
*Young Buck Blue Cheese Dip, Crudite*

## MAIN COURSES

- Roast Rib of Irish Beef - €26  
*Savoy Cabbage, Glazed Carrot, Yorkshire Pudding, Roasted Potato, Red Wine Jus Gravy*
- Chorizo Crumbed Chicken Supreme - €25  
*Roasted Pumpkin and Sage Puree, Chantilly Baby Carrots, Preserved Lemon and Tarragon Piccata, Fermented Black Garlic Mashed Potatoes*
- Steamed Sea Bass - €26  
*Lobster & Clam Bisque, Broad Bean Purée, Charred Baby Leek, Saffron Mashed Potatoes, Chorizo Crumb*
- 8oz Dry-Aged Higgins Family Butcher Cheese Burger - €19  
*Toasted Brioche Bun, Dubliner Cheddar, Cherry Tomato Relish, Caramelised Sweet Onions, Pickled Gherkin, Baby Gem Lettuce, Harissa & Mustard Mayonnaise, Hand-Cut Chips*
- Beer Battered Haddock & Chips - €18  
*Pea Purée, Tartar Sauce, Fresh Lemon, Hand-Cut Chips*
- Truffled Mushroom & Chestnut Parpadelle - €21  
*Mixed Mushrooms, Roasted Chestnuts, Truffled Roasted Garlic Alfredo, Shaved Sicilian Perla Nero Pecorino*  
*Add Chicken €7 or Add 2 Jumbo Prawns €10*

## SIDE DISHES - €5<sup>50</sup>

- Brussels Sprouts, Cranberry & Bacon Crumb  
Cauliflower Gratin, Aged Cheddar Cream  
Chantilly Carrots, Spiced Orange Glaze  
Sautéed Baby Potatoes, Spinach, Capers, Olive Oil  
Hand-Cut Chips