

Sunday Street Menu

Snacks

Mixed Pitted Olives €5

Mixed marinated olives, citrus & herbs.

Carlingford Oysters x2 (Mo,Su) €10

Green apple & prosecco Mignonette. ½ dozen €24

Smoked Almonds(A) €5

Teelings Oriel smoked sea salt.

Homemade Foccacia Bread & Dips (Gw,Mu,Se) €8

Highbank Orchard, cider balsamic, Olive oil, Muhummara.

Small / Sharing Plates

Breaded Lasagne Bites (M,Gw,E,Mu,C,Su) €14

Served with tomato & basil sauce, basil oil, Grana Padano.

Boneless Mojo Crispy Chicken Thighs (Gw,Su) €16

Cuban-style tomato sauce of garlic, chilli, citrus & herbs.

Tiger Prawns (Cr,Gw,Su) €16

Sautéed in confit garlic & nduja, toasted garlic focaccia.

Pan Fried Squid (E,Mu,Mo,Su) €14

Chimichurri, charred lemon Aioli.

Crispy Chickpea Falafel (Gw,E,M,C) €12

Strained yoghurt, cherry tomato, pickled onion, tahini.

Pan Con Tomato(Vegan)(Gw,F) €8/add Anchovies €2

Focaccia, lemon zest, grated fresh tomato, garlic, olive oil.

Butter Beans on Toasted Focaccia(Vegan)(Gw,Se) €12

Hummus, garlic, chilli, smoked paprika, oregano, olive oil.

Arancini al Ragu (Gw,E,M,Su) €14

Crispy risotto balls, Brisket ragu, Boyne valley blue cheese foam.

Lamb Koftas (M,Gw,Su) €14

Strained yoghurt cream, pickled chilli, spring onion & focaccia.

14 oz Hereford Prime Ribeye (M,F,Mu,Su) €40

Cafe de Paris butter.

Neapolitan Pizza Menu

New York, New York(Gw,M) €19

San Marzano tomato base, Gubbeen Salami, Peperoni, grated mozzarella, Grana Padano, fresh basil.

Marinara (Vegan)(Gw)€13

San Marzano tomato, confit garlic, fresh basil, olive oil.

Classic Marg(M,Gw) €15

San Marzano tomato base, Toonsbridge fior di latte, grana padano, fresh basil.

Beefed Up(Gw,M,E) €19

San Marzano tomato, Slow cooked brisket, confit tomato, smoked scamorza, mozzarella, horseradish aioli, fresh basil.

The Neo-Waldorf (Gw,M,Wn,C,Su) €17

Parmesan cream, poached pear, candied walnut, red wine syrup, Boyne blue cheese, pickled celery, rocket, fior di latte, Grana Padano,

The GOAT(Gw,M,Su)€18

San Marzano tomato base, Ardsallagh goat's cheese, baby spinach, caramelized red onion, Toonsbridge fior di latte, Grana Padano, fresh basil.

Nduja & Hot Honey(Gw,M)€18

Spicy nduja, baby spinach, Toonsbridge fior di latte, Grana Padano, fresh basil, Lannleire hot chilli honey.

Pork & Pineapple(Gw,M)€€19

San Marzano tomato, Slow-cooked pork shoulder, pineapple chilli purée, pickled onions, fior di latte, Grana Padano, fresh basil & parsley.

The Hot Chick (Gw,E,Su,M,) €19

San Marzano tomato, chicken thigh, chicken skin, charred corn, pickled chilli, sriracha aioli, Toons Bridge fior di latte, Grana Padano, fresh basil.

Beaulie House Pesto Manifesto (Veggie)(Gw,M,Pe) €17

San Marzano Tomato, fior de latte, Burrata, Pepperoncini, wild scape pesto, fresh basil, grana padano.

Sides

Polenta Fries(V)(E,Mu,M) €6

Crispy, golden, served with aioli & house ketchup.

Patatas Bravas (V)(E,Mu,C,M) €7

Crispy potatoes, smokey tomato & chilli sauce, garlic aioli.

Caeser Salad (M,SU,GW,F,SU,E) €8

Baby gem, Ceaser anchovy dressing, croutons, pancetta, parmesan.

Corn Ribs(V)(E,Mu,M,Su) €8

Sriracha Mayo, Feta Cheese, Pickled Chilli.

Garlic Foccacia (V)(Gw,M) €6

Roasted garlic butter.

Mozzarella Sticks(Gw,E,M,Su) €9

Breaded mozzarella sticks, tomato & chilli jam.

Sauces

Garlic Aioli (E,M,Mu) €2

Hot Chilli Honey €2

Homemade Tomato Ketchup €2

Roasted red pepper, citrus, Chilli.(Gw)€2

Chimmichurri (Gw)€2

Vegetarian (V), Vegan (Ve), Milk (M), Almond (An), Walnut (Wn), Hazlenut (Hn) Peanut (P), Fish (F), Molloscs (Mo), Gluten Wheat (Gw), Gluten Barley (Gb), Egg (E), Mustard (Mu), Pine Nut (Pe), Celery (C), Soy (So), Sesame, (Se), Crustaceans (C), Sulphites (Su), Lupin (L), Pistaccio

NB *Gluten Free bases available upon request * Grana Padano Parmesan contains rennet and may not be suitable for vegetarians