

CASPER & GIUMBINI'S

APPETIZERS

FRENCH ONION SOUP

croutons & gruyere7

BUFFALO WINGS

celery & cashel blue dip10/16

TUNA TARTARE

chilli, ginger & sesame12

FRIED CALAMARI

sriracha aioli10/16

SAUTÉED ATLANTIC PRAWNS

garlic chilli butter13

DUCK LIVER PATE

brioche toast10

GOAT'S CHEESE SALAD

pickled beetroot, figs and balsamic10

SMOKED SALMON

capers & guinness bread12

DUBLIN BAY PRAWN COCKTAIL

avocado purée & marie rose13

DRESSED IRISH CRAB

toasted sourdough13

CARLINGFORD OYSTERS mignonette sauce & lemonhalf dozen 14dozen 26

BRASSERIE MAINS

FILLET OF PLAICE

asparagus, new potatoes, lemon parsley butter17

BOEUF BOURGUIGNON

mashed potato17

DUCK CONFIT

lyonnaise potatoes, red cabbage & cherry jus17

PRE-THEATRE MENU

5PM - 7PM EVERY DAY

appetizer & brasserie main €24

crab, prawns & oysters add €2

steak frites add €4

all pre-theatre desserts €5

STEAK FRITES

8oz sirloin, béarnaise or peppercorn20

FISH & CHIPS

beer battered hake, peas & tartar sauce16

THE DEVILLE 8oz burger topped with cashel

blue & caramelized onions, chips or frites16

CHARGRILLED STEAKS

6 OZ PETIT FILET26

8 OZ FILLET32

CHÂTEAUBRIAND (for 2)69

10 OZ SIRLOIN27

12 OZ RIBEYE30

CÔTE DE BOEUF (for 2)65

served with choice of side & sauce - red wine jus, peppercorn, béarnaise, café de paris

MAIN COURSES

DOVER SOLE

mashed potatoes, spinach & lemon butter33

LINGUINE ALLE VONGOLE

fresh clams, tomato, red chilli, white wine & parsley17

RACK OF SLANEY VALLEY LAMB

caponata & potato gratin28

PAN-FRIED IRISH SALMON

crushed baby potatoes, broccoli & hollandaise19

ROAST SUPREME OF FREE-RANGE CHICKEN

chestnut mash, stuffing, baby carrots, red currant jus19

DUBLIN BAY SCAMPI & FRITES

tartar sauce & lemon24

◆ SIDES ... 4 ◆

MASHED POTATO - ONION RINGS - CREAMED SPINACH - POMMES FRITES - POTATO GRATIN - SAUTÉED ONIONS
COURGETTE FRITTERS - CHUNKY CHIPS - FINE BEANS & BROCCOLI - CHOPPED SALAD - NEW POTATOES