

THE  
TOWNHOUSE  
DUNDALK

A LA CARTE

## APPERITIF

### Aperol Spritz

Light and refreshing with a unique bittersweet taste. Perfect way to start the evening. Aperol and prosecco topped with soda 10

### Passion fruit Bellini

A seasonal version of the Venetian classic. Sweet passion fruit puree topped with prosecco 9

### Negroni Bianco

A sweeter, clear version of one of the most famous Italian cocktails in the world. Dry gin, bitter bianco liqueur and white vermouth 11

## TO START

Lemon and Black Pepper Chicken Donuts,  
garlic and herb dip 8.95

Buffalo Cauliflower Wings,  
sweetcorn hoummus, sweet and tangy BBQ sauce 7.90

Wild Atlantic Mussels,  
spicy nduja sausage, garden herbs, white wine velouté 8.50

Chicken Liver Pate,  
Seville orange marmalade, cider jelly, homemade Guinness bread  
9.50

Bruschetta Board  
Parma ham, mixed leaf and parmesan; Townhouse pesto; cherry  
tomato and baby basil; buffalo mozzarella and fresh chillies 11.50

Beef Filo Basket,  
sauteed chilli spiced beef, creamy chilli dressing, baby leaves 9.50

Wild Mushroom, Bacon & Goat's Cheese Bake,  
sourdough Toast 9.50

Seared King Scallops,  
rose caviar, Parma crisp, pea and mint puree 13.50

Cheesy Garlic Bread  
from the woodfired pizza oven 7

## FROM FARM TO SEA

Whiskey and Honey Glazed Rack of Lamb,  
gratin potato, roasted root vegetables 26.50

12oz Sirloin Steak,  
salt and vinegar onion ring, Tuscan fries and a choice of the following  
sauces –  
pepper, wild mushroom, garlic butter 29.50

Steak Sandwich  
Angus Irish Sirloin, sauteed onions, French mustard mayo, grilled  
sourdough bread, Tuscan fries, pepper sauce 24.95

9oz Fillet Steak,  
salt and vinegar onion ring, Tuscan fries and a choice of the following  
sauces –  
pepper, wild mushroom, garlic butter 34

Surf and Turf,  
9oz fillet steak, seared scallops, butterfly tiger prawns, seafood bisque,  
Tuscan fries and seasonal greens 43

Wild Atlantic Cod,  
potato dumplings, tenderstem broccoli, Sauce Americano, herb oil 26

## FROM THE POT

Tagliatelle Verde,  
seasonal asparagus, lemon, petit pois, fresh chillies in a light white  
wine cream sauce, homemade tagliatelle Veggie 16/Chicken 18/King  
Prawn 20

Our Famous Cannelloni,  
spinach, mushroom and mozzarella in a tomato cream sauce served  
with house salad 17.50

6 Hour Slow Braised Beef Ragu,  
rich tomato and red wine sauce, homemade tagliatelle 21

Malaysian Satay Curry,  
basmati rice, paratha bread, fresh lime  
Veggie 18/Chicken 20/King Prawn 22

## FROM THE GRILL

Korean Chicken Burger,  
buttermilk fried chicken, kimchi slaw, spicy mayo on a toasted brioche  
bun with Tuscan fries 17

Brooklyn Burger,  
beef burger, Townhouse relish, Provolone cheese and crispy bacon on  
a toasted brioche bun with Tuscan fries 17

The 3 B's Burger,  
"Bollywood, Beef & Bhaji"  
Beef burger, Tikka Masala spiced, onion bhaji, mint raita, tomato  
relish on a toasted brioche bun with Tuscan fries 17.50

Veggie Burger,  
stuffed portobello mushroom, haloumi, sweetcorn hoummus,  
balsamic, brioche bun with Tuscan fries 14.50

## FROM THE GARDEN

Superfood Salad,  
quinoa, mixed leaves, beetroot, roast butternut squash,  
walnuts, feta cheese, blue berries, apple cider vinegar  
13.50 - add warm grilled chicken breast 15.50/garlic king  
prawn 16.50

Korean Caesar Salad,  
crispy bacon, Caesar dressing, cos lettuce, kimchi slaw 13  
add warm grilled chicken breast 15/garlic king prawn 16

## ON THE SIDE

Garlic Herb Potatoes 4.50

Seasonal Greens 4

Tuscan Fries 4

Sweet Potato Fries 4

House Salad 4

Skinny Fries 4

## TO FINISH

Key Lime Pie,  
vanilla ice cream 7

Salted Caramel Profiteroles,  
choux pastry, sweet cream 7

Triple Chocolate Gateaux,  
vanilla ice cream 7.50

Potted Tiramisu,  
traditional Italian espresso and  
mascarpone “pick me up” 7

White Chocolate & Raspberry  
Roulade, vanilla ice cream 7.50

Passionfruit Baked Alaska,  
genoise sponge, passionfruit ice cream,  
baked meringue 7.50

Selection of Huckleberry’s Ice cream 7

## LIQUID DESSERTS

Liqueur coffees 7.50

Bailey’s coffee (Irish cream)

Monks’ coffee (Frangelico)

Calypso coffee (Tia maria)

Irish coffee (Jameson)

Italian coffee (Amaretto)

French coffee (Hennessy)

## DESSERT COCKTAILS

The Toblerone  
baileys, kahlua, frangelico, honey syrup, fresh cream 11

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After Eight  
crème de menthe, crème de cacao, chocolate shavings 11

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Brandy Alexander  
Hennessy, crème de cacao and fresh cream, topped with nutmeg 11

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Townhouse Rum Baba Milkshake  
vanilla, cardamon, blended with classic rum baba 8

FULL ARRAY OF HERBAL TEAS  
AND COFFEES ALSO AVAILABLE