



WELCOME TO
NO. 3 WINE BAR & RESTAURANT
Martina & Wayne
EVENING MENU

Please inform your server of dietary requirements and we will do our best to accommodate. All dishes are available Gluten Free. We stock Gluten Free Pastas, Breads & Dairy Free Alternatives.

We also have a designated meat free fryer for Vegan Options.

(V) = Vegetarian Friendly (VE) = Vegan Friendly (GF) = Gluten Free Friendly (O) = Option Available

If you have any allergies it is essential to inform your server. You may also request our full allergen list from a member of staff which is located at our Till.

Please be aware our kitchen is an open environment in which all 14 allergens may be present depending on the season. Whilst every effort is made to segregate ingredients please be aware that dishes may contain traces of an allergen. All of our Beef is of Irish Origin.

Open Wednesday-Sunday for Lunch & Dinner.
Closed Mondays & Tuesdays (except Bank Holiday Mondays).





WELCOME

OUR STORY

No. 3 Wine Bar & Restaurant was founded in 2016 by Mother & Son duo Martina & Wayne Fitzpatrick. We dreamt of providing an unforgettable experience for customers consisting of Great Food, Great Drinks & Great Ambience.

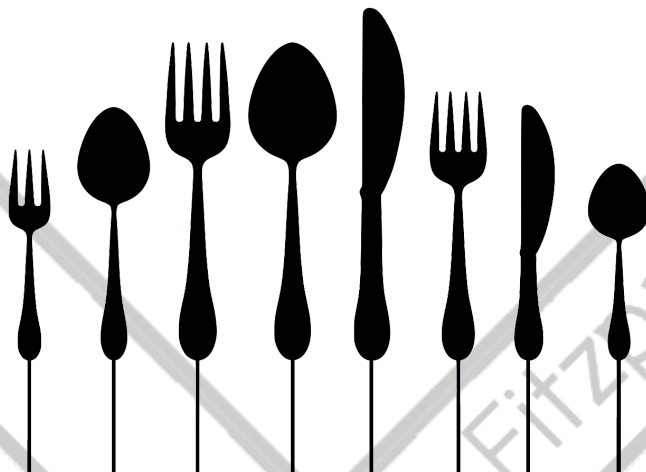


WHAT WE DO

We pride ourselves on our selection of World Inspired Dishes. Special attention is given to ensure there is also sufficient offering for customers who are Vegan, Vegetarian, Gluten Intolerant, etc. Great care has also gone into our Drinks Menu to combine the Food & Beverage Worlds. Take a dive into our Menus, sip an Aperitif Cocktail, enjoy a Perfectly Paired Wine to each of your dishes & relish a Dessert Cocktail or 'Cake'tail.

KITCHEN GARDEN

From time to time we also serve up home grown produce from our on-site Kitchen Garden Project. Keep an eye on our Social Medias for updates.





WELCOME



NO. 3 MEMBER'S CLUB

Go to www.no3collon.com to register for our Member's Club. New Members will receive a Complimentary Drinks Voucher within 24 hours of joining & info on all Events & Music Nights. We provide updates on Wine Nights & Music Nights from all corners of the world such as Jazz, Swing, Brazilian Bossa Nova, Spanish Flamenco, Italian Opera etc. Members also receive a Birthday Gift each year.



Scan this code to see all upcoming Music Events.



OPENING HOURS

LUNCH MENU

1pm - 4pm

A LA CARTE

4pm - 9pm

EARLY BIRD

1pm - 7pm

Closed Mondays & Tuesdays except Bank
Holiday Mondays

wifi code: theforge



PRE-DINNER APERITIF COCKTAILS

"The decline of the Aperitif may well be one of the most depressing phenomena of our time"
LUIS BUNUEL



PROSECCO APERITIFS

FRENCH 75 Bombay, Lemon & Prosecco €12.00	MIMOSA Prosecco & Orange Juice €7.50	PROSECCO Glass of Prosecco €9.00
KIR ROYALE Prosecco & Blackcurrant €9.50	PEACH BELLINI Prosecco & Pureed Peach €9.50	FLAVOURED MIMOSA Ask Server for Flavour Choice €9.50

SPRITZ COCKTAILS

- Pink Gin Spritz €12.00
- Aperol Spritz €12.50
- Rhubarb & Elderflower Spritz €12.00

(Please see our Drinks Menu for our full selection of Cocktails)

PRE-DINNER COCKTAILS

OLD FASHIONED Bulleit Bourbon, Orange & Angostura Bitters €12.50	NO. 3 MARTINI Ungava Canadian Gin, Sweet & Dry Vermouth & Olives €13.00
SLOE GIN FIZZ Boatyard Sloe Gin, Lemon Juice & Soda Water €13.00	LISTOKE BRAMBLE Listoke Gin, Raspberry Liqueur & Crème De Cassis €12.50
MALANDRA 1777 Listoke Gin, Rhubarb, Liqueur de Violette & Lemon €13.00	CLASSIC NEGRONI Tanqueray Gin, Campari & Sweet Vermouth €13.00
AVIATION Aviation Gin, Maraschino Liqueur, Crème de Violette, Lemon & Cherry €16.00	NEGRONI SBAGLIATO Try this variation of the Classic Negroni made with Prosecco instead of Gin €10.00



TAPAS

"If there is one thing all Spaniards share, it's a love of food & drink"
JOSE ANDRES



PATATAS BRAVAS (GF, V, VEO)

Potato Cubes made from Ballymakenny Potatoes, Fiery Tomato & Garlic Aioli €7.50
wine: auténtico by coviñas macabeo (No. 128)

FISH TACO (GFO)

Fish Taco in a Crispy Shell with Lime Tartare & Tomato Salsa €7.50
wine: santo santorini assyrtiko (No. 61)

SALT & CHILLI CHICKEN (GF)

Salt & Chilli Chicken with Onions, Peppers & Sweet Chilli Dressing €7.50
wine: don david torrentés reserve (No. 1)

MEATBALLS (GF)

Meatballs in Tomato with 'Nduja Mash, Garlic Aioli & Applewood Cheese €7.50
wine: casa santos lima escapada tinto (No. 307)

MUSHROOMS (GFO, V, VEO)

Creamed Mushrooms on Sourdough with Fresh Parmesan Shavings €7.50
wine: the peach chenin blanc viognier (No. 113)

CAULIFLOWER WINGS (GF, V, VE)

Cauliflower Wings in Slane Whiskey BBQ Sauce €7.50
wine: jean laron 'jean' gamay noir (No. 222)

3 Tapas €22 / 4 Tapas €28.50



SMALL PLATES

"The Appetizer is just
an Excuse for
an Extra Meal"
JIM CAFFIGAN



SATAY BASKET (GF, V, VE)

Vegetable Batons in a Rice Paper Basket with Vermicelli Noodles, No. 3 Slaw & Peanut Satay €9.95
wine: masseria del feudo inzolia (No. 77)

MUSSELS (GFO)

Mussels, Chorizo, Creamy Pimiento Coulis, Parmesan & Sourdough
Small (1/4 Kilo) €11.50
Large (1/3 Kilo) €17.00
wine: opta d'ão branco (No. 99)

NO. 3 WINGS (GF)

Chicken Wings served in Maple & Slane Whiskey Sauce with Barbecue Aioli OR Chicken wings served with No. 3's Hot Louisiana Sauce & Blue Cheese Dip
Small (8 Pieces) €11.00
Large (12 Pieces) €16.50
wine: ricossa barbera d'asti (No. 284) for slane wings & la sapata aligoté (No. 105) for hot wings

SOUP (GFO, V, VEO)

Homemade Soup of the Evening with Toasted Guinness Brown Bread €8.00

CROQUETTES (GF)

Chicken & Chorizo Croquettes with Chilli Aioli, Mixed Green Leaves, Parmesan & Chorizo Jam
Small (3 Pieces) €11.00
Large (5 Pieces) €18.00
wine: matsu el pícaro (No. 322)

TANDOORI PRAWNS (GFO)

Prawns in Chilli, Garlic & Lime, No. 3 Slaw, Roast Peanuts & Sourdough Bread €13.00
wine: hapsburg grand cuvée (No. 106)

GNOCCCHI (GF, V, VEO)

Italian Potato Dumplings, Tomato Velouté with Basil, Mozzarella & Parmesan
Small €9.95
Large €16.50
wine: castellare di castellina chianti classico (No. 286)

HEIRLOOM TOMATOES (GF, V, VEO)

Heirloom Tomatoes, Basil & Chive Pesto, Whipped Feta Cheese & Charred Artichoke €12.50
wine: cabert friulano (No. 68)

ANTIPASTI BOARDS (GFO)

Choose from one of the below boards. All Antipasti Boards are served with Apple & Plum Chutney, Tomato Salsa, Toasted Bread & Crackers Small €12.00 / Large €23.00

CHARCUTERIE BOARD (GFO)

Chef's Selection of Cured Meats
wine: la baronne les lanes corbières rouge (No. 250)

CHEESE BOARD (GFO, V)

Selection of Artisanal Cheeses
wine: quinta de porrais branco (No. 101)

MIXED BOARD (GFO)

Mixture of Meats & Cheeses
wine: koyle don cande cinsault (No. 217)



FRESH FOOD NOTICE

We are a Cook to Order Restaurant. Our culinary team cooks your order fresh when ordered. Please allow extra time for this. We promise you it's worth it.



MAIN COURSES

"A Recipe has no Soul.
You as the Cook, must
bring Soul to the Recipe"
THOMAS KELLER



PASTA & VEGETARIAN

CHORIZO LINGUINE (GFO)

Roasted Red Pepper & Chorizo
Creamed Linguine Pasta with
Parmesan Shavings €16.50

Add Chicken €3.50

Add Prawn €4.50

wine: *petit pittacum* (No. 317)

SMOKY CAULIFLOWER FLORETS (GF, V, VE)

Smoky Cauliflower Florets &
Chimichurri with Roasted
Ballymakenny Potatoes,
Red Cabbage, Black Beans
& Avocado €17.50

wine: *la soraia gavi di gavi* (No. 75)

JAMBALAYA (GF, V, VE)

Creole Rice Dish with Paprika, Soft
Beans, Cajun & Bell Peppers €16.50

Add Chicken €3.50

Add Prawn €4.50

wine rec: *château musar jeune white* (No. 90)

RED MEAT

LAMB SHANK (GF)

Slow Braised Lamb Shank served with Red
Wine Jus, Paris Mash, Baby Vegetables &
Crispy Onion Strings €27.00

wine: *korenika & moškon festival* (No. 310)

PORK STEAK FILLET (GF)

Pork Fillet with Ballymakenny Potatoes,
Burnt Onion Purée, Baby Vegetables &
Red Wine Jus €27.00

wine: *mooiplaas pinotage* (No. 313)

BURGERS

NO. 3 BURGER (GF)

No. 3's 8oz Pork & Beef Burger on a
Cajun Potato Tian with Onion Strings &
Brandy Peppercorn Sauce €18.50

wine rec: *jean loron saint joseph* (No. 252)

BRIOCHE BURGER (GFO)

No. 3's 8oz Pork & Beef Brioche Burger,
Chunky Fries, Crispy Onions, Applewood
Cheese, Bacon, Relish, Aioli, Lettuce &
Tomato €18.50

wine rec: *predator old vine zinfandel lodi* (No. 339)



PRIME STEAK CUTS

Your choice of Steak with Flat Cap Mushrooms, Onion Rings, Tomato Salsa
& a Boyne Valley Cheese Potato Gratin. Choose your Cut & Sauce... (GF)

10OZ SIRLOIN €31.00

wine: *pradorey finca valdelayegua crianza* (No. 320)

8OZ FILLET €38.00

wine: *joão m barbosa lapa dos gaivões tinto* (No. 300)

- Brandy Peppercorn (GF)
- Mushroom & Chive (GF)
- Red Wine Jus (GF)
- Garlic Butter (GF)
- Mustard & Bacon (GF)

Surf & Turf your Steak ? Garlic Butter Prawns €8.50 (GF)



MAIN COURSES

"Let food be thy medicine,
and let medicine be
thy food"
SOCRATES



POULTRY

CHICKEN KYIV (GF)

Cream Cheese, Garlic & Herb stuffed Breaded Chicken with Bacon Crumb, 'Nduja Mash, Baby Veg & a Mushroom Chive Sauce €21.00

wine: *santa rita floresta field blend blanco (No. 11)*

KOREAN DUO OF DUCK (GF)

Duck Leg Confit, Shredded Duck & Kimchi Croquette, Blood Orange Gel, Bok Choy, Sugared Orange Segments, Braised Korean Gamja

Jorim Potatoes & Orange Jus €33.50

wine: *móinéir blackberry wine (No. 412)*

FROM THE SEA

FLAKED COD (GF)

Flaked Cod on Champ Mashed Potato, Sautéed Greens & a Wholegrain Mustard & Bacon Sauce €24.95

wine: *joseph drouhin mâcon-villages (No. 30)*

SEARED HALIBUT (GF)

Halibut with Red Chicory, Wild Mushrooms, Baby Turnips roasted in Truffle Oil & Bok Choy with a Pea & Mint Mousse €35.00

wine: *frescobaldi 'rémole' toscana (No. 80)*



SIDES

Buttery Paris Mashed Potato (GF)	€5.00	Tomato & Parmesan Salad (GF, V)	€5.00
Champ Mashed Potato (GF)	€5.00	Skinny Fries (GF, VE)	€5.00
'Nduja Mashed Potato (GF)	€5.00	Sautéed Onions (GF, VE)	€5.00
Garlic Baby Potatoes (GF, V, VEO)	€5.00	Chunky Chips (GF, VE)	€5.00
Spiced Rice (GF, VE)	€5.00	Sweet Potato Fries (GF, VE)	€5.00
Onion Rings (GF)	€5.00	Flat Cap Mushrooms (GF, V, VEO)	€5.00
House Vegetables (GF, VEO)	€5.00	No. 3 Slaw (GF, VE)	€5.00
Roast Ballymakenny Potatoes (GF, V, VE)	€5.00	Boyne Valley Cheese Potato Gratin (GF, V)	€5.00

SET MENU



"Anyone can make you enjoy the first bite of a dish, but only a real chef can make you enjoy the last"

FRANCOIS MINOT

2 Courses 25 / 3 Courses 30 (Before 7pm)

2 Courses 29 / 3 Courses 36 (After 7pm)



TO START

- mussels with chorizo, pimiento coulis, parmesan & sourdough bread (gfo) (upgrade to large mussels for 5.50)
wine: opta d'ão branco (No. 99)
- maple & slane whiskey marinated chicken wings with barbecue aioli (gf)
(upgrade to large wings for 5.50) *wine: grati chianti (No. 284)*
- satay basket with crunchy vegetables, vermicelli noodles & slaw served with peanut satay (gf, v, ve)
wine: masseria del feudo inzola (No. 77)
- gnocchi potato dumplings, neopolitan tomato velouté, basil, mozzarella & parmesan (gf, v, veo)
(upgrade to large gnocchi for 6.55) *wine: castellare di castellina chianti classico (No. 286)*
- soup of the evening & gently warmed Guinness brown bread (gfo, v, veo)

TO FOLLOW

- flaked cod on champ mash with sautéed greens & a wholegrain mustard & bacon sauce (gf)
wine: joseph drouhin mâcon-villages (No. 30)
- jambalaya creole rice dish with paprika, soft beans, cajun & bell peppers (gf, v, ve) (add chicken 3.50/add prawn 4.50)
wine rec: château musar jeune white (No. 90)
- No. 3's 8oz pork & beef burger on a cajun potato tian with onion strings & brandy pepper sauce (gf)
wine rec: jean loron saint joseph (No. 252)
- chicken kyiv stuffed with smoked bacon crumb & garlic served with 'nduja mash, baby vegetables & a mushroom & chive butter cream sauce (gf)
wine: santa rita floresta field blend blanco (No. 11)
- 10oz sirloin with flat cap mushrooms, onion rings, tomato salsa & boyne valley cheese potato gratin & your choice of sauce (gf) (8.00 supplement)
wine: pradorey finca valdelayegua crianza (No. 320)
- roasted red pepper & chorizo creamed linguine with freshly grated parmesan (gfo)
(add chicken 3.50/add prawn 4.50)
wine: petit pittacum (No. 317)

TO FINISH

- No. 3's selection of ice cream with chocolate chip cookie (gfo, v)
- apple & peach crumble with vanilla ice cream & whiskey anglaise (gf, v, veo)
- lemon, lime & avocado tart on a chocolate nut base with passionfruit jelly & champagne sorbet (gf, v, ve) (2.00 supplement)