



WELCOME TO
No. 3 WINE BAR & RESTAURANT
Martina & Wayne
DAY TIME MENU

If you have any dietary requirements inform your server and we will do our best to accommodate. Here are some symbols to help you navigate our Menu. We stock Gluten Free Pastas, Breads & Dairy Free Alternatives.

(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 from 1pm until Late.
Closed Mondays & Tuesdays (except Bank Holiday Mondays).





LUNCH MENU

"I am not a Glutton,
I am an Explorer
of Food"

ERMA SOMBECK



STARTERS

SATAY BASKET CROQUETTES

Vegetable Batons in a Rice Paper Basket with Vermicelli Noodles, No. 3 Slaw & a Peanut Satay €9.95 (GF, V, VE)

MUSSELS

Mussels in creamy Chorizo & Pimiento Coulis with Parmesan & Sourdough €11.50 (GFO)

NO. 3 WINGS

Wings in Slane Whiskey Sauce with Barbecue Aioli OR Chicken wings served with No. 3's Hot Louisiana Sauce & Blue Cheese €10.50

SOUP

Soup of the Evening served with Toasted Guinness Brown Bread €7.00 (GFO, V, VEO)

TANDOORI PRAWNS

Prawns in Chilli, Garlic & Lime, No. 3 Slaw, Roast Peanuts & Sourdough €12.50 (GFO)

GNOCCHI

Italian Potato Dumplings in Tomato Velouté with Basil, Mozzarella & Parmesan €9.95 (V, VEO)

HEIRLOOM TOMATOES

Heirloom Tomato Salad with Basil & Chive Pesto, Whipped Feta Cheese & Charred Artichoke €12.50 (GF, V, VEO)



GOURMET SANDWICHES & WRAPS

SOURDOUGH STEAK SANDWICH

Served with Cheddar, Onions, Mushrooms, Garlic Aioli, Mixed Leaves & Chunky Chips €17.50 (GFO)

CROQUE MONSIEUR SANDWICH

Served on Sourdough with Honeyed Ham, Cheddar Cheese & Chunky Chips €11.50 (GFO)

CAJUN CHICKEN WRAP

Served with Mixed Peppers, Cheddar, Garlic Aioli, Sweet Chilli Mixed Leaves & Sweet Potato Fries €11.50 (GFO)

CURRIED CHICKPEA WRAP

Served with Roast Peppers, Mixed Leaves & Skinny Fries €11.00 (GFO, V, VE)

SMOKED CHICKEN SOURDOUGH

With Applewood Cheese, Chorizo, Roast Tomato, Pesto Leaves, Garlic Aioli & Portuguese Chips €11.50 (GFO)

TAPAS

- Patatas Bravas with Fiery Tomato & Garlic Aioli €7.50 (V, VEO)
- Meatballs in Tomato with Mash, Garlic & Cheddar €7.50 (GF)
- Fish Taco in a Crispy Shell with Lime Tartare Sauce & Salsa €7.50
- Creamed Mushrooms with Sourdough & Parmesan €7.50 (GFO, V, VEO)
- Salt & Chilli Chicken with Onions, Peppers & Scallions €7.50
- Cauliflower Wings in Slane Whiskey BBQ Sauce €7.50 (GFO, V, VE)

3 Tapas €21 / 4 Tapas €27



QUINCH MENU

"After a Good Dinner one
can forgive anybody, even
one's own Relatives"
OSCAR WILDE



MAIN COURSES

SMOKY CAULIFLOWER

Cauliflower & Chimichurri with Black Beans, Avocado, Ballymakenny Potatoes & Red Cabbage €17.50 (GF, V, VE)

FISH TEMPURA

Fresh Fish with Lemon, Chunky Chips, Peas & Tartare Sauce €16.95

ROAST OF THE DAY

Roast of the Day served with Roast Vegetables, Creamy Mash & Red Wine Jus €17.50 (GF) (Sunday Only)

TOOZ SIRLOIN

Served with Flat Cap Mushrooms, Tomato Salsa, Onion Rings & a Boyne Valley Cheese Potato Gratin & your Choice of Sauce €29.50 (GFO)

JAMBALAYA

Creole Rice Dish with Paprika, Soft Beans, Cajun & Bell Peppers €16.50 (GF, V, VE)
(Add Chicken €3.50/Add Prawn €4.50)

NOODLE STIR FRY

Cooked in Soy & Black Bean with Wok Fried Vegetables & Sesame €12.50 (GFO, V, VEO)
(Add Chicken €3.50/Add Prawn €4.50)

CHICKEN KYIV

Bacon & Garlic stuffed Chicken with 'Nduja Mash, Baby Vegetables & a Mushroom Chive Sauce €19.50

FLAKED COD

Flaked Cod on Champ with Sautéed Greens & a Wholegrain Mustard & Bacon Sauce €24.95 (GFO)

SALADS & PASTAS

PASTA CARBONARA CRISPY BEEF SALAD

With Bacon, Egg, Black Pepper, Marinated Beef Strips with Brie, Parmesan & Cream €12.50 (GFO) Chilli Aioli, Sesame Seeds & Mixed Leaves €15.50 (GFO)
(Add Chicken €3.50/Add Prawn €4.50)

CHORIZO LINGUINE CAJUN CHICKEN CAESAR

With Pimiento Coulis, Red Peppers Served with Bacon, Caesar Dressing, & Parmesan €16.50 (GFO) Cos Lettuce, Croutons & Fresh Parmesan Shavings €14.50 (GFO)
(Add Chicken €3.50/Add Prawn €4.50)

BURGERS

NO. 3 BURGER BRIOCHE BURGER

No. 3's 8oz Pork & Beef No. 3's 8oz Pork & Beef Brioche Burger, Burger on a Cajun Potato Tian Chunky Fries, Crispy Onions, Applewood with Onion Strings & Brandy Cheese, Bacon, Relish, Aioli, Lettuce & Peppercorn Sauce €16.50 Tomato €16.50 (GFO)

SIDES

Mash ('Nduja/Champ/Plain) €5.00 (GF)
Garlic Baby Potatoes €5.00 (GF, V, VEO)
Spiced Rice €4.50 (GF, VE)
Onion Rings €4.50 (VE)
House Vegetables €4.50 (GF, VEO)
Roast Ballymakenny Potatoes €5.00 (GF, V, VE)
Tomato & Parmesan Salad €5.00 (GF, V)
Skinny Fries €5.00 (GFO, VE)
Chunky Chips €5.00 (VE)
Sweet Potato Fries €5.00 (GFO, VE)
Flat Cap Mushrooms €4.50 (GF, V)
No. 3 Slaw €4.50 (GF, VE)
Boyne Valley Cheese Potato Gratin €5.00 (GF)



EARLY BIRD

2 Courses 25 / 3 Courses 30
(Available 1pm-7pm)

GO START

mussels with chorizo, pimiento coulis, parmesan
& sourdough bread (gfo)

maple & slane whiskey marinated chicken wings with barbecue aioli

satay basket filled with crunchy vegetables, vermicelli noodles & slaw
served with peanut satay (gf, v, ve)

gnocchi potato dumplings, neopolitan tomato velouté, basil, mozzarella & parmesan (v, veo)

soup of the evening & gently warmed Guinness brown bread (gfo, v, veo)

GO FOLLOW

crispy flaked cod on champ mash with sautéed greens & a wholegrain mustard & bacon sauce (gfo)

jambalaya creole rice dish with paprika, soft beans, cajun &
bell peppers (gf, v, ve) (add chicken 3.50/add prawn 4.50)

No. 3's 8oz pork & beef burger on a cajun potato tian with onion strings & brandy peppercorn sauce

chicken kyiv stuffed with smoked bacon crumb & garlic served with italian sausage mash,
baby vegetables & a mushroom & chervil butter cream sauce

10oz sirloin with flat cap mushrooms, onion rings, tomato salsa, boyne valley
cheese potato gratin & your choice of sauce (gfo) (8.00 supplement)

roasted red pepper & chorizo creamed linguine with freshly grated parmesan (gfo)
(add chicken 3.50/add prawn 4.50)

GO 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)