



## A LA CARTE DINNER

THERE IS A MINIMUM OF 3 DISHES PER PERSON. INCLUDING A MAIN COURSE

### BITES & NIBBLES

|  |            |
|--|------------|
| Basket of Homemade Focaccia (G)  | €4.50      |
| Marcona Almonds (AN)   | €4.50      |
| Bowl of Olives (SP)  | €4.50      |
| Confit Duck Gizzards, Garlic Butter, Bread Soldiers (D & G)            | €7.50      |
| Oven Baked Scallop, Basil Panko, Olives & Cherry Tomatoes (G ; D ; SP) | Each €6.00 |

### STARTERS

|   |        |
|---|--------|
| Mozzarella di Buffala W/ Seasonal Tomatoes, Cantabrian Anchovies & Basil Pesto (D ; F ; SP)               | €15.00 |
| Octopus Carpaccio W/ Basil Pesto, Safran Potatoes, Smoked Chilli Mayo, Pine Nuts (M ;N ;MU ;E ;D)         | €12.50 |
| Piglet's Prawns Al Pil Pil, Homemade Focaccia, Tomato Sauce, Garlic Butter & Piment D'Espelette (C ;G ;D) | €15.00 |
| Oven Baked Scallops, Basil Panko, Olives & Cherry Tomatoes (G ; D ; SP)                                   | €18.00 |
| Homemade Pâté "En Croute" W/ Mixed Salad (G ; D ; E ; SP)   | €15.00 |
| Mix of Cured Meat & Sheridan's Cheeses, W/ Focaccia, Olives, Pickles & Jam (G ; D ; E ; SP) -SERVE TWO-   | €35.00 |

### MAINS

|   |        |
|---|--------|
| Fresh Pasta "Cacio e Pepe" Pecorino Romano, Aged Parmesan & Black Pepper (G ; D ; E)                  | €22.00 |
| Steamed Mussels W/ <u>Smokey Bacon</u> , Shallots, White Wine & Lovage Pesto (M ; G ; D ; SP)         | €22.00 |
| Pan Roast Cod Fillet W/ Sauce Vierge, Polenta, Mixed Greens (F ; D : SP)                              | €28.50 |
| Oven Baked Scallops, Basil Panko, Olives & Cherry Tomatoes (G ; D ; SP)                               | €35.00 |
| Organic Pork Chop, W/ Champ Mash, Seasonal Ratatouille, Pickled Mustard Seed Jus (SP ;D ;MU)          | €26.50 |
| Veal Rib-Eye, Rosti Potato, Baby Carrots & Courgettes, Rosemary Jus (D ;SP)                           | €35.00 |
| Côte de Bœuf, for 2 W/ Salad, Sautéed Potatoes, Béarnaise Sauce .Angus from Longford (G ; D ; E ; SP) | €85.00 |

### SIDES (€5.00 EACH)

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|---|
| Braised Cos Lettuce & Crispy Chicken Skin, Aioli (D) // Mash Potato (D) |
| Sautéed Potatoes W/ Sage & Rosemary (D) // Mixed Leaves Salad (SP)      |

### TO FINISH

|  |                |
|--|----------------|
| Classic Tiramisu (G ; D ; E ; N)   | €7.50          |
| Tonka Beans Crème Brûlée, W/ Free Range Eggs (D ; E)                                     | €7.50          |
| Dessert Of The Day (Ask Staff for Allergens)   | €7.50          |
| Selection of 3 or 5 Sheridan's Cheeses W/ Toasts, Walnuts & Fig Jam (G ; D ; N ; SP, WN) | €12.50 / 19.50 |

THERE IS A MINIMUM OF 3 DISHES PER PERSON. INCLUDING A MAIN COURSE

*PIGLET WINE BAR, 5 Cow's Lane, Dublin 8 TEMPLE BAR, 01 707 9786*

Please note that a discretionary 12.5% Service Charge will be added to all table of 5 or more, Thank you.



## BITES & NIBBLES

|  |            |
|--|------------|
| Basket of Homemade Focaccia (G)  | €4.50      |
| Marcona Almonds (AN)   | €4.50      |
| Bowl of Olives (SP)  | €4.50      |
| Confit Duck Gizzards, Garlic Butter, Bread Soldiers (D & G)                        | €7.50      |
| Oven Baked Scallop, Basil Panko Crumb, Black Olives & Cherry Tomatoes (G ; D ; SP) | Each/€6.00 |

DAILY FROM 12 :30 UNTIL 5 :30 PM  
 2 COURSES FOR €29.50 OR 3 COURSES FOR €35.00

### TO START

Mozzarella di Buffala, Seasonal Tomatoes, Cantabrian Anchovies & Basil Pesto (D ; F ; SP)  
 Octopus Carpaccio W/ Basil Pesto, Safran Potatoes, Smoked Chilli Mayo, Pine Nuts (M ;N ;MU ;E ;D)  
 Homemade Pâté "En Croute" W/ Mixed Leaves (G ; D ; E ; SP)

### TO FOLLOW

Fresh Pasta "Cacio e Pepe" Pecorino Romano, Aged Parmesan & Black Pepper (G ; D ; E)  
 Steamed Mussels W/ Smokey Bacon, Shallots, White Wine & Lovage Pesto (M ; G ; D ; SP)  
 Organic Pork Chop, W/ Champ Mash, Seasonal Ratatouille, Pickled Mustard Seed, Jus (SP ;D ;MU)  
 Côte de Bœuf, for 2. Sautéed Potatoes, Béarnaise. Angus Beef from Ron Lowle In Longford (G ; D ; E ; SP)  
€25.00 Extra per Person

### SIDES (€5.00 EACH)

Braised Cos Lettuce & Crispy Chicken Skin, Aioli (D) // Mash Potato (D)  
 Sautéed Potatoes W/ Sage & Rosemary (D) // Mixed Leaves Salad (SP)

### TO FINISH

Classic Tiramisu (G ; D ; E ; N)  
 Tonka Beans Crème Brûlée, W/ Free Range Eggs (D ; E)  
 Dessert Of The Day (Ask Staff for Allergens)  
 Selection of 3 Sheridan's Cheeses W/ Toasts, Walnuts & Fig Jam (G ; D ; N ; WN ; SP) €4 Extra

G= GLUTEN (Wheat), D= DAIRY, E= EGGS, F= FISH, M= MOLLUSCS, C= CRUSTACEANS, AN= ALMONDS,  
 WN= WALNUTS, N= NUTS, SP= SULPHITE

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