



SAMPLE GROUP MENU

FOR LARGE PARTY FROM 10 PAX OR MORE
FROM 5:30 PM UNTIL LATE
3 COURSES FOR €59.00

BITES & NIBBLES

Olives (SP) OR Homemade Focaccia (G) OR Marcona Almonds (AN) €4.50
Bacon & Scallop, Scallop Wrapped W/ Smoked Lard, Corail Cream & Bacon Crumbs (M;D;SP) €6.00
Today's Devilled Eggs, (Ask Staff for Allergens) €7.50
Confit Duck Gizzards, Garlic Butter, Bread Soldiers (D ; G) €7.50

TO START

Goat Cheese Salad, Endive, Frisée Lettuce, Crispy Bacon, Honey Truffle Dressing (D ; G ; SP ; M)
Tuna Tartare, Cucumber & Tomatoes, Kaffir Lime, Sesame & Chilli Dressing (F ; SE)
Bacon & Scallops, Scallops Wrapped W/ Smoked Lard, Corail Cream & Bacon Crumbs (M ; D ; SP)
Piglet's Pâté "En Croûte" Mixed Salad (G ; D ; E ; SP)
Pork & Beans, Confit Pork Cheeks, Cannellini Beans, Rosemary Jus (SP)

TO FOLLOW

Roots Vegetable Rosti, Celeriac Purée, Jerusalem Artichoke, Crispy Kale, Espelette Mayo (E ; D ; SP)
Bacon & Scallops, Scallops Wrapped W/ Smoked Lard, Corail Cream & Bacon Crumbs (M ; D ; SP)
Pan Fried Cod, Parmesan Crust, Truffle Mash, Jerusalem Artichoke (F ; D ; SP)
Irish Duck Breast, Winter Roots Veg, Celeriac Purée, Crispy Kale, Jus (D ; SP)
Côte de Bœuf, for 2. Angus Beef from Longford Sautéed Potatoes, Béarnaise. (G ; D ; E ; SP)
€10.00 Extra per Person

SIDES €5.00 EACH

Truffle Mash (D) /// Mix Winter Veg (D)
Sautéed Potatoes W/ Sage & Rosemary (D) // Mixed Leaves Salad (SP)

TO FINISH

Classic Tiramisu (G ; D ; E ; N)
Bailey's Crème Brûlée, W/ Free Range Eggs (D ; E)
Chocolate Mousse, Confit Cherry, Roast Hazelnuts (D ; N)
Irish or Bailey's Coffee or Glass of Pineau des Charentes
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

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.