



LUNCH SAMPLE MENU

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

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, Chestnuts, Honey Truffle Dressing (D ; G ; SP ; M)
Seafood Risotto, Smoked Haddock, Mussels & Corail Sauce (F ; M ; D ;SP)
Chorizo & Melted Brie Bruschetta, Mixed Leaves & Irish Balsamic Cider Vinegar
Pork & Beans, Confit Pork Cheeks, Cannellini Beans, Rosemary Jus (SP)

TO FOLLOW

Fresh Pasta "Cacio e Pepe" Pecorino Romano, Aged Parmesan & Black Pepper (G ; D ; E)
Steamed Mussels, Smoked Bacon, Shallots, White Wine & Lovage Pesto (M ; G ; D ; SP)
"Beef & Cabbage" Stuffed Cabbage W/ Braised Beef Cheek, Parsnip Purée & Jus (SP ; D)
Côte de Bœuf, for 2. Angus Beef from Longford, Sautéed Potatoes, Béarnaise (G ; D ; E ; SP)
€25.00 Extra per Person

SIDES €5.00 EACH

Truffle Mash (D) /// Braised Cos Lettuce & Crispy Chicken Skin, Aioli (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)
Flourless Chocolate Cake, Confit Cherry, Roast Hazelnuts (D ; N)
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.