

APPETIZERS

- SOUP OF THE DAY

House Guinness Bread (1,2,8,11A,11B,11C,11D,12,13)

€9.00
- GLAZED CRISPY CHICKEN WINGS

House Guinness BBQ Sauce Or Sweet & Spicy (1,2,6,7,10D,12,13)

13.95 | 21.95
- CRISPY SALT & CHILLI CAULIFLOWER WINGS (VEGAN)

Garlic Aioli (6,7,8,11A,12,13)

€13.95
- CAESAR SALAD

Gem Lettuce, Herb Croutons, Parmesan Shavings, Smoked Bacon (1,2,3,4,5,8,9,11A,12,13)

12.95 | 18.95

LARGE (€18.95): INCLUDES GRILLED CHICKEN
- CENTRIC CHOWDER

Classic Dublin Bay Chowder Smoked Seafood, Dill & Cream Broth, Guinness Bread (1,2,3,4,5,8,9,11A,11B,11C,11D,12,13)

€15

ENTRÉE

- RIGATONI

Italian Sausage, Ragu, Basil, Parmesan (1,2,8,11A,12,13)

€19.95
- TRADITIONAL FISH “N” CHIPS

Beer Battered Fresh Fish, Pea Purée, Tartare Sauce, Chunky Fries (1,2,3,4,5,8,11A,12,13)

€24
- OPEN STEAK SANDWICH

Flat Iron Steak, Baked Focaccia, Tempura Onions, Garlic Aioli, Caramelized Onion, Shaved Parmigiano, Chunky Fries (1,2,8,9,11A,12,13)

€24.50
- LIBERTIES GATE BEEF BURGER

Brioche, Maple Bacon, Smoked Cheddar, Mayo, Lettuce, Tomato, House Relish, Chunky Fries (1,2,8,11A,12,13)

€19.95
- HOUSE CURRY

Please Ask Server For This Week’s Homemade Curry (1,2,6,8,10A,11A,12,13)

€20
- SEAFOOD PIE

Poached Seafood, Vegetable Cream Sauce, Gratin Potato (2,3,4,5,8,9,12,13)

€18.50
- CHICKPEA & LENTIL DAHL

Jasmine Rice, Avocado, Pita Bread, Mixed Seeds (Vegan) (7,8,11a,12,13)

€18.95
- CENTRIC TACOS

Tempura Hake, Crushed Avocado, Mango & Tomato Salsa, Gribiche & Hot Sauce (1,2,3,4,5,8,11A,12,13)

€20

DINNER MENU

ON THE SIDE

- TRIPLE COOKED FRIES

(11A)

€6
- BUTTERMILK ONION RINGS

(2,11A)

€6
- TRUFFLE FRIES

Parmesan Cheese, Truffle Aioli (1,2,11A,13)

€8.50
- HONEY ROASTED ROOT VEGETABLES

(2)

€8
- CENTRIC HOUSE SALAD

(1,2,9)

€8
- CREAMED MASH

(2)

€6.50

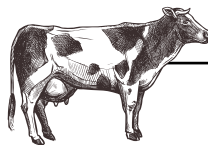
Many of our dishes can be prepared free from gluten specifically. For other allergens please ask your server.



HYATT  
CENTRIC™  
THE LIBERTIES  
DUBLIN

ALLERGENS: 1. Egg 2. Milk 3. Crustaceans 4. Molluscs 5. Fish 6. Peanut 7. Sesame 8. Soy 9. Sulphur Dioxide 10. Nuts: 10A Almond, 10B Hazelnut, 10C Walnut, 10D Cashew, 10E Pecan, 10F Brazil, 10G Pistachio, 10H Macadamia, 11. Cereals (Containing Gluten): 11A Wheat, 11B Rye, 11C Barley, 11D Oats, 11E Spelt, 11F Kamut, 12. Celery, 13. Mustard, 14. Lupin

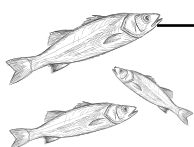
# Food Sourcing



**Food Item:**  
Beef  
**Supplier:**  
Robinson Meats  
**Location:**  
Chapelizod, Dublin 20  
**KM Radius:**  
5.8km



**Food Item:**  
Blue Brie Cheese  
**Supplier:**  
Wicklow Farm House  
**Location:**  
Curranstown, Arklow,  
Co. Wicklow  
**KM Radius:**  
87.2km



**Food Item:**  
Fresh Haddock  
**Supplier:**  
Kish Fish  
**Location:**  
Howth, Co. Dublin  
**KM Radius:**  
18.2km



**Food Item:**  
Pastries & Sourdough  
**Supplier:**  
ARYZTA  
**Location:**  
Grange Castle, Dublin 22  
**KM Radius:**  
16km



**Food Item:**  
Mayonnaise  
**Supplier:**  
Blenders  
**Location:**  
Whitestown, Dublin 24  
**KM Radius:**  
12km



**Food Item:**  
Sauces & Condiments  
**Supplier:**  
McDonnells  
**Location:**  
Drogheda, Co. Meath  
**KM Radius:**  
51km



**Food Item:**  
Watercress  
**Supplier:**  
McCormack Family Farms  
**Location:**  
Boycetown, Dunsany Co. Meath  
**KM Radius:**  
44km



**Food Item:**  
Sliced Pan Bread  
**Supplier:**  
Johnston Mooney & O' Brien's  
**Location:**  
Finglas, Dublin 11  
**KM Radius:**  
7.8km



**Food Item:**  
Root Vegetables &  
Seasonal Greens  
**Supplier:**  
Keelings Fruit & Veg Co  
**Location:**  
Richmond St, Co. Dublin  
**KM Radius:**  
16km

## REDUCING CARBON FOOTPRINT

By significantly cutting down the distances food travels, local sourcing directly contributes to lowering greenhouse gas emissions. This practice is instrumental in combatting climate change, as the transportation of food accounts for a large portion of the carbon footprint associated with food production.

## ENSURING FRESHER, MORE NUTRITIOUS FOOD

The shorter time frame between harvest and consumption ensures that locally sourced foods retain more of their nutritional value and taste. Freshness is not only a matter of flavor but also a significant factor in the nutritional content of food, with fresh produce often containing higher levels of vitamins and minerals.

## SUPPORTING SUSTAINABLE LAND USE

Local farmers and agriculturists often employ farming methods that are more harmonious with nature, such as crop rotation, organic farming, and permaculture, promoting ecological balance and resilience.

## ENHANCING FOOD SAFETY

Shorter supply chains mean there are fewer points at which food can become contaminated. Furthermore, personal relationships with local producers allow consumers to ask questions and gain insights into farming practices, enhancing transparency and trust in the food system.

## CONSERVING WATER

Local food systems often use water more efficiently, especially when compared to large-scale industrial farms. By optimizing water use through sustainable practices, local farming helps in conserving water resources, which is increasingly important in regions facing water scarcity.

