



THE CRAWFORD

DINNER MENU



Starters

Mushroom and walnut pâté, beetroot chutney, foccacia (7, 8) €12

Tom Durcan spiced beef carpaccio, shallot cream, mushroom,
pickled veg, crostini (7, 12) €16

K. O'Connell smoked salmon, colcannon croquette, hollandaise sauce,
pickled cucumber (1 (wheat), 3, 5) €15

Black pudding pierogi, Gubbeen cheese, beetroot broth,
mushroom, barley (1 wheat, barley, 3, 7) €16

Breaded brie, dressed leaves, roasted butternut squash,
grilled grapes, apple (1 wheat, 3, 7) €14



Mains

Supreme of chicken, puttanesca sauce, mac 'n cheese (1 (wheat), 7)
€24

Tomahawk pork chop, Asian glaze, creamy cauliflower purée,
crunchy veg salsa (1 (wheat), 3, 6, 7, 9)
€27

Rib eye steak, mushroom, Crawford butter, braised onion, sautéed greens (1, 7, 12)
€29

'Golabki' pearl barley, chickpeas, white beans, roasted carrots,
stuffed cabbage rolls, white wine sauce, pesto rosso (1, 7, 9, 12)
€21

Pan-fried hake, baby potatoes, leek sauce, roasted peppers (7, 12)
€26



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Sides

€5

Tarragon mash (7)

Patatas bravas (3, 7)

Chips (1)

Honey and black pepper roasted parsnips (7)

Cumin and orange glazed carrots (7)

Dressed salad leaves (10)



A Sweet Treat

€9.50

Goat's milk pannacotta, beetroot caviar, poached pear, caramel tuille (1 (wheat), 7)

Tiramisu (1 (wheat), 3, 7)

Blueberry tart, almond cream, roasted almonds (1 (wheat), 3, 7)



Allergens:

1 Cereals, contain Gluten, 2 Crustaceans, 3 Eggs, 4 Peanuts, 5 Fish,
6 Soya bean, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds,
12 Sulphur dioxide and Sulphites, 13 Lupin, 14 Molluscs