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## Soups

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<b>Soup of the Evening</b> 2,6,7,9,11	8.50
<b>French Onion Soup</b> 6,7,11	9.50

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## To Start

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<b>Scampi of Prawn and Squid</b> <i>with Tartare Sauce, Tomato &amp; Chili</i> 2,3,6,7,9	15.00
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<b>Burrata &amp; Pan Con Tomate</b> <i>Charred Sourdough Toast Rubbed with Garlic &amp; Olive Oil, New Season Marinated Tomatoes &amp; Burrata from Campana</i> 6,7	14.50
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<b>Spiced Tartare of Tuna</b> <i>Dashi Vinegar, White Soy, Flamed Red Chili, Pickled Coriander, Nashi Pear &amp; Radish Salad</i> 1,2,8,11	15.50
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<b>Brie aux Filo</b> <i>with Pruneaux d'Agen, Watercress, Pickled Beets &amp; Squash Purée</i> 4,6,7,11	11.50
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<b>Lambay Island White Crab Meat</b> <i>Pickled Cucumber, Avocado &amp; Dill Yoghurt</i> 3,6,7	16.50
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<b>New Season Buttered French Asparagus</b> <i>Crispy Hens Egg, Melted Black Truffle Shallots, Truffled Creme and Shaved Summer Truffle</i> 4,6,7	14.50
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Vegetarian/Vegan Menu Available on request

Please note that we Require each Customer to order a Minimum of a Main Course or Two Starters per person.

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## Butcher's Choice

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<b>8oz Pat McLoughlin's Fillet of Beef</b> <i>with Sauté Spinach, Goat Cheese &amp; Potato Croquettes, Charred Red Onion &amp; Truffle Sauce</i> 6,7	38.00
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<b>10oz Rick Higgins Dry Aged Rib Eye of Beef</b> <i>Watercress Salad with Summer Tomatoes, Rough Cut Herb Salsa, Green Chili &amp; Garlic Dressing, Pomme Frites</i>	35.50
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## Peploe's Classics

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<b>Pan-Seared Veal Kidneys</b> <i>with Balsamic, Wholegrain Mustard Sauce &amp; Toasted Brioche</i> 4,6,7,9,10,11	14.00
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<b>Spaghettini</b> <i>with Monkfish, Dublin Bay Prawns, Grilled Chillli &amp; Roast Tomato Jus</i> 2,3,4,6,7,9,11	28.50
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<b>Selection of Homemade Sourdough Bread</b> <i>Baked Fresh Daily by "<b>Bread 41</b>" Bakery Pearse Street, Dublin2 Served with "<b>Irish Gourmet Butter</b>" from County Waterford</i>	3.00 for two people
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### FOOD PROVENANCE

**Fish** – Beshoffs & Doyle's Seafood  
**Meat** – Pat McLoughlin  
**Vegetables** – Vernons  
**Dried Goods** – Artisan Foods  
**Beef** – Rick Higgins  
**Bread** – Bread 41 on Pearse Street

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## From the Sea

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**Pan Roasted Monkfish** 34.00  
*with Dublin Bay Prawns, Mussels & Peas , Curried Coconut Velouté*  
2,3,8,13

**Halibut on the Bone** 36.50  
*Broccoli Purée, Broad Beans, Peas, Potato, Lambay Crab Meat & Green Butter Sauce*  
2,3,11

**Peploe's Daily Fish\*** Fresh Market  
Availability  
1,2,3,4,6

\*we cook our fish medium, should you require differently let us know\*

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## From the Land

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**Butter Roasted Irish Chicken Supreme** 27.50  
*Pomme Purée, Leek & Truffle Compote & Cider Vinegar Sauce*  
11

**Veal Saltimbocca** 28.50  
*Milk Fed Veal, Fresh Sage, Parma Ham, Finished with Marsala & Lemon Butter*  
7

**Tasting of Curragh Lamb** 34.50  
*Fondant Potato, Glazed Asparagus, Red Pepper Salsa & Lamb Jus*  
6,11

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## Sides

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**French Green Beans** 5.50  
*with Garlic*  
6

**Duck Fat Roast Potatoes** 5.00  
*with Rosemary & Maldon Salt*

**Courgette Fritters** 6.50  
*with Garlic Aioli & Parmesan*  
4,6,7

**Frites** 5.00  
7

**Slow Cooked Ratatouille** 5.50  
*Bell Peppers, Courgette & Fennel, Roasted with Black Olive & Basil*  
9

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## Dessert

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**Warm Chocolate Fondant**  
*with Black Tea Syrup & Earl Grey Tea Ice Cream*  
4,6,7 **(Please allow 15 minutes)**

**Rhubarb & Cream**  
*Vanilla Bravaois, Poached Yorkshire Rhubarb, Ginger Crumb & Raspberry Sorbet*  
1,4,5,6

**Passion Fruit Soufflé**  
*with Passion Fruit Cream & Vanilla Ice Cream*  
4,6 **(Please allow 15 minutes)**

**Classic Crème Brûlée**  
*with Sablé Biscuits*  
4,6,7

**Paris Brest**  
*Strawberry & Passion Fruit Cream, Choux Bun & Strawberry Sorbet*  
4,6,7

All Desserts: €10.50

**A Selection of European Seasonal Cheeses**  
*with Quince Purée, Grapes & Homemade Crackers*  
4,6,7

€14.50

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## Today's Specials

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### Starter

**Pan Seared Scallops**  
*Celeriac Purée, Crispy Pork & Red Pepper Salsa*  
€18.95

### Main Course

**Classic Lobster Thermidor in Half Shell**  
*Gratinated with Cheddar Cheese, French Fries & Side Salad*  
€35.50

**24oz Rick Higgins Dry Aged Côte de Boeuf**  
*with Chips, Watercress & Pepper Sauce*  
€80 for 2 people sharing

Allergens: 1 Peanuts 2 Fish 3 Shellfish  
4 Eggs 5 Tree Nuts 6 Milk 7 Gluten 8 Sesame  
9 Celery 10 Mustard 11 Sulphur 12 Lupin  
13 Soya Bean/Soya

Although extra care has been taken in the preperation and production of our dishes, we cannot guarantee 100% that our dishes do not contain the above ingredients/allergens