
Soups

Soup of the Day

2,6,7,9,11

French Onion Soup

6,7,11

To Start

Mozzarella Di Bufala Campana

Marinated New Season Tomatoes, Black Olive, Basil

6

Pan Fried Veal Kidneys

Wholegrain Mustard, Black Grapes, Gubeen Chorizo, Toasted Brioche

4,7,9,10

Pan Fried Gambas

with Toasted Sourdough Bread & Spiced Chili Aioli

2,3,4,6

Classic Chicken Caesar Salad

with White Anchovy, Pancetta, Croutons & Aged Parmesan Cheese

2,4,7,11

18 Month Aged Parma Ham

Toasted Cristal Bread, Gordal Olives Lemon & Maldon Salt

4,7

Smoked Haddock Fishcake *Natural*

Dye Smoked Haddock, Celeriac Remoulade & Parsley Velouté

2,4,7,10

From the Land & Sea

Sole Bonne Femme

Pan Fried Sole, Steamed Potatoes, Chives Button Mushrooms, White Wine Cream Sauce

2,6,7

Dublin Bay Prawn Risotto

with Orange, Capers, Basil & Gremolata Crème Fraîche

2,3,6

Dry Aged Rick Higgins Rib Eye

with Pomme Frites, Mushroom Duxelle & Café de Paris Butter (€5 supplement)

6,10,11

Seared Organic Salmon

Wild Garlic Risotto, Drummond House Asparagus & Crab Vinaigrette

2,3,4,9,10

Butter Roasted Irish Chicken Supreme

Pan Fried Gnocchi, Pancetta, Chestnut Mushrooms & Marsala Cream

4,6,7

Fish of the Day *

2,3,4,6

Selection of Homemade Sourdough Bread

Baked Fresh Daily by "Bread 41 " Bakery Pearse Street, Dublin2 Served with "Irish Gourmet Butter" from County Waterford

2.50
for two
people

* we cook our Fish medium, should you require differently please let us know *

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

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.

Peploes Classics

Chicken Milanese

with Garlic Butter & Roasted New Potatoes
6,7,9,11

Veal Saltimbocca

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

Fish Pie

*with Chunky Fish Pieces, White Wine
Sauce, Aromatic Vegetables & Parmesan
Bread Crumb Crust*
2,3,6,7,9,11

Sides

French Green Beans *with Garlic*

6

Duck Fat Roast Potatoes

with Rosemary & Maldon Salt

Courgette Fritters

with Garlic Aioli & Parmesan
4,6,7

Frites

7

Slow Cooked Roasted Ratatouille

9

All Side Dishes €5.00

Dessert

Paris Brest

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

Warm Chocolate Fondant

with Black Tea Syrup & Earl Grey Tea Ice Cream
4,6,7 (please allow 15 minutes)

Soft Meringue with Rose & Lavender

Mixed Berry Compote, Vanilla Curd & Raspberry
4,6

Classic Crème Brûlée

with Sablé Biscuits
4,6,7

A Selection of European Seasonal Cheeses

with Quince Purée, Grapes & Homemade Crackers
6,7,11

Today's Specials

Classic Lobster Thermidor in Half Shell

*Gratinated with Cheddar Cheese,
French Fries & Side Salad*
€32.50

24oz Rick Higgins Dry Aged Côte de Boeuf

with Chips, Watercress & Pepper Sauce
€80 for 2 people sharing

2 Courses €32.50 / 3 Course €38.50

Please note that we require each customer to order a
Minimum of a Main Course or Two Starters per person

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 preparation and
production of our dishes, we cannot guarantee 100% that
our dishes do not contain the above ingredients/allergens