THE **BLACKROCK**

BAR • EATERY • TERRACE

DINNER MENU

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BLACKROCK

BAR · EATERY · TERRACE

STARTERS & SMALL PLATES

Soup of the Day €7.50

Served with homemade Guinness brown bread. (Gw, Gb, Mi)

Buttermilk Chicken Tenders €11.50/€17.50

Our house Buttermilk tenders, lightly floured, fried and tossed in a maple/Chipotle glaze with baby leaf salad & aioli (Ge, E, Mi, So, Sd)

Chicken Wings €12/€18

Choose from our house made sauces: Spicy Korean style or Sweet Bourbon Barbeque topped with scallions and served with black sesame & sriracha aioli. (Gw, E, F, So, Sd, Se, Sd)

Pork belly popcorn €12/18

Braised pork belly pieces, fried in light tempura batter, tossed in a sweet and spicy dipping sauce.

Served with baby leaf salad and sriracha aioli

(Ge, E, Mi, Se, So, Sd, F) Smoked Solmon €13

Served with pickled red onions, capers, and lemon crème fraîche on blinis. (f, gw, sd, mi)

MAINS

Open Steak Sandwich €19.50

5oz lean striploin steak, cooked to medium, with sautéed mushrooms & onions, melted Gruyère and chimichurri sauce on a toasted ciabatta. Served with sea salt fries and onion rings. (Gw, Gb, So, Mi, Sd, Mcn)

Fish & chips €18.50

Sustainable fillets of white fish in a light and crunchy Changing Times beer batter, homemade sauce gribiché and pea & mint purée. Served with thick cut chips. (Gw, Gb, F, So, Sd, E)

Chicken & Wild Mushroom Alfredo €19.50

Grilled Chicken breast and wild mushrooms sautéed in a creamy garlic Alfredo sauce, served over fettuccine with a drizzle of truffle oil and shaved Parmesan. (Gw, Mi, E, So, Sd)

Supreme of chicken €22

With creamy colcannon mash, celeriac purée, seasonal vegetables, greens and a red wine jus. (Mi, So, Ce, Sd)

Warm Winter Vegetable Tart €19

Roasted seasonal vegetables, caramelized onions, and a herb infused goat cheese. (Gw, E, Sd, Mi, Mcn)

Pan-Roasted Cod €23

Served with a white bean cassoulet, chorizo, and wilted spinach. (F, Sd, Mi, Ce)

Traditional Lamb Stew €18.50

Tender pieces of lamb shoulder, cooked in a rich broth with root vegetables & herbs. Served with creamy mash. (Mi. Ce. Sd)

Irish 8oZ Striploin steak €27

Served with a choice of red wine jus or peppercorn sauce, mashed potatoes or sea salt fries, seasonal greens & onion rings. (Gw, Gb, Mi, Ce, So, Sd)

ALLERGENS	Gb Gluten: Barley	Npn	Nuts: Pine Nuts
	Gw Gluten: Wheat	Np	Nuts: Pecans
Ce Celery Cr Crustaceans E Eggs F Fish Go Gluten Oats Gr Gluten Rye	Lu Lupin Mi Milk Na Nuts: Almond Ne Nuts: Cashew Nw Nuts: Walnuts Nh Nuts: Hazelnuts Nps Nuts: Pistachio	Npe MCN Mo Mu Sd Se So	Nuts: Peanut May Contain Nuts Molluscs Mustard Sulpher Dioxide Sesame Soy

Classic Caesar Salad €13

Crisp cos lettuce tossed in a creamy Caesar dressing, croutons, shaved Parmesan cheese. (Gw, E, Mi, F, Sd, So) add chicken (€3.95)

Warm Lentil & Roasted Carrot Salad €14.50

Puy lentils with roasted carrots, baby spinach, feta cheese, and toasted pumpkin seeds, dressed in a garlic and herb vinaigrette. (mi, so, sd) add chicken (€3.95)

Wild Mushroom Arancini €12.50

Crispy risotto balls filled with wild mushrooms, served with white truffle aioli.

(gw, e, sd, ce)

Chowder €14.50/€18

Freshly diced cod, salmon, haddock and smoked coley poached with mussels, in a rich & creamy vegetable broth. (Gw, Gb, F, Mo, Ce, Mi)

BURGERS

The Blackrock Burger €18.50

Char-grilled 8oz beef patty, smoked streaky bacon, smoked Applewood cheese, baby gem, sliced beef tomato, scorched onion aioli and crispy onions, served in a brioche bun with sea salt fries. (Gw. So. Mi. Sd. E. Mcn)

Grilled halloumi burger €16.50

Honey glazed grilled halloumi, with smashed avocado, lettuce & tomato salsa. Served in a brioche bun with sea salt fries. (Gw, Mi, E, So, Mcn)

Pulled pork burger €17

Slow braised pulled pork shoulder, Bourbon barbeque sauce, ruby slaw, tomato and baby gem. Served with sea salt fries. (Gw, E, So, F, Sd, Mcn)

Chicken Burger €17.50

Char-grilled buttermilk brined chicken fillet, lettuce, tomato, ruby slaw, maple chipotle sauce, on a brioche bun with sea salt fries

(Gw, E, Mi, Ce, So, Mcn)

Quinoa and blackbean burger €17

Our famous vegan burger made in-house with quinoa, black beans & mixed vegetables, lettuce, tomato, & onion relish, vegan brioche, vegan cheese. Served with fries (Gw, MCN, So)

*Gluten free bun available for all burgers.

ALL OF OUR BEEF IS 100% IRISH

SIDES

SEA SALT FRIES (E, SO)	€5.00
THICK CUT FRIES (SO, E)	€6.00
SIDE SALAD (SO, SD)	€4.00
SWEET POTATO FRIES / SRIRACHA MAYO (E, MU, SO	€6.00
ONION RINGS (GW, SO)	€5.50
CUP OF SOUP (E, M, I)	€3.00
BUTTERED GREEN BEANS (MI)	€5.00
ALL DIPS/SAUCES	€2.00