

## A LA CARTE



### STARTERS:

#### Soup of the Day €7.50

(Gw, Gb, Mi)

Served with homemade Guinness brown bread.

#### Buttermilk Chicken Tenders

Small €11.50

Large €17.50

(Gw, E, Mi, So, Sd)

Our house Buttermilk tenders, lightly floured, fried and tossed in a maple/Chipotle glaze with baby leaf salad & aioli.

#### Chicken Wings

Small €12.00

Large €18.00

(Gw, E, F, So, Mi, Se, Sd)

Choose from our house made sauces:

Spicy Korean style or Sweet bourbon barbeque topped with scallions and served with black sesame & sriracha aioli.

#### Pork Belly Popcorn

Small €12.00

Large €18.00

(Gw, E, Mi, Mo, Se, So, Sd, F)

Braised pork belly pieces, fried in light tempura batter, tossed in sweet and spicy dipping sauce. Served with baby leaf salad and sriracha aioli.

### SALADS:

#### Classic Caesar Salad €13.00

(Gw, E, Mi, F, Sd, So)

Crisp cos lettuce tossed in a creamy Caesar dressing made with fresh garlic, anchovies, bacon lardons topped with crunchy homemade croutons, shaved Parmesan cheese, and a squeeze of lemon.

**Add chicken €3.95 or anchovy fillets €2.50**

#### Warm Lentil & Roasted Carrot Salad €15.00

(Mi, So, Sd, Se)

Puy lentils with roasted carrots, baby spinach, feta cheese, hummus, and a sprinkle of toasted pumpkin seeds, dressed in a garlic and herb vinaigrette.

**Add chicken €4.50 Add prawns €5.50**

### BURGERS:

*Extra bacon €1.50 / Extra cheese €1.00*

#### Grilled Halloumi Burger €16.50

(Gw, Mi, E, So, MCN)

Honey glazed grilled halloumi, with smashed avocado, lettuce & tomato salsa. Served in a brioche bun with sea salt fries.

#### Pulled Pork Burger €17.00

(Gw, E, So, F, Sd)

Slow braised pulled pork shoulder, Bourbon barbeque sauce, ruby slaw, tomato and baby gem in a brioche bun with sea salt fries

#### Chicken Burger €17.50

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

Char-grilled buttermilk brined chicken fillet, lettuce, tomato, ruby slaw, maple chipotle sauce served in a brioche bun with sea salt fries. **Extra Chicken €4.50**

#### The Blackrock Burger €18.50

(Gw, So, Mi, Sd, E, MCN)

Char-grilled 8oz Irish 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. **Extra Patty €6.50**

#### Quinoa and Blackbean Burger €17.00

(Gw, MCN, So)

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

*\*Gluten free buns available on request.*

## MAINS:

### Mediterranean Vegan Bowl €16.50

(Gw, Se, So, Sd)

A mix of grilled vegetables, hummus, falafel, olives, and couscous, drizzled with a lemon & tahini sauce.

### Supreme of Chicken €22.00

(Mi, Sd, So, Ce)

Herb seared supreme of chicken, creamy colcannon mash, carrot puree, seasonal greens & red wine jus

### Moules Frites €19.00

(Mo, Mi, So, Sd, Ce)

Fresh mussels cooked in a white wine and garlic broth, served with crispy fries.

### Sharing Platter €40.00

(Gw, E, Mo, Mi, Se, So, Sd)

Chicken wings, buttermilk chicken tenders, pork belly popcorn, potato croquettes Served with garlic aioli & sriracha aioli.

### Fish & chips €18.50

(Gw, Gb, F, So, Sd, E)

Sustainable fillets of white fish in a light & crunchy beer batter, homemade sauce gribiché, pea and mint purée. Served with thick cut chips

### Irish 10oz striploin steak €34.00

(Gw, Mi, Ce, So, E)

Grilled to perfection, served with a choice of red wine jus or peppercorn sauce, mashed potatoes or fries with seasonal vegetables & onion rings.

### Chicken & Wild Mushroom Alfredo €19.50

(Gw, Mi, E, So, Sd)

Grilled Chicken breast and a medley of wild mushrooms sautéed in a creamy garlic Alfredo sauce, served over fettuccine and finished with a drizzle of truffle oil and shaved Parmesan.

### Chowder Small €14.50

(Gw, F, Ce, Mo, Mi)

Freshly diced cod, salmon, haddock and smoked coley poached with mussels, in a rich & creamy fish broth with diced carrot and celeriac. Served with homemade Guinness brown bread.

Large €18.00

### Weekly Dinner Special

Our chefs use the freshest ingredients and their creative flair to create eye catching dishes. You'll find this weeks special attached to this menu.

## SIDES:

Sea salt fries (So,E) €5.00

Thick cut chips (So,E) €5.00

Cup of fries (So,E) €3.00

Cup of soup €3.00

Ruby slaw (E, So) €3.00

Side salad (So, Sd) €5.00

Sweet potato fries (So,E) €6.00

Onion rings (So,E,Gw) €6.00

All dips/Sauces €2.00

THE

# BLACKROCK

## DESSERTS:

Toblerone Cheesecake €8.50

(Gw, Mi, E, Na, So)

A luscious cheesecake with toberone filling, chunky chocolate biscuit base & callebaut infused chantilly cream

Chocolate Mousse €8.50

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

A French style mousse, with a crispy praline crunch & soft light sponge

Gluten free Brownie €8.00

(Mi,E)

Warm milk chocolate brownie served with chocolate sauce and vanilla ice cream

Forest Berry Roulade €8.50

(Mi,E)

Served with seasonal compote & whipped cream

Selection of Ice cream €6.50

(Mi,E)

### ALLERGENS

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

\*Service charge of 10% applies to groups of 8 and more