

## 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.

**Calamari Rings** Small €11.50  
Large €16.00  
(Gw, Mi, So, Mo, E)

Lightly battered calamari served with a baby leaf salad, lemon wedge & garlic aioli dipping sauce.

### SALADS:

**Greek Salad** €14.50  
(Sd, So, Mi)

Mixed greens, ripe tomatoes, cucumber, Kalamata olives, red onions, feta cheese, oregano, dressed with a red wine vinegar

**Smoked Salmon Salad** €15.00  
(Sd, F, So)

Smoked Irish salmon, capers, red onions, mixed greens, and a lemon-dill vinaigrette.

**Caprese Salad** €11.00  
(Sd, F, So)

Slices of fresh mozzarella, ripe tomatoes and basil, drizzled with balsamic glaze. Served with toasted sourdough.

**Beetroot and Goats Cheese Salad** €15.00  
(Mi, So, Sd, Mu)

Roasted beetroot, creamy goats cheese, baby leaves, mixed greens & honey-mustard dressing.

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

**Prawn Cocktail** €15.00  
(Cr, E, So, Sd)

Chilled prawns, iceberg lettuce, Marie Rose sauce and a hint of lemon.



### 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, calamari rings, 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.

### Seafood Paella €15.00

(Mo, Cr, F, So, Sd)

A mix of prawns, mussels, squid, and fish, cooked with saffron rice and peas.

### 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 toberlone 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

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

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