
Soups

Soup of the Day

6,7,9

French Onion Soup

6,7,11

To Start

Warm Morteau Sausage

with Pearl Barley & Root Vegetable Stew,
Wholegrain Mustard

7,10

Pan Fried Lamb Kidneys

with Moutarde de Ancienne & Toasted Fruit
Brioche

4,7,9,10

Pan Fried Gambas

with Toasted Sourdough Bread & Spiced
Chili Aioli

2,3,4,6,

Oeuf A La Meurette

with Spinach, Lentil & Gubeen Chorizo Jus

4,7

Classic Chicken Caesar Salad

with White Anchovy, Pancetta, Crouton &
Aged Parmesan Cheese

2,4,7,10

Chicken Liver & Foie Gras Parfait

with Black Fig Chutney & Toasted Brioche

4,6,7,11

Citrus Cured Salmon

with Cucumer, Horseradish, Dill & Oyster
Mayonnaise, Grated Egg

2,3,4,10

From the Land & Sea

Agnolotti of Wild Boar

with Root Vegetables, Brunello Sauce, Sage
& 36 Month Aged Parmigiano

4,7,9,11

Confit of Duck Leg

with White Bean Vegetable Stew,
Jack McCarthy Black Pudding & Parsley
Essence

4,7,9,10

Butter Roasted Irish Chicken Supreme

with Coq au Vin Style Garni, Spinach
& Red Wine Jus

9,11

Chargrilled 28 Day Aged Irish Rib Eye of Beef

with Pomme Frites, Red Onion Jam & Béarnaise
Sauce (€5.00 Supplement)

4,7,11

Pan Fried Organic Irish Salmon

with Buttered Leeks, Saffron Potatoes,

Connemara Mussels, White Wine & Dill Cream
Sauce

2,3,11

Pan Fried Cod

with Broccoli Puree, Olive Oil Poached Potato
& Dublin Bay Prawn Butter

2,3,6,7

Dublin Bay Prawn Risotto

with Orange, Capers, Basil, Gremolata Crème
Fraîche

2,3

Fish of the Day*

2,3,4,6

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

Selection of Sourdough Bread made daily

by our baker "Bread 41" Pearse
Street, Dublin 2

2.50
for two
people

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.

Peploe's Lunch Classics

Chicken Milanese

with Garlic Butter & Roasted New Potatoes

2,3,6,7,9,11

Cottage Pie

*Slow Cooked Irish Beef, Vegetables, Red Wine Jus,
Coated with Mash & Parmesan*

2,3,6,7,9,11

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

Parmesan Mash

6

Roasted Root Vegetables

with Honey & Thyme

6

Frites

7

Sautéed Field Mushrooms

with Salsa Verde & Gratinated with Breadcrumbs

6

All Side Dishes €4.50

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 D2

Dessert

Warm Christmas Pudding

with Brandy Crème Anglaise & Crème Chantilly

4,5,6,7,11

Paris Brest

*with Choux Bun, Praline Cream, Crispy Biscuit &
Cocoa Sorbet*

4,5,6,7

Apple Ginger Scented Crumble

with Vanilla Ice Cream

4,6,7

Classic Crème Brûlée

with Sablé Biscuits

4,6,7

A Selection of European Seasonal Cheeses

with Quince Puree, Grapes & Homemade

Crackers

6,7,11

Specials

*Roast Crown of Turkey
Carved Irish Ham,
Sage and Onion Stuffing,
Sprouts & Perigord Black Truffle
& Roast Chicken Gravy*

2 Courses €33.50 / 3 Courses €39.50

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