
Soups

Soup of the Day

6,7,9

French Onion Soup

6,7,11

To Start

St Tola Goat's Cheese & Beets

*Mooncoin Farm Beetroot, Sweet Walnuts
& Honey*

5,7,4

Pan Fried Veal Kidneys

*Wholegrain Mustard, Black Grapes,
Gubeen Chorizo, Toasted Fruit Brioche*

4,7,9,10

Pan Fried Gambas

*with Toasted Sourdough Bread & Spiced
Chili Aioli*

2,3,4,6,

Smoked Salmon & Pink Fir Potato

*Warm Ballymakenny Potato, Smoked
Salmon, Soft Poached Egg, With a Velvet
Crab Bisque*

2,3,4,6,9

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

Smoked Haddock Fishcake

*Natural Dye Smoked Haddock, Celeriac
Remoulade & Parsley Velouté*

2,4,7,10

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

Dry Aged Rick Higgins Rib Eye

*with Pomme Frites, Mushroom Duxelle
& Café de Paris Butter (€5.00 Supplement)*

10,11

Bouillabaisse of Irish Market Fish

*French Style Fish Stew with Mussels & Clams
Served with Saffron Rouille*

2,3,4,9,10

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, Dublin2*

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

Boiled Ballymakenny Farm Potatoes

in Dill Butter

New Season Irish Sprouting Broccoli

Hollandaise & Toasted Almonds
4,5,11

Frites

7

Sautéed Field Mushrooms

with Salsa Verde & Gratinated with Breadcrumbs
6

All Side Dishes €5.00

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

Mango Pannacota

with Pistachio & Coconut Sorbet
4,5,6

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 Purée, Grapes & Homemade
Crackers*
6,7,11

Specials

2 Courses €32.50 / 3 Courses €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