
Soups

Soup of the Day

2,6,7,9,11

French Onion Soup

6,7,11

To Start

Smoked Haddock Fishcake

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

2,4,7,10

Bruschetta of Mushroom & Truffled Toast

*Fricasse of Girolle & Chestnut Mushroom,
Crispy Hens Egg & Roast Chicken Jus*

4,6,7

Pan Fried Veal Kidneys

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

4,7,9,10

Brie aux Filo

*Pruneaux d'Agen, Watercress, Pickled Beets
& Squash Purée*

4,6,7,11

Pan Fried Gambas

*Toasted Sourdough Bread
& Spiced Chilli Aioli*

2,3,4,6

Rocket Salad

*Tomato, Red Onion, Black Olive, 3 Year Old Shaved
Parmesan Cheese & Balsamic Dressing*

6

Connemara Mussels

Sherry, Chorizo, Cream & Chives

3,6,7,10

From the Land & Sea

Slow Cooked Lamb Cannelloni

*Black Olive, White Anchovy
& 3 Year Old Parmesan Cheese*

2,4,6

Sole Bonne Femme

*Pan Fried Sole, Steamed Potatoes, Chives, Button
Mushrooms, White Wine Cream Sauce*

2,6,7

Dry Aged Rick Higgins Rib Eye

*Watercress Salad with Summer Tomatoes, Rough
Cut Herb Salsa, Green Chilli & Garlic Dressing,
Pomme Frites (€5 supplement)*

Seared Organic Salmon

*Tomato & Chorizo Risotto
& Crab Vinaigrette*

2,3,7

Butter Roasted Irish Chicken Supreme

*Pan Fried Gnocchi, Pancetta,
Chestnut Mushrooms & Marsala Cream*

4,6,7

Fish of the Day *

2,3,4,6

Selection of Homemade Sourdough Bread

Baked Fresh Daily by "Bread 41 "
Bakery Pearse Street, Dublin2
Served with "Irish Gourmet Butter"
from County Waterford

2.50
for two
people

* we cook our Fish medium, should you require differently
please let us know *

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

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.

Peploes Classics

Chicken Milanese

with Garlic Butter & Roasted New Potatoes

6,7,9,11

Veal Saltimbocca

*Milk Fed Veal, Fresh Sage, Parma Ham,
Finished with Marsala & Lemon Butter Sauce*

7

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

Duck Fat Roast Potatoes

with Rosemary & Maldon Salt

Courgette Fritters

with Garlic Aioli & Parmesan

4,6,7

Frites

7

Slow Cooked Roasted Ratatouille

9

All Side Dishes €5.00

2 Courses €32.50 / 3 Course €38.50

Please note that we require each customer to order a Minimum of a Main Course or Two Starters per person

Dessert

Vanilla Cheesecake Mousse

Fresh Irish Strawberries & Biscuit Crumb

6,7

Warm Chocolate Fondant

with Black Tea Syrup & Earl Grey Tea Ice Cream

4,6,7 (please allow 15 minutes)

White Chocolate Gelato & Yorkshire Rhubarb

Poached Rhubarb, Biscuit Crumb

& Crushed Meringue

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

Today's Specials

Main Course

West Cork Lobster Thermidor

Served in the Half Shell

with Pomme Frites

& Side Salad

€34.00

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

Although extra care has been taken in the preparation and production of our dishes, we cannot guarantee 100% that our dishes do not contain the above ingredients/allergens