

TO START

TRADITIONAL SCOTCH BROTH

With Lamb, Barley and Julienne Vegetables €7.50

GRILLED CRISPY CHICKEN SALAD

Slow Roast Beetroot, Orange Segment with a Strawberry & Balsamic Reduction €9.80

ESCARGOT & CRAYFISH RISOTTO (C)

Served With Pancetta Crisps, Cold Drip Olive Oil Drizzle & Ruccola €11.25

SLOW COOKED PORK RILLETTE (10 HRS)

Served with Toasted Brioche, Pickled Gherkins, Rocket Salad & House Chutney €10.90

PAN SEARED SCALLOPS (c)

With Pulled Duck, Sausage & White Bean Cassoulet and Sakura Cress €11.50

CROCK OF MEYLER'S MUSSELS (C)

In a Rich Tomato Sauce with Chorizo Cubes Served with Sea Salt Rustic Garlic Bread €9.50

BAKED WICKLOW BAUN CHEESE IN WALNUT CRUST & FILO PASTRY (v)

With Black Cherries & Ginger Compote €8.50

TO START

SOUP OF THE DAY (V)(C)Served with Selection of Breads

GRILLED CRISPY CHICKEN SALAD

Slow Roast Beetroot, Orange Segment with

a Strawberry & Balsamic Reduction

BAKED WICKLOW BAUN CHEESE

IN WALNUT CRUST & FILO PASTRY (V)

With Black Cherries & Ginger Compote

MAINS

SHIRAZ POACHED BRILL (C)

Served with Creamed Kale & Potato Rosti, Turned Carrots & Baby Leek €24.90

VENISON HAUNCH STEAK

Hunters Sauce, Glazed Pears, Wild Mushrooms, Sweet Potato & Roast Pepper Dumplings €25.00

'TMT' VEGETARIAN SPECIAL (V)

Changes Daily, please ask Your Server €18.00

GREEK STYLE LAMB CHOPS & SHISH KEBAB (c)

Baba Ghanoush, Baby Greek Salad & Rosemary
Roasted Potatoes

€24.50 & to Share €39.50

PERSIAN CURRY (V) (C)

Thick Cut Chips, Spicy Naan Bread & Chupon Salad €17.50 (Chicken Supplement €3.00)

BREAST OF IRISH GOOSE (C)

With a Chestnut Purée, Confit Red Cabbage, Champ Mash and Baby Apple Sauce €26.00

BLACKENED SEA TROUT EN PAPILLOTE (C) (TOMATO, OLIVES, CAPERS)

Warm Baby Potatoes, Black Pudding and a Spinach & Bacon Salad €21.50

SLOW COOKED CHICKEN COQ AU VIN

Silverskin Onions, Button Mushroom and Bacon with Saffron Crushed Potatoes and Red Kidney Beans €19.00

IBERICO HAM WRAPPED MONKFISH (C)

Served with Artichoke & Anchovy Fritter, Pak Choi, Sweet Potato Purée and Avocado & Caper Aioli €25.00

SIDES €4.00 each

28 DAY MATURED IRISH HEREFORD (c)

STEAKS FROM THE GRIDDLE

10oz FILLET €32 10oz RIB EYE €28 16oz T-BONE €28

Steaks are served with Caramelised Onion Filled
Portobello Mushroom

CHOOSE from

PEPPERCORN SAUCE/ BEARNAISE SAUCE <u>OR</u>
SHAVED TRUFFLE &
SHALLOT REDUCTION JUS

&

CREAMED DAUPHINOISE POTATOES/FRIES
OR SALAD

SWEET TREATS €6.90 each

APPLE CHIMICHANGA, SALTED CARAMEL SAUCE

Vanilla Icecream

CLASSIC VANILLA BEAN CRÈME BRÛLÉE (C)

PUMPKIN & HAZELNUT BROWNIE

Chocolate sauce & Vanilla Icecream

CHOUX BUN WITH GALLIANO RICOTTA

Toblerone Sauce and Orange & Hazelnut Icecream

'TMT' CHEESEBOARD

Selection of Irish and European Cheese with House Chutney & Crackers €8.90

SET MENU

2 Courses €22.50/3 Courses €25.00

MAINS

SLOW COOKED CHICKEN COQ AU VIN

Silverskin Onions, Button Mushroom and Bacon with Saffron Crushed Potatoes and Red Kidney Beans

BLACKENED SEA TROUT EN PAPILLOTE (C) (TOMATO, OLIVES, CAPERS)

Warm Baby Potatoes, Black Pudding and a Spinach & Bacon Salad

PLAT DU JOUR

'TMT' VEGETARIAN SPECIAL

ADD 8oz RIB EYE STEAK (Supplement €6)

SWEET TREATS

CHOUX BUN WITH GALLIANO RICOTTA

Toblerone Sauce and Orange & Hazelnut Icecream

CLASSIC VANILLA BEAN CRÈME BRÛLÉE (C)

APPLE CHIMICHANGA, SALTED CARAMEL SAUCE

Vanilla Ice Cream

SERVED 5.30pm-7.30pm SUN-THUR 5.30pm-7pm FRI & SAT

Service charge is not included. We use 100% Irish Beef. People with nut allergies should be aware that nuts are used in our Kitchen (V) & (C) denotes dishes that are coeliac and vegetarian, or that can be adapted. Please ask your server for more information.

PRIVATE DINING @ SPIRES ROOFTOP RESTAURANT

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