

# THE CARRIAGE

## THE SALAD BOWL €9.50

It's as easy as 1, 2, 3...

- 1 Choose your salads** **2 Choose your side** **3 Choose your protein**

**1**

### SALADS

*We suggest a selection of four*

#### Ancient Grain

Quinoa, chickpeas, coconut, chia seeds, kale, corn kernels, feta, coriander and red pepper chipotle

#### Ultimate Caprese

Heirloom tomato, Toons Bridge mozzarella, rocket, cos lettuce, basil and pine nut pesto and honey lemon drizzle

#### Healthy Superfood

Chickpea, beetroot, couscous, broccoli, spinach, dried cranberries, pumpkin seeds, pickled onion and grapefruit dressing

#### Crunchy Detox

Broccoli, celery, cabbage, cauliflower, red radish, pickled carrots, sunflower seeds and lemon ginger drizzle

#### The Oriental

Bean sprouts, baby spinach, spring onion, green beans, coriander and chilli soy sauce, pak choi

#### Penne Parmesan

Chorizo, sundried tomato, roasted red pepper, parmesan, basil and lemon aioli

**2**

### SIDES

Coriander hummus

Sundried tomato tapenade

Basil pesto

Lime & basil guacamole

**3**

### PROTEIN

Grilled soy beef | €5.50

Marinated grilled chicken | €4

Panko breaded tiger prawns | €5.50

Teriyaki salmon | €5.50

Piri-piri turkey patty | €5.50

## THE SAMBO SECTION

### Beef brisket | €15

Grilled ciabatta, BBQ braised beef brisket, roasted garlic aioli, crispy onions and smoked Gubbeen cheese served with skinny fries (GF option available)

### Prawn 'n' chorizo | €14.50

Opened Irish wheaten loaf, baby gem, guacamole and dill crème fraîche served with side salad (GF option available)

### Coronation chicken | €12.50

Soft brioche bun, curried mayo chicken, Asian slaw, baby spinach, mango chutney and Champagne soaked raisins served with side salad (GF option available)

### The Alex club | €13.50

Toasted sourdough, chicken, bacon, lettuce, tomato, fried egg, smoked Gubbeen cheese and tomato relish served with side salad (GF option available)

### Vegetarian wrap | €12.50

Pearl couscous, roasted red pepper, butternut squash, courgettes, tomato tapenade and guacamole served with side salad (GF option available)

*Add a cup of our house soup for €4.50*

## THE CLASSICS

### Seafood chowder | €9

Salmon, smoked haddock, cod, carrots, onions, celery and white wine cream

### Fish 'n' chips | €17

Beer battered cod fillets, pea and mint purée and tartar sauce served with chunky chips

### Beef burger | €17

227gsm steak burger, bacon, cos lettuce, tomato, Ballymaloe jalapeño relish, smoked Gubbeen cheese and crispy onions served in a soft bun with skinny fries (GF option available)

### Turkey burger | €17

Lean turkey mince burger, crunchy cabbage slaw, piri-piri mayo and lime guacamole served in a soft bun with sweet potato fries (GF option available)

### Red lentil 'n' butternut squash curry | €14

Roasted sweet potato, baby spinach, garnished with fresh chilli and coriander served with naan bread, mango chutney and steamed jasmine rice

### Thai stir-fry | €14

Rice noodles, baby spinach, spring onion, pak choi, bean sprouts, chilli soy sauce, garnished with fresh chilli and coriander

### Penne pasta | €14

Baby spinach, spring onion, sundried tomato, pine nuts, shaved parmesan and basil cream (GF option available)

### Chargrilled sirloin steak | €25

*(please allow 15-20 for preferred cooking temperature during busy times)*

227 gsm sirloin steak, crispy onions, balsamic glazed vine cherry tomato and chunky chips

Add protein to your stirfry or curry:  
Grilled soy beef €5.50  
Grilled chicken €4

## THE EXTRAS

€4.50

Loaded parmesan fries, truffle mayo

Sweet potato fries, piri-piri mayo

Patatas bravas

Baby Caesar salad

## THE DESSERTS

€7.50

### Chocolate fondant

Chocolate sauce and salted caramel ice-cream

### Carrot cake

Toasted pistachio and orange sorbet

### Lemon posset

Vanilla shortbread

### Chef's homemade chocolate brownie

Coconut sorbet and mixed berries

### Mango & passionfruit cheesecake

Raspberry coulis and clotted cream



Gluten Free



Dairy Free



Vegan

*If you have any special dietary requirements, please ask a member of the team*

## WINE LIST

### Red

#### Le Bosq Rouge Grenache – France

Bottle €30 | Glass €8

A light, fresh and soft red made from grapes grown in the Languedoc-Roussillon region, it shows aromas of strawberry and cherry with a note of spice

#### El Colectivo Malbec – Mendoza, Argentina

Bottle €34 | Glass €9

Deep, dark violet colour with aromas of black stone fruits with notes of chocolate and sweet spice

#### Little Yering Shiraz – Yarra Valley, Australia

Bottle €32 | Glass €9.50

Dense purple/red in colour, the raspberry and mulberry fruit stand out overtoast and coffee oak flavours

#### Rioja Bodegas Muriel Crianza – Spain

Bottle €38 | Glass €10

Elegant and soft, aromas from the aging combined with red fruit notes and liquorice

#### The BEAN Pinotage – South Africa

Bottle €42 | Glass €10.50

The wine shows a lot of tannins, but these tannins are fine and silky and well integrated in the wine. The palate is mouth filling and surprisingly complex

#### Lupe Cholet Fleurie – France

Bottle €45

Very fleshy and well-balanced with good roundness. It has delicate fruit, with myrtle and very floral notes

#### Nipozzano Riserva Chianti Rufina DOCG – Italy

Bottle €48 | Glass €12

Warm, soft and quite fresh, with notes of raspberry, blackberry and blueberry followed by spiced and toasted notes of nutmeg and coffee

### White

#### False Bay Chenin Blanc – Stellenbosch, South Africa

Bottle €30 | Glass €8

Dried herbaceous nose, including fennel and aniseed followed by a creamy lemon character

#### Gabriella Pinot Grigio – Italy

Bottle €34 | Glass €9

Pinot Grigio with pleasing aromas of citrus, melon and peach. The wine is simple and clean and offers fruity sweetness

#### Shottesbrook Chardonnay – Australia

Bottle €36 | Glass €9.50

Fruit forward with a wonderfully balanced palate showing excellent length, juicy acid and a clean, crisp finish

#### Hunters Sauvignon Blanc – Marlborough, New Zealand

Bottle €38 | Glass €10.50

Classic Marlborough Sauvignon Blanc with passionfruit and ripe tropical fruit aromas with a touch of herbaceous capsicum with a hint of citrus fruits

#### Drouhin Macon Villages – Burgundy, France

Bottle €40 | Glass €10.50

Floral and fruity on the nose, fresh/crisp and light with a pleasant aftertaste

#### Peter Schweiger Gruner Veltliner – Austria

Bottle €42

Light and fruity with Gruner spice. Fresh, elegant and expressive with good length

#### Chateau de Viviers Chablis – France

Bottle €48

Very fresh with a mixture of citrus and grapes with a delicately floral touch

### Rosé

#### Boutinot, Cote du Rhone Villages – France

Bottle €28 | Glass €8.50

Elegant berry-fruit aromas backed with a hint of cedar and spice, soft supple tannins with cherry-fruit flavours result in a wine that is rich and smooth

### Sparkling

#### Bottega Poeti Prosecco Spumante – Veneto Italy

Bottle €48 | Snipe €13.50

Straw yellow with gold hues. Fruity apple, white peach, citrus fruits and delicate floral notes

#### Laurent-Perrier Champagne – France

Bottle €120

Well defined, subtly rounded with expressive flavours. The fruit progressively emerges to reveal a finely balanced champagne displaying great length on the finish. The nose is fresh and delicate, showing good complexity with hints of citrus and white fruit

*Speak to your server for a recommendation on wine pairing*

*Food served Monday to Sunday from 12pm to 10pm*

# THE ALEX

REST · RELAX · ROAM