## STARTERS

Soup of the Day $€_{7}$
Farmhouse butter, homemade Guinness bread

Seared Crab Cake $\mid € 12.5^{50}$
Buttered samphire, mango and corn salsa, lemon basil aioli

Duck Pancakes | €. ${ }^{\text {50 }}$
Shredded duck confit, pancakes, pepper, cucumber, scallions, hoisin sauce

Baked Prawn © Chorizo \| $€_{15}$
Cherry tomato, lemon and garlic butter, chilli, parmesan crust, bisque cream

Deep Fried Brie | €.9. ${ }^{50}$
Filo, toasted nuts, roasted pepper coulis, quince jelly

## MAINS

Beer-Battered Cod © Chips | $€_{17}$
Spiced tomato ketchup, tartar sauce, lemon wedge, house cut chips
Beef Burger | $€_{17}$
Gem lettuce, tomato, Jalapeño relish, bacon, red cheddar, crispy onion, basil mayo, brioche bap, house cut chips

Baked Cod | € $18 .{ }^{50}$
Potato, peas, and asparagus in bisque, lemon herb crust, tarragon hollandaise
${ }^{100 z}$ Striploin Steak | €26
House cut chips, balsamic cherry tomato, crispy onion, rosemary red wine jus
Chicken Milanese | €16
Breaded chicken breast, beans, olives and tomato cassoulet, spaghetti, parmesan and basil pesto, aged balsamic glaze

Burrata Pappardelle \| € $15 .{ }^{\text {50 }}$
Heirloom tomato, sun-dried tomato, spinach, burrata, lemon basil crumbs, chili and garlic oil

Piri-Piri Turkey Burger | €17
Lemon cabbage slaw, baby spinach, piri-piri mayo, tomato relish,
floury bap, house cut chips

## Allergen Guidelines

We welcome guests with special dietary requirements. Please alert a member of our team if you have any allergies or intolerances and we will try to accommodate your needs.

The following denotes which of the allergens apply to each of the dishes
1.Gluten 2. Eggs 3. Fish 4. Peanuts 5. Soybeans 6. Milk 7. Nuts 8. Mustard 9. Sesame 10. Lupin 11. Celery 12. Sulphur Dioxide 13. Crustaceans 14. Molluses

Nuts may consist of walnuts, hazelnuts, almonds, pistachio, pine nuts, chestnuts. Cereals containing gluten may consist of wheat, durum, emmer, semolina, spelt, farina, farro, Cereals containing gluten may consist of wheat, durum, emmer, semolina, sp
graham, Khorasan wheat, einkorn wheat, rye, barley, triticale, wheat starch. Rapeseed oil is used in the cooking of all grilled meats/vegetables/deep fried product. All our beef is $100 \%$ Irish.
We consciously purchase items from sustainable sources. We support local growers and producers where possible. Our suppliers are FX Buckley, Keeling's, Pallas Foods, La Rousse, Kish Fish, Italicatessan, O'Mahony Meats.

## SALADS

Classic Ceasar Salad \| Starter €8..$^{50}$ / Main $€ 12 .{ }^{50}$
Baby gem, bacon lardons, parmesan cheese, sun-dried tomato, croûtons, boiled egg, Caesar dressing
*add chicken $€_{4}$

Spicy Duck Confit € €13. ${ }^{50}$
Nduja sausage, chicory, Asian green, chili, beansprouts, pine nuts, prawn crackers, lemongrass vinaigrette

Buddha Bowl €.11. ${ }^{50}$
Sweet potato, cauliflower, kale, beets, almond, hummus, blackberry, lime oil drizzle

Falafel Bowl|€.11. ${ }^{50}$
Toasted sesame falafel, onion, tomato, spinach, olives, tortilla, spiced tomato ketchup, almond hummus

## SANDWICHES

Chicken Club $\mid € 14 .{ }^{\text {º }}$
Marinated chicken, gem lettuce, plum tomato, grilled bacon, fried egg, mild remoulade on malted bloomer, side salad

Duo Cheese Toastie | €9. ${ }^{\text {so }}$
Melted mature red cheddar, mozzarella on Firehouse sourdough, mustard bechamel, homemade spiced carrot n' coconut chutney, side salad

Swiss cheese, white truffle aioli, mushroom fricassee, baby spinach, crispy onion on sourdough, house cut chips

Vegan Sausage Sandwich | €12. 50
Malted brown bloomer, vegan sausages, baby spinach, coriander hummus, tomato \& basil relish, side salad


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