

*Food served
Monday to Sunday
from 4pm to 10pm*

THE CARRIAGE

V Vegetarian

VE Vegan

GF Gluten Free

DF Dairy Free

We operate a cashless restaurant; we accept
all major debit and credit cards

2 Courses €26 | 3 Courses €31

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

STARTERS

Classic Caesar Salad

Baby gem, bacon lardons, parmesan cheese, sun-dried tomato, croûtons, ½ boiled egg, Caesar dressing

*add chicken €4

Seared Crab Cake

Buttered samphire, mango and corn salsa, lemon basil aioli

Duck Pancakes **DF**

Shredded duck confit, pancakes, pepper, cucumber, scallions, hoisin sauce

Baked Prawn & Chorizo

Cherry tomato, lemon and garlic butter, chilli, parmesan crust, bisque cream

Deep Fried Brie **V**

Filo, toasted nuts, roasted pepper coulis, quince jelly

MAINS

Beer-Battered Cod & Chips

Spiced tomato ketchup, tartar sauce, lemon wedge, house cut chips

Beef Burger

Gem lettuce, tomato, Jalapeño relish, bacon, red cheddar, crispy onion, basil mayo, brioche bap, house cut chips

Baked Cod

Potato, peas, and asparagus in bisque, lemon herb crust, tarragon hollandaise

100z Striploin Steak*

House cut chips, balsamic cherry tomato, crispy onion, rosemary red wine jus
*supplement €5

Chicken Milanese

Breaded chicken breast, beans, olives and tomato cassoulet, spaghetti, parmesan and basil pesto, aged balsamic glaze

Burrata Pappardelle **V**

Heirloom tomato, sun-dried tomato, spinach, burrata, lemon basil crumbs, chili and garlic oil

Piri-Piri Turkey Burger

Lemon cabbage slaw, baby spinach, piri-piri mayo, tomato relish, floury bap, house cut chips

SIDES

€4.⁵⁰

**Loaded parmesan fries,
truffle mayo**

**House cut chips,
spiced tomato ketchup**

**Sweet potato fries,
piri-piri mayo**

Zucchini chips

DESSERTS

Dark Chocolate & Coconut Tart

Orange sorbet, raspberry coulis,
toasted pistachio **VE, GF**

Homemade Brownie **VE, GF**

Mixed berry compote, raspberry sorbet

Paganini Baileys Cheesecake **V**

Clotted cream, lemon & mango purée

Sticky Toffee Pudding **V**

Vanilla ice-cream, caramel

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 overtone 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

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

Clos l'Oratoire Chateaufort Du Pape – France

Bottle €95

Spicy with surprising floral notes of grass and acacia, evolving onto more classic notes of red berries, menthol brings a beautiful freshness. The attack is ample, with fine tannins and silky length finishing with scents of the 'garrigues'

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 – 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 after-taste

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

Maison Champy Pouilly Fuissé – France

Bottle €64

Intense, complex, and fresh. It releases notes of yellow fruits and delicately spiced notes. The palate is lively with subtle grilled notes and a light minerality is expressed

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

Whispering Angel – Côtes De Provence Rosé

Bottle €55 | Glass €13.75

Rewarding taste profile is full and lush while being bone dry with a smooth finish!

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

THE ALEX

REST · RELAX · ROAM