

# 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 speak to a member of the team

## STARTERS

### Classic caesar salad 1 Wheat, 2, 6, 8, 12

Baby gem, bacon lardons, parmesan cheese, sun-dried tomatoes,  
croûtons, ½ boiled egg, caesar dressing

\*add chicken €4

### Seared crab cake 1 Wheat, 2, 3, 6, 8, 12, 13, 14

Buttered samphire, mango and corn salsa, lemon basil aioli

### Duck pancakes 1 Wheat, 5, 8, 9

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

### Baked prawn & chorizo 1 Wheat, 2, 3, 6, 8, 13, 14

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

### Deep fried brie (V), 1 Wheat, 2, 6

Toasted nuts, roasted pepper coulis, quince jelly

## MAINS

### Beer-battered cod & chips 1 Wheat, 2, 3, 11, 12

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

### Beef burger 1 Wheat, 2, 6, 8, 12

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

### Beef stroganoff 1 wheat, 2, 6, 8, 10

Wild mushrooms, red onion, mixed peppers, herbs, paprika, mustard, sour cream, buttered spaetzle

### 100z striploin steak\* 1 Wheat, 5, 6, 11, 12

House cut chips, balsamic cherry tomato, crispy onion, rosemary red wine jus

\*supplement €5

### Chicken milanese 1 Wheat, 2, 6, 7, 12

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

### Burrata pappardelle (V), 1 Wheat, 2, 6

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

### Piri-piri turkey burger 1 Wheat, 2, 6, 8, 12

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

## SIDES

€4.<sup>50</sup>

### Loaded parmesan fries

with truffle mayo (V) 1, 2, 6, 8, 12

### House cut chips (V) 1, 8, 12

### Sweet potato fries

with piri-piri mayo (V) 1, 2, 6, 8, 12

## DESSERTS

### Dark chocolate & coconut tart

Orange sorbet, raspberry coulis,  
toasted pistachio (VE), 4, 5, 7, Almonds, Peanuts

### Paganini baileys cheesecake (V), 1 Wheat, 2, 5, 6

Clotted cream, lemon & mango purée

### Sticky toffee pudding (V), 1 Wheat, 2, 5, 6

Vanilla ice-cream, caramel

### Selection of Ice Cream 1 wheat, 2, 5, 6

Chocolate, vanilla, strawberry ice cream in  
a brandy snap basket, dehydrated strawberries,  
lashings of chocolate sauce

# THE ALEX

REST • RELAX • ROAM

THE CARRIAGE

## 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 work 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. Molluscs

Nuts may consist of walnuts, hazelnuts, almonds, pistachio, pine nuts, chestnuts.

Cereals containing gluten may consist of wheat, durum, emmer, semolina, spelt, farina, farro, 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.

Please be aware that due to shared cooking and preparation areas, we cannot guarantee that any menu item is allergen free.

Some dishes may contain small bone and shell fragments.