

Food served Monday to Sunday from 12pm to 10pm
Room service from 12pm to 10pm

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

THE CARRIAGE

V Vegetarian VE Vegan GF Gluten Free DF Dairy Free

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

STARTERS

Soup of the day | €7
Farmhouse butter, homemade Guinness bread
1 wheat,4,6,7,9,11,12

Seared crab cake | €12.⁵⁰
Buttered samphire, mango and corn salsa, lemon basil aioli
1 wheat,2,3,6,8,12,13,14

Duck pancakes | €10.⁵⁰
Shredded duck confit, pancakes, pepper, cucumber, scallions, hoisin sauce
(DF),1 wheat,5,8,9

Baked prawn & chorizo | €15
Cherry tomato, lemon and garlic butter, chilli, parmesan crust, bisque cream
1 wheat,2,3,6,8,13,14

Deep fried brie | €10
Toasted nuts, roasted pepper coulis, quince jelly
(V), 1 wheat,2,6

SALADS

Classic caesar salad | starter €8.⁵⁰/ main €12.⁵⁰
Baby gem, bacon lardons, parmesan cheese, sun-dried tomato, croûtons, boiled egg, Caesar dressing
*add chicken €4
1 wheat,2,6,8,12

Spicy duck confit | €13.⁵⁰
Nduja sausage, chicory, Asian green, chili, beansprouts, pine nuts, prawn crackers, lemongrass vinaigrette
1 wheat,5,7,9,11,13

Buddha bowl | €11.⁵⁰
Sweet potato, cauliflower, kale, beets, almond, hummus, blackberry, lime oil drizzle
(GF) (VE) 7 almonds,9,12

Falafel bowl | €11.⁵⁰
Toasted sesame falafel, onion, tomato, spinach, olives, tortilla, spiced tomato ketchup, almond hummus
(V), 1 wheat,7 almonds,9

MAINS

Beer-battered cod & chips | €18.⁵⁰
Spiced tomato ketchup, tartar sauce, lemon wedge, house cut chips
1 wheat,2,3,11,12

Beef burger | €18
Gem lettuce, tomato, jalapeño relish, bacon, red cheddar, crispy onion, basil mayo, brioche bap, house cut chips
1 wheat,2,6,8,12

Beef stroganoff | €18
Wild mushrooms, red onion, mixed peppers, herbs, paprika, mustard, sour cream, buttered spaetzle
1 wheat, 2, 6, 8, 10

10oz Striploin steak | €26
House cut chips, balsamic cherry tomato, crispy onion, rosemary red wine jus
1 wheat,5,6,11,12

Chicken milanese | €18
Breaded chicken breast, beans, olives and tomato cassoulet, spaghetti, parmesan and basil pesto, aged balsamic glaze
1 wheat,2,6,7,12

Burrata pappardelle | €16.⁵⁰
Heirloom tomato, sun-dried tomato, spinach, burrata, lemon basil crumbs, chili and garlic oil
(V),1 wheat,2,6

Piri-piri turkey burger | €17.⁵⁰
Lemon cabbage slaw, baby spinach, piri-piri mayo, tomato relish, floury bap, house cut chips
1 wheat,2,6,8,12

SANDWICHES

Chicken club | €14.⁵⁰
Marinated chicken, gem lettuce, plum tomato, grilled bacon, fried egg, mild remoulade on malted bloomer, side salad
1 wheat,2,6,8,12

Duo cheese toastie | €9.⁵⁰
Melted mature red cheddar, mozzarella on sourdough, mustard bechamel, homemade spiced carrot n' coconut chutney, side salad
(V), 1 wheat,6,8

Steak sandwich | €16.⁵⁰
Swiss cheese, white truffle aioli, mushroom fricassee, baby spinach, crispy onion on sourdough, house cut chips
1 wheat,2,6,8,12

Vegan Wrap | €12.⁵⁰
Vegan feta cheese, black rice, beans, scallions, squash, coriander, spiced tomato & carrot ketchup
(V) (VE) 1 wheat,11,1

SIDES
€4.⁵⁰

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
€7.⁵⁰

Dark chocolate & coconut Tart
Orange sorbet, raspberry coulis, toasted pistachio
(VE), 4,5,7, Almonds, Peanuts
Paganini baileys cheesecake
Clotted cream, lemon & mango purée
(V),1, Wheat, 2,5,6
Sticky toffee pudding
Vanilla ice-cream, caramel
(V),1 Wheat,2,5,6
Cookie skillet to share | €10
Vanilla ice-cream, lashings of butterscotch sauce
(V) 1 wheat, 2, 5, 6

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. 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.

THE ALEX

REST · RELAX · ROOM

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