

THE ALEX

REST · RELAX · ROAM

Sandwiches

Roast Chicken Sandwich €16.00

Crowe's streaky bacon, baby gem, tomato, confit garlic aioli, Bretzel's sourdough (1,2,5,8,10)

Ham and Cheese Sandwich €15.00

Roast limerick ham, confit onions, Hegarty's cheddar, whole grain mustard mayo, gherkin sourdough (1,2,6,8,10,12)

Roast Beef Sandwich €22.00

Rump steak, caramelised onions, chestnut mushrooms, watercress, horseradish mayo, stone baked ciabatta (1,2,5,6,10,12)

Fish Tacos €16.00

Fish goujons, baby gem, pickled shallots and chili blanco nino tortillas, chimichurri (1,2,3,5,10,12)

Caprese €15.00

Buffalo mozzarella, confit tomato, basil pesto, focaccia, golden river leaves (1,5,6,7,10)

Soup du Jour €8.00

Wheaten pumpkin seed bread (Please ask your server for daily allergens)

Salads

Chicken Caesar €16.00

Roast chicken breast, Crowe's streaky bacon, baby gem, sundried tomatoes, sourdough croutons, caesar dressing (1,2,3,5,6,8,10)

Garlic and Chili Prawns €16.00

Rocket, sugar snap, peanuts, scallions, coriander (5,6,7,13)

Goats Cheese Salad €16.00

Whipped Ardsallagh goat's cheese, roasted butternut squash, pumpkin seeds, pickled butternut squash, golden river salad leaves, focaccia crisps (1,6,10,12)

Duck Leg Salad €18.00

Roasted cashew, pink grapefruit, pomegranate, spring onions, dressed rocket (5,7,cashew,12)

Poke Bowl €16.00

Bulgar wheat or quinoa, avocado, pickles, edamame beans, fried halloumi, wakame, sweetcorn (1,6,12)

Enhance your Bowl, add:

Roast Chicken €4

Smoked Salmon €5

Prawns €4

The following denotes which of the allergens apply to each of the dishes

1. Gluten (A. Wheat, B. Rye, C. Barley, D. Oats) 2. Eggs 3. Fish 4. Peanuts 5. Soya beans 6. Milk 7. Nuts (A. Almonds, B. Hazelnuts, C. Walnuts, D. Cashews, E. Peacan Nuts, F. Brazil Nuts, G. Pistachios, H. Macadamia) 8. Mustard 9. Sesame 10. Lupin 11. Celery 12. Sulphur dioxide 13. Crustaceans 14. Molluscs

Mains

The Alex 8oz Burger €22.00

Crowe's streaky bacon, smoked mozzarella, confit onions, baby gem, Ballymaloe relish, hand cut chips (1,2,8,10,12)

Cod Kiev €24.00

our take on fish & chips
Nduja butter, warm potato salad, wild garlic emulsion (1,2,3,5,8,10,12)

Braised Beef Short Rib €28.00

Creamy mash, crispy shallots, pickled celery and cucumber and red wine jus (1,6,8,10,11,12)

Butternut Squash €24.00

Sage and ricotta pithivier, salsa verde, golden river salad leaves and chardonnay dressing (1,2,5,6,12)

Porchetta €26.00

Apricot and sage stuffing, wholegrain mash, spiced carrot purée, glazed carrot, red wine jus (1,5,6,8,10,12)

Sides €6

Hand Cut Chips (5)

Truffle and Parmesan Fries (5,6)

Sweet Potato Wedges (5)

Golden River Salad Leaves, Chardonnay Dressing (8,12)

Desserts

Banoffee Pie €9.00

White chocolate ice cream (1,2,6)

White Chocolate Blondie €9.00

Raspberry sorbet, white chocolate crèmeux (1,2,6,10)

Spiced Orange and Olive Oil Cake €9.00

Dark chocolate crèmeux, orange segments, blackberry gel (1,2,6,7,almond)

Selection of Ice Cream €8.00

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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.

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3. Fish
4. Peanuts
5. Soya beans
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 Fruit, Pallas Foods, La Rousse, Kish Fish, Italicatessan, O'Mahoney Meat, Odaios Foods.

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.

Dinner Menu

Starters

Soup Of The Day | €7.50

V, 1, wheat, 4, 6, 7, 9, 11, 12

Served With Homemade Guinness Bread

Vegan Tapas | €11.50

V, VE, 1, wheat, 4, 7, 9

Baked Mushroom, Chili, Heirloom Tomato, Roasted Poblano, Vegan Feta Cheese, Crouton, Basil & Jalapeno Dressing, Grilled Lime

Chicken Caesar | €12.50

1, wheat, 2, 6, 8, 12

Baby Gem, Bacon Lardons, Parmesan Cheese, Sun-Dried Tomato, Croutons, Boiled Egg, Caesar Dressing

Burrata Cheese | €12.50

6, 8,

Speck, Garden Peas, Snow Peas, Grated Parmigiano, Mint Vinaigrette

Turkish Beef | €12.50

1, wheat, 4, 6, 7, 11

Pickle Onion, Chives, Hummus, Cucumber & Mint Yoghurt, Chili Butter, Toasted Pine Nuts, Flat Bread

Fried Gambas & Chorizo Parcels | €10.00

1, wheat, 2, 3, 6, 12, 13, 14

Piyaz Salad, Tzatziki Dip

Sides

Loaded Parmesan Fries With Garlic Aioli | €5.00

V, 1, wheat, 2, 6, 8, 12

House Cut Chips With Jalapeno Relish | €5.00

V, VE, 1, wheat, 8, 12

Mixed Leaves, Balsamic Vinaigrette | €5.00

V, VE

Sweet Potato Fries With Chipotle Mayo | €5.00

V, 1, wheat, 2, 6, 8, 12

Mains

8oz Beef Burger | €19.50

1, wheat, 2, 6, 8, 12

Melted Gouda Cheese, Bacon, Lettuce, Tomato, Caramelised Onion, Gherkin, Chipotle Aioli, Beetroot & Sesame Bap, House Cut Chips

9oz Sirloin Steak | €30.00

1, wheat, 8, 11, 12

Baked Portobello Mushroom, Balsamic Glazed Cherry Vine Tomato, Watercress, Hand Cut Chips, Zhoug, Wholegrain Mustard Jus

Fish & Chips | €22.00

1, wheat, 2, 3, 11, 12

Hop House Battered Cod Filet, Tartar Sauce, Jalapeno Tomato Relish, Lemon, House Cut Chips

Vegan Rigatoni | €18.00

VE, 1, wheat, 4, 7

Sautéed Courgettes, Spinach, Heirloom Tomato, Basil & Jalapeno Dressing, Roasted Pinenuts, Vegan Parmesan Cheese Shavings

Piri Piri Chicken | €22.00

6

Steamed Basmati Rice, Roasted Padron Pepper, Pickled Courgette & Carrot Slaw, Tzatziki, Tomato & Red Onion Salsa

Lamb Cutlets | €34.00

1, wheat, 7, 11, 12

Moroccan Couscous, Grilled Aubergine, Courgette, Balsamic Glazed Cherry Vine Tomato, Mini Caper, Mint Jus

Desserts

Selection Of Ice Cream | €9.00

V, 2, 5, 6

Chocolate, Vanilla & Strawberry, Dehydrated Strawberries, Chocolate Topping

Chocolate Coconut Tart | €9.00

VE, 1, oats, 5, 7

Orange Sorbet, Strawberry Coulis, Mango & Passion Fruit Coulis, Pistachio

Paganini Bailey's Cheesecake | €9.00

V, 1, wheat, 2, 5, 6

Chantilly Cream, Strawberry Coulis, Dark Chocolate Roll

Mixed Fruits & Berries Salad | €9.00

V, VE

Watermelon, Honeydew, Pineapple, Apple, Blueberries, Strawberries, Orange Sorbet

Sticky Toffee Pudding | €9.00

V, 1, wheat, 6, 7

Vanilla Ice Cream, Caramel Coulis

V Vegetarian

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

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