

# THE ALEX

REST · RELAX · ROAM

Soup of the Day €8.50

Homemade Guinness bread (vegetarian) (1a, 1d, 6, 12)

Seafood Chowder €14.50

Homemade Guinness bread (1a, 1d, 3, 6, 11, 12, 13, 14)

## Small Plates

Braised Beef Croquettes €13.00

Tarragon aioli, parmesan (1a, 2, 6, 11, 12)

Whipped Goats Cheese €13.00

Beetroot variations, radicchio, walnut crumb (vegetarian) (1a, 2, 5, 6, 7a, 12)

Slow cooked Pork Belly €14.00

Red Cabbage Puree, apple, BBQ jus, crackling (6, 11, 12)

Hot Honey and Chilli Chicken Wings €14.00

Blue cheese dressing, black sesame seeds, celery shavings (5, 6, 11, 12)

Mushroom and Truffle Arancini €12.00

(1a, 2, 6, 12)

Corn Ribs €10.00

Smoked paprika mayo (vegan)

Prawn Pil Pil €14.00

Grilled sourdough (1a, 13)

## Large Plates

Seafood Platter €32.00

Pan fried salmon, haddock, prawn, crab claw, sea bass, saffron potatoes, baby vegetables and a lemon and dill beurre blanc (3, 6, 12, 13, 14)

Fish and chips €21.00

Vibrant pea puree, tartar sauce, curry sauce, triple cooked chips, charred lemon  
(1a, 2, 3, 6, 12)

Wild Mushroom and Truffle Gnocchi €17.00

Tarragon cream sauce (1a, 2, 5, 6, 12)

All Beef is 100% of Irish origin

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

## Large Plates

### Braised Beef Cheek €26.00

Hash brown, chive emulsion, kale, beef jus (2, 6, 8, 11, 12)

### 80z Beef Burger €21.00

Guinness BBQ sauce, streaky bacon, cheddar, balsamic sauté onions, beef tomato, baby gem, triple cooked chips, sesame brioche bun, pink peppercorn sauce (1a, 2, 5, 6, 11, 12)

### Thyme and Rosemary Salted Chicken Supreme €25.00

Smoked chicken lollipop, potato fondant, charred leeks, chicken jus (1, 6, 11, 12)

### Vegan Rigatoni €17.00

Wild mushrooms, garden peas, spinach, pesto, roasted pine nuts, vegan parmesan (vegan) (1, 7)

### Butter Chicken €18.00

Pilau rice, garlic and coriander naan bread (1a, 5, 6, 11)

## Sides

### Triple Cooked Chips Rosemary Salt €6.00

### Truffle and Parmesan Fries (6) €7.00

### Charred Baby Gem, Caesar Dressing, Parmesan (2, 3, 6) €5.00

### Tender Stem Broccoli, Lemon Oil Flaked Almonds (7a) €6.00

### Sauté Chorizo Baby Potatoes (12) €7.00

## Desserts

### Selection of Ice Creams and Sorbets (3, 6) €8.00

### Dubai White Chocolate Trifle (2, 5, 6, 7g) €9.00

### Jaffa Cake €9.00

Double layer almond sponge, dark chocolate ganache, orange crisp (2, 6, 7a, 12)

### Poached Pear €9.00

Cherry gel, vegan cream, granola and pistachio crumble (vegan gf) (12)

### Selection of Irish Cheeses €12.00 for one | €18.00 for two

Crackers, fig chutney, celery, apple granita (1a, 5, 6, 11, 12)

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